	Retail Food Establishment Inspection Report																		
	Date:         Time in:         Time out:         License/Pe           12/21/2024         2:30         3:45         FS-92														Est. Type Risk C	Type Risk Category Page 1			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla												n	5-CO/Construction 6-C	Other	TOTAL/SCO	ORE			
Establishment Name: Contact/Owner M Quick Trip #935							Name:						<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>			^			
Physical Address: Pest control :								Hood Grease trap: internal D 1/4000 rat/7 2 2024 Follow-u			up: Yes	5/95/	A						
2012 S Goliad Rockwall, TX     to email       Compliance Status:     Out = not in compliance       IN = in compliance     NO								$\mathbf{O} = \mathrm{not}$	internal BJ/1000gal/7-2-2024 No = not observed NA = not applicable COS = corrected on site R = repeat					$\mathbf{R} = repeat viola$	ation W- Wat	ch			
Mark the appropriate points in the OUT box for each numbered item Mark '\circle a checkmark in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Co O	Compliance Status									Compliance Status							R		
Ŭ T	N	Ö	A	Ö S	s (F = degrees Fahrenheit)					O     I     N     N     C       U     N     O     A     O       T     N     N     C     Employee Health									
	~			1. Proper cooling time and temperature							<ul> <li>✓</li> <li>12. Management, food employees and conditional employees (knowledge, responsibilities, and reporting)</li> </ul>					employees;			
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						_					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
											~				eyes, nose, and mouth		_		
	~									Preventing Contamination by Hands									
		4. Proper cooking time and temperature     5. Proper releasing procedure for het helding (165°E in 2)					65°F in 2			Gloves used for all prep and R 15. No bare hand contact with ready to eat foods or appr					IRIE				
		✓ 5. Proper reheating procedure for hot holding (165°F in 2 Hours)							alternate method properly followed (APPROVED										
	~				6. Time as a Public Hea	alth Control; pr	ocedures	& records		Highly Susceptible Population						Populations			
					Ар	proved Source	e				~				16. Pasteurized foods used; prohibited Pasteurized eggs used when required		ered		
					7. Food and ice obtained	- ed from approve	ed source;	Food in		-					no raw eggs/all precoc	oked			
	•	good condition, safe, and unadulterated; parasite destruction corporate							1				Chemicals						
	~	8. Food Received at proper temperature								~				<ul><li>17. Food additives; approved and prope</li><li>&amp; Vegetables</li></ul>	erly stored; V	Vashing Fruits			
	Check at receipt Protection from Contamination								~				18. Toxic substances properly identifie	ed, stored and	lused				
		9. Food Separated & protected, prevented during food					g food		Water/ Plumbing				hina						
	V				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and					_	19. Water from approved source; Plumbing in			0	d: proper				
W					Sanitized at ppm/temperature						~				backflow device 20. Approved Sewage/Wastewater Disposal System, proper				
	~	11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>								~				disposal	sposal System	i, proper			
O U	I N	N O	N A	C O					R R	violat O U	Ι	Req N O	n N A	Cor C C	rrective Action within 10 days Food Temperature Contro	ol/Idontifico	410-	R	
T	IN .	0	A	s	Demonstration 21. Person in charge pro					T	1	0	A	s	-				
	~	and perform duties/ Certified Food Manager/ Posted 6							~				27. Proper cooling method used; Equi Maintain Product Temperature	upment Adeq	uate to				
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition	on						
				Safe Water, Reco	rdkeeping and Labeling	ing and Food Package ling				~			29. Thermometers provided, accurate, and calibrated; Thermal test strips			d; Chemical/			
	~	23. Hot and Cold Water available; adequate pressure, safe				ssure, safe				<u> </u>			Permit Requirement, Prerequ	uisite for Op	eration				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit (Cur	rrent/insp rep	ort sign posted)	)				
		Conformance with Approved Procedures										12/31/2024 Utensils, Equipment, a	and Vending	I					
	~	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~				31. Adequate handwashing facilities: A supplied, used							
	1				Cons	sumer Adviso	ry				~				32. Food and Non-food Contact surface designed, constructed, and used	es cleanable,	properly		
	~				26. Posting of Consume foods (Disclosure/Remi					33. Warewashing Facilities; installed, maintained, Service sink or curb cleaning facility provided				ised/					
6								Action	tion Not to Exceed 90 Days or Next Inspection , Whichever Comes Firs			omes First		R					
U T	I N	0	N A	C O S	Prevention	of Food Conta	mination	l	ĸ	U T	N	0	A	o s	Food Identifica	ation		к	
1					34. No Evidence of Inse animals	ect contaminati	on, roden	t/other			~				41.Original container labeling (Bulk Fo	food)			
	~				35. Personal Cleanlines	-	•	acco use							Physical Facili	lities			
	~				36. Wiping Cloths; properly used and stored					1					42. Non-Food Contact surfaces clean				
1					37. Environmental contamination						~				43. Adequate ventilation and lighting; o	-			
	~				38. Approved thawing r	method					~				44. Garbage and Refuse properly dispo				
					-	er Use of Uten				1					45. Physical facilities installed, maintai	·			
	~				39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly construct	ted, supplied,	, and clean		
$\vdash$	~				40. Single-service & sir and used	ngle-use article	s; properl	y stored	$\left  \right $	1	-				47. Other Violations			+	
1																			

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Received by: <sup>(signature)</sup> Bryan Fernandez	<sup>Print:</sup> Bryan Fernandez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	<sup>nent Name:</sup> K Trip #935	Physical A 2012	S Goliad	Rockwall, TX   FS-9289				<u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tion		Temp F			
	ooler1/ambient (in defrost	-	under counter cooler/soft serve m	00	WIC ambient			29			
hot h	olding unit/ambient	180	cold top/egg	41	drink WIC			31			
	burrito	157	cheese	41	creamer well ambient			31			
unde	r counter cooler/egg	40	sausage	41	floor cooler 2/ambient			31-34			
	chicken	40	drawers/chorizo			well/pico/pi		30/28			
	egg	41	sandwich cold top/chees		all TCS on rollers			135-143			
hot ho	lding drawers/brisket	140	tomatoes	41	cheese dispenser			141			
	pork	139	under/chicken		ice cream freezer ambient			-11			
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND           Number         NOTED BELOW:											
	Quick Trip ice labeled										
	Sleeved straws										
42	Some slime buildup on Freezoni face plates, under, around/to clean										
W	Some minor buildup on ice chutes at soda dispenser										
	Tacos and and sandwiches time stickered 4 hours to discard/TPHC										
	Pizza 2 hours time stickered TPHC										
W	Kitchen hand sink 100F/need paper towels										
42	To clean around base of ice cream machine in kitchen/to detail around base, etc										
45	To clean floors, some food debris under equipment, under sinks and equipment in kitchen and back area										
	Prep hand sink 100F equipped All meats precooked/no raw meat										
	1										
	Sani buckets at 200	and digital thermos									
37	Water on floor in ba										
34	Some fruit flies in ba		lolage								
54	3 comp sink 120F	ack									
	Sani sink setup to 2	200ppm	quats								
	Dishwasher sanitizi		•								
	Warewash hand sir	•									
			proof case to test dish	washer							
45/42	To clean floors, wal										
47	To hang mops to dr	у									
	Deli tissues used to handle donuts										
	Floor cooler 1 at end of inspection 29-32F										
	Tea and coffee machines cleaned daily										
	Fountain and frozen cleaned by technician weekly										
Latte machines cleaned weekly by technician											
Received (signature)	•	Ζ	Bryan Fe	ernandez Manage			Owner				
Inspected (signature)	Bryan Fernande. <sup>Iby:</sup> Chrísty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collecte	ed			
Form EH-06	Form EH-06 (Revised 09-2015)										