Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 10/15/24 Purpose of Inspecti Establishment Name		24	Time in: 10:07	Time out: <b>11:00</b>	License/P							$\begin{array}{c c} & \text{CPFM} & \text{Food handlers} \\ \textbf{10} & \textbf{102} & \text{Page } \underline{1} & \text{of } \underline{1} \end{array}$	2	
				ection: 1-Routine	2-Follow Up	3-Compla			-Inve	estiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
Chic	k-f	il-A	So	uth	C	Contact/Owner Norporate	Name	:			1		Number of Repeat Violations:	Δ
Phys 2835				: ckwall, Tx		control : nex 9/2024			ood r CleanSe	ept 2024			e trap :/ waste oil	_
Mark				Status: Out = not in out to points in the OUT box for Pri	or each numbered item	Mark '	√' a (		nark ir	appr	opriat	e bo	oplicable COS = corrected on site R = repeat violation W = Wat ox for IN, NO, NA, COS Mark an in appropriate box for R rive Action not to exceed 3 days	ch
Comp					·	,	Ĺ	(	Compl	liance	Statu	IS	ere record not to exceed 5 days	R
O I N		N N D A			emperature for Food degrees Fahrenheit)	l Safety	R	τ	I J N	N O	A	C O S	Employee Health	K
V	1			1. Proper cooling time See	e and temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
V	/			2. Proper Cold Holdin See	ng temperature(41°F/	45°F)			/	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
V	/			3. Proper Hot Holding See	g temperature(135°F)								Preventing Contamination by Hands	
V				4. Proper cooking tim	e and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
		V		5. Proper reheating pr Hours) No rehe	eating	ng (165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. ) Gloves	
_				6. Time as a Public H	ealth Control; proced	ures & records							Highly Susceptible Populations	
				A	pproved Source			r	_		T		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtain		urce: Food in							Eggs	_
V				good condition, safe, destruction Supply	and unadulterated; pa								Chemicals	
				8. Food Received at p	roper temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Checking	on from Contaminat	ion			<b>V</b>	•			Veggie Wash  18. Toxic substances properly identified, stored and used	$\perp$
-				9. Food Separated & preparation, storage, of		during food							Water/ Plumbing	
V	1			10. Food contact surfa Sanitized at 200		; Cleaned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device  City approved	Ī
V	-			11. Proper disposition reconditioned Disc	of returned, previous				/	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Į.	Į.	<u> </u>			on Items (2 Po	ints)	) viola	tions	Req	uire (	Cor	rrective Action within 10 days	
O I U N T		N N O A		Demonstration	on of Knowledge/ Pe		R	τ	Ο I J N	N O	A	C O S	Food Temperature Control/ Identification	R
V				21. Person in charge p and perform duties/ C 10					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V	4			22 Food Handler/no									28. Proper Date Marking and disposition	
				102	unauthorized persons	s/ personnel			~				Great date labels	
				102	unauthorized persons cordkeeping and Foo Labeling	*			\(  \tau \)	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
V				102	cordkeeping and Foo Labeling ter available; adequate	od Package			Ť	,			29. Thermometers provided, accurate, and calibrated; Chemical/	
<i>V</i>				Safe Water, Rec 23_Hot and Cold Wat	cordkeeping and Foo Labeling ter available; adequate SSURE available (shellstock t	od Package e pressure, safe			Ť	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Alex Paramo	Print: Alex Paramo	Title: Person In Charge/ Owner Store Director
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick-fil-A So	ıth	Physical A	ddress: Ridge Rd	City/State: Rockwa	II Tx	License/Permit # FS-8019	Page	<u>2</u> of <u>2</u>		
Official in 71 Co.	<b>4</b> 01	20001	TEMPERATURE OBSERVA		II, TX	1 0 0010				
Item/Location		Temp	Item/Location	Temp	Item/Locat			Temp		
WIF htt		6.3	Cooking chicker	า 185	Lettı	uce/tomatoe	S	41/37		
10/ 11 F	ridge	36/37	Egg cooler	39	Blend chz, spicy chix			38/39		
8/9 Fr	dge	36/38	Yogurt/fruit coole	r 38	Hard boil eggs			38		
5 Frio	lge	39	Salad cooler		Hot Holding					
6 Frio	lge	39	Lettuce/blend ch	z 39/39	Or	riginal/spicy		155/180		
Spicy Eg	g wash	34	Chicken/corn	35/37	Nugget/grill chx			152/165		
Regular e	gg wash	33	Below amb	39	Fold egg/scamble egg		gg	176/164		
Cooking		175	WIC amb	36	Sa	usage/fries		167/179		
	- 00	OB	SERVATIONS AND CORRECT	IVE ACTION		<u> </u>				
A.T. 1	ΓΙΟΝ OF YOUR ES OW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	ECTED TO TH	HE CONDITIONS OBSERV	ED AN	√D		
Restroon	ns equipped (	greater th	an 101 in each room							
+			ut kitchen greater than 104							
· · · · · · · · · · · · · · · · · · ·	•		ani 200ppm, strips current							
	ner confirmed									
	soda and tea		•							
	tail cleaning o									
	Veggie wash dispenser repaired, tested within range, strips current									
	•	- ' '	m, sani buckets in back of							
	ng 15 minute emonade chi		service line, then discarde	ed						
			-36, #3-39, #4-39, #5-39, i	#7-40						
	n tanks left 30	<u> </u>	· · · · · · · · · · · · · · · · · · ·	77 10						
+	e base 39, fro									
			ed every 4 hours or as ne	eded						
			ads to drip dry over mop si							
Confirme	Confirmed CO2 bottles secured by chain to the wall									
Received by: (signature)	e abov	/ <u>C</u>	See ab	OVE		Title: Person In Charge/ C	wner			
Inspected by:	<u> </u>	. <u> </u>	Print:							
Form EH-06 (Revised 09-2	CH C	ST	Richard			Samples: Y N # c	ollecte	ed		