

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 8/19/2024	Time in: 2:05	Time out: 3:25	License/Permit # FOOD5068	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Whataburger #496	Contact/Owner Name:	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: 1070 I-30 Rockwall, TX	Pest control : Orkin/8-2024	Hood Vents&More/8-2024	Grease trap : LES/to email current	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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 X in appropriate box for R

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)							✓				
			✓			14. Hands cleaned and properly washed/ Gloves used properly gloves used					
4. Proper cooking time and temperature							✓				
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	✓						✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked					
Approved Source						Chemicals					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓						✓				
8. Food Received at proper temperature check at receipt						18. Toxic substances properly identified, stored and used					
Protection from Contamination						Water/ Plumbing					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
11. Proper disposition of returned, previously served or reconditioned discarded											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 6						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 32						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps							✓				
						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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	1						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
	1					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Whataburger #496	Physical Address: 1070 I-30	City/State: Rockwall, TX	License/Permit # FOOD5068	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
fry freezer	3.9	chicken strips	165	cut tomatoes	41
to go cooler/creamer	41	Shake mix	35		
fry freezer	13	gravy hot holding	158		
reach in cooler/sausage	41	2 door freezer	7		
sausage crumbles	41	WIF ambient	3		
raw chicken	41	2 door reach in cooler	28		
slider drawers/spicy chicken	165	WIC/hamburger	41		
chicken bites	165	cheese	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 100+F equipped
	RR sinks 100F equipped
32	Maintenance to front cabinets/under register/exposed wood
	Using approved food contact sani wipes/quats at 200ppm
	Soda and tea nozzles WRS daily
	Sandwich topping on 4 hour to discard stickers
	Hot holding 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
	Latex gloves used for all prep and RTE
	3 comp sink 116F
	3 comp dispenser at 200ppm quats
	Digital thermo and test strips on site
45	To clean floors/degrease
42	to clean in/around /on equipment particularly cooking equipment
45	To clean under shelves in dry storage/food debris
	Some flies
37	Time to defrost fry cooler in front/heavy condensation
45/42	To clean and degrease throughout floors, walls, equipment
	Back hand sink 100+F equipped

Received by: (signature) <i>Amber Wilkins</i>	Print: Amber Wilkins	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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