Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
짇	Vomit clean up
	Employee health

Date: 10/31/2024				Time out: 9:50	FS-9	13						Est. Type	Risk Category	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner							_	_	4-Investigation 5-CO/Construction 6-Other *Number of Repeat Violations:					TOTAL/S	CORE		
In-N-Out Burger 264 Physical Address: Pest control:								<u> </u>	Hood Grease t			Greas	e trap : Follow-up: Yes		1/99)/A	
1106 E I-30 Rockwall, TX									in	ternal	1/9-20	24	_ES/	9-27-2024/1600gal 1	No 🗸		4
Ma	Mark the appropriate points in the OUT box for each numbered item Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
O U	U N O A O						R		Compliance Status							R	
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			S	12. Management, food employe knowledge, responsibilities, an	employees;		
					2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and	charge from		
					3. Proper Hot Holding temperature(135°F)						eyes, nose, and mouth						
	ر د				3. Proper Hot Holding temperature(135°F)4. Proper cooking time and temperature					Preventing Contamination by Hand 14. Hands cleaned and properly washed/ Gloves us GLOVOS LISON							
	·				5. Proper reheating procedure for hot holding (165°F in 2 Hours)					If the second of)
	· ·				6. Time as a Public Hea	alth Control; proced	ures & records				alternate method properly followed (APPROVED Y						,
					Ap	proved Source				T				16. Pasteurized foods used; pro Pasteurized eggs used when red	ohibited food not off	ered	
					7. Food and ice obtaine	d from approved so								no eggs	1		
	~				good condition, safe, ar destruction	•	ırasıte							Ch	emicals		
	~				8. Food Received at pro				-	,	/			17. Food additives; approved a & Vegetables	nd properly stored;	Washing Frui	its
						i from Contaminat	tion		_	•	/			18. Toxic substances properly i	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis		during food							Water	/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					-				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned discarded					,	/			20. Approved Sewage/Wastewadisposal	n, proper		
0	Т	N	N	С	Pri	ority Foundatio	on Items (2 Po) vio			_	_	rrective Action within 10 days			р
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Pe	ersonnel	ints)) vio	0	I	N I	N C A O S		e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical Ad			.II TV	License/Permit # Page 2 of 2 X FS-9138				
III-IN-	Out Burger 264	11061		TURE OBSERVAT	Rockwa	III, IX	F3-9130			
Item/Loc	ation	Temp F	Item/Location	TURE OBSERVAT	Temp F	Item/Loca	tion		Temp F	
1st ari	II burger cooked	167								
	grill burger cooked	170								
	in cooler/meat patties	39								
	counter cooler/cheese	38								
	counter cooler/cheese	39								
	counter cooler/ambient	38								
W	IC ambient	36								
Item	T			AND CORRECTIV						
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMEN	IT HAS BEEN M.	ADE. YOUR ATTENT	ION IS DIRE	CTED TO T	HE CONDITIONS OBS	ERVED AN	۸D	
	Soda and tea nozzl	es WRS	daily/self	serve						
	Back hand sink 113									
	Shake machine bro			ned dailv						
	to go soda and tea									
	Sanitizer setup to 2			<u> </u>						
	To go hand sink 10									
42	To clean front cond	•	• •	minor food de	hris					
72	Back prep hand sin		1113/301110	minor lood de	20110					
	3 comp sink 122F	1001								
W		nd soda nozzles	discussed not us	sing guats and this prod	uct on same	surfaces to p	revent chemical cross c	ontaminatio	 on	
	Chemical test strips	shake and soda nozzles/discussed not using quats and this product on same surfaces to prevent chemical cross contamination								
	Digital thermos on s									
	All patties cooked fi									
	Individual condimer									
			•							
42	Ketchup dispensers WRS once daily To clean front hand sink/some minor shake splatters									
72				•		nd inhl				
	Store is very clean, floors, walls, ceilings, equipment. Good job! RR sinks 100F equipped									
	TATA SITIKS TOOL EQU	ippeu								
Received	by:		Print:				Title: Person In Char	ge/ Owner		
(signature)				Paul Hu	seb	0	Manage	_		
Inspected (signature)	Paul Husebo Iby: Christy Cov	#a - C	Print:	Phrioty Co	rto-	DC				
	Christy Cor	rez, k	S C	Christy Co	лι e ∠,	てつ	Samples: Y N	# collecte	ed	