

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 8/15/24	Time in: 11:40	Time out: 12:28	License/Permit # FOOD5016	CPFM 1	Food handlers 1	Page <u>1</u> of <u>2</u>
-------------------------	--------------------------	---------------------------	-------------------------------------	------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Boots Burgers	Contact/Owner Name: David Mooney	Number of Repeat Violations: X _____ Number of Violations COS: _____	5/95/A
---	--	--	---------------

Physical Address: 701 Austin St Rockwall, Tx	Pest control : Envirotech monthly	Hood Weekly self	Grease trap / waste oil N/A	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 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 No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						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 See below					
			✓			✓					
4. Proper cooking time and temperature See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, ✓, N,) Bare hand policy					
	✓					Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
6. Time as a Public Health Control; procedures & records Condiments						Chemicals					
	✓					✓					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction American beef						18. Toxic substances properly identified, stored and used Storing low					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Checking						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
					3	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature						✓					
	✓					Demonstration of Knowledge/ Personnel					
11. Proper disposition of returned, previously served or reconditioned No returns						✓					
	✓					Food Temperature Control/ Identification					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						✓					
	✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers					
22. Food Handler/ no unauthorized persons/ personnel 1						✓					
	✓					28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Stem thermo, strips current					
23. Hot and Cold Water available; adequate pressure, safe 131, great pressure						Permit Requirement, Prerequisite for Operation					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						✓					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Consumer Advisory						2					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Prevention of Food Contamination						Food Identification					
	✓					✓					
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						✓					
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in solution						✓					
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						✓					
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Refrigerator						✓					
	✓					45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean N/a					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					47. Other Violations N/a					
40. Single-service & single-use articles; properly stored and used							✓				

