

Retail Food Establishment Inspection Report

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

Date: 12/21/2024	Time in: 2:30	Time out: 3:45	License/Permit # FS-9289	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: Quick Trip #935	Contact/Owner Name:	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 2012 S Goliad Rockwall, TX	Pest control : to email	Hood internal	Grease trap : BJ/1000gal/7-2-2024	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
W							✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓					1					

Received by: (signature) <i>Bryan Fernandez</i>	Print: Bryan Fernandez	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: Quick Trip #935	Physical Address: 2012 S Goliad	City/State: Rockwall, TX	License/Permit # FS-9289	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
floor cooler1/ambient (in defrost)	39-48	under counter cooler/soft serve mix	38	WIC ambient	29
hot holding unit/ambient	180	cold top/egg	41	drink WIC	31
burrito	157	cheese	41	creamer well ambient	31
under counter cooler/egg	40	sausage	41	floor cooler 2/ambient	31-34
chicken	40	drawers/chorizo	41	cold well/pico/pico	30/28
egg	41	sandwich cold top/cheese	41	all TCS on rollers	135-143
hot holding drawers/brisket	140	tomatoes	41	cheese dispenser	141
pork	139	under/chicken	41	ice cream freezer ambient	-11

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:
	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
	Sani buckets at 200ppm quats
	Test strips (current) and digital thermos
37	Water on floor in back storage
34	Some fruit flies in back
	3 comp sink 120F
	Sani sink setup to 200ppm quats
	Dishwasher sanitizing per temp strips
	Warewash hand sink 116F equipped
	Lollipop thermo with water proof case to test dishwasher
45/42	To clean floors, walls, sinks in back storage
47	To hang mops to dry
	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 by: (signature) <i>Bryan Fernandez</i>	Print: Bryan Fernandez	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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