



Food Establishment Inspection Report *EH-I-039232-2022* Page 1 of 2

Date: <u>10/11/22</u>	Establishment Name: <u>Heitmiller Steakhouse</u>	Permit # <u>10139</u>	TOTAL/SCORE <u>6</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: <u>Olivia Rojo</u>		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: <u>4509 N IH 35</u>		City: <u>Lacy Lakeview</u> Zip Code: <u>76705</u>	Phone: _____ Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
	✓						✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓						✓					<b>Preventing Contamination by Hands</b>	
	✓						✓					14. Hands cleaned and properly washed/ Gloves used properly	
	✓						✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <u>(N)</u> )	
	✓						✓					<b>Highly Susceptible Populations</b>	
	✓						✓					16. Pasteurized foods used; prohibited food not offered	
	✓						✓					Pasteurized eggs used when required	
	✓						✓					<b>Chemicals</b>	
	✓						✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓						✓					18. Toxic substances properly identified, stored and used	
	✓						✓					<b>Water/ Plumbing</b>	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓						✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
	✓						✓					<b>Demonstration of Knowledge/ Personnel</b>	
	✓						✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓						✓					22. Food Handler/ no unauthorized persons/ personnel	
	✓						✓					<b>Safe Water, Record Keeping and Package Labeling</b>	
	✓						✓					23. Hot and Cold Water available; adequate pressure, safe	
	✓						✓					24. Required records available (shellstock tags; parasite destruction); Package food labeling	
	✓						✓					<b>Conformance with Approved Procedures</b>	
	✓						✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
	✓						✓					<b>Consumer Advisory</b>	
	✓						✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
	✓						✓					<b>Food Temperature Control/ Identification</b>	
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
	✓						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓						✓					<b>Permit Requirement, Prerequisite for Operation</b>	
	✓						✓					30. Food Establishment Permit (Current & Valid)	
	✓						✓					<b>Utensils, Equipment, and Vending</b>	
	✓						✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓						✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓						✓					33. Warewashing Facilities; installed, maintained, used	
	✓						✓					Service sink or curb cleaning facility provided	

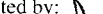
Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
	✓						✓					<b>Prevention of Food Contamination</b>	
	✓						✓					34. No Evidence of Insect contamination, rodent/other animals	
	✓						✓					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓						✓					36. Wiping Cloths; properly used and stored	
	✓						✓					37. Environmental contamination	
	✓						✓					38. Approved thawing method	
	✓						✓					<b>Proper Use of Utensils</b>	
	✓						✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used	
	✓						✓					40. Single-service & single-use articles; properly stored and used	
	✓						✓					<b>Food Identification</b>	
	✓						✓					41. Original container labeling (Bulk Food)	
	✓						✓					<b>Physical Facilities</b>	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
	✓						✓					44. Garbage and Refuse properly disposed; facilities maintained	
	✓						✓					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: <u>Olivia Rojo</u>	Print: <u>Olivia Rojo</u>	Title: <u>Manager</u>
Inspected by: <u>Jeffrey Hunter</u>	Print: <u>Jeffrey Hunter</u>	Permit Expires: <u>10/2022</u>
Notes: <u>See page 2</u>		

Chopped tomatoes /  $40.1^{\circ}\text{F}$   
Pinto beans /  $152^{\circ}\text{F}$

18	Chemical Bottle is not labeled with contents.
COS	Manager had employee label bottle as cleaner
41	Bulk food container is not labeled with contents
COS	Container was labeled as seasoning
32	Several plates and bowls on cookline were chipped or cracked
COS	Manager went through the stacks of plates and bowls and removed the broken items.

Inspected by:  A co

Print: Jeffrey Hunter