Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	119				Time in: 2:05	Time out: 3:25		Cense/Per			8				Est. Type Risk Category Page 1 of	2
Establishment Name: Contact/Ov						C <mark>omplair</mark> Owner Na		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE		
Whataburger #496								T			I ~		✓ Number of Violations COS:	Α		
Physical Address: 1070 I-30 Rockwall, TX Pest control: Orkin/8-2024							Hood Grease LES/to					e trap : Follow-up: Yes O/O-7/7 o email current No 🗹				
М					Status: Out = not in co points in the OUT box for Prio	each numbered i		Mark '✓		eckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Water of IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	ch
Compliance Status O I N N C Time and Temperature for Food Safety						R	_	ompl		nce Status		S				
U T	N	O	A	o s	(F = d)	egrees Fahrenhe	eit)			U T	N	0	A	o s	Employee Health	R
	~				Proper cooling time a	and temperature	•				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-
					3. Proper Hot Holding t	temperature(135	5°F)									
	~	_			4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating pro-			F in 2		-	~				gloves used 15. No bare hand contact with ready to eat foods or approved	-
		~			Hours)						~				alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures & re	ecords							Highly Susceptible Populations	
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	Γ		
					7. Food and ice obtaine good condition, safe, ar	* *		d in							eggs cooked	
	~				destruction COrpor		i, parasite								Chemicals	
	~				8. Food Received at pro		e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	eipt n from Contami	:a4:a				٧ ٧				18. Toxic substances properly identified, stored and used	
	Π				9. Food Separated & pr			od								
	~				preparation, storage, dis	splay, and tastin	ng								Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_	es and Returnab ppm/temperatur	oles ; Cleaned re	and			~			i	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						arucu										
					Pri	ority Founda	ation Items	s (2 Poi	nts) v	iolat	tions	Real	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Foundant		s (2 Poir	nts) v	O U	I N	Requ N O	nire N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge	e/ Personnel	vledge,		О	I N	N	N	С	·	R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge, resent, demonstratified Food Man	e/ Personnel ration of know anager/ Posted	vledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) Amber Wilkins	Print: Amber Wilkins	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: taburger #496	Physical A		ity/State: Rockwal	I, TX	License/Permit # FOOD5068	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp 1					
fry free	ezer	3.9	chicken strips	165	cu	t tomatoes	41					
to go cooler/creamer		41	Shake mix	35								
f	ry freezer	13	gravy hot holding	158								
reach	n in cooler/sausage	41	2 door freezer	7								
sausage crumbles		41	WIF ambient	3								
raw chicken slider drawers/spicy chicken		41	2 door reach in cooler	28								
		165	WIC/hamburger	41								
cr	nicken bites	165	cheese	41								
		OB	SSERVATIONS AND CORRECTIV	E ACTION:	S							
Item Number		ГАВLISHME	ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	TED TO T	HE CONDITIONS OBSERVE	ED AND					
	Hand sink 100+F equipped											
	RR sinks 100F equi											
32	•		ets/under register/expose	ed wood								
- 02	0 1											
	Using approved food contact sani wipes/quats at 200ppm Soda and tea nozzles WRS daily											
	Soua and lea nozzies was daily											
	Sandwich tonning c	n 4 hoi	ır to discard stickers									
	Sandwich topping on 4 hour to discard stickers Hot holding chicken on 30 minutes to discard timers											
	Hot noiding chicken on 30 minutes to discard timers Hamburger and chicken breasts cooked from raw/using timers per company preset to achieve required temps											
	Blue gloves to handle raw meat, discarded then utensils											
	<u> </u>			110110								
	Latex gloves used for all prep and RTE											
	3 comp sink 116F											
	3 comp dispenser at 200ppm quats Digital thorms and test strips on site											
45	Digital thermo and test strips on site											
	To clean floors/degrease											
45	to clean in/around /on equipment particularly cooking equipment To clean under shelves in dry storage/food debris											
-10	Some flies											
37												
	2 To clean and degrease throughout floors, walls, equipment											
10/12	Back hand sink 100+F equipped											
	Dack Harid Silik 100 11 Equipped											
Received			Print:			Title: Person In Charge/ O	wner					
(signature)			Amber \	Vilki	ns	Manager						
)						
Inspected (signature)	d by:		Print:									