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

		Time in: <b>1:10</b>	Time out: <b>1:48</b>		License/Permit # FS-0000479							CPFM <b>3</b>	Food handlers 10	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						t 4-Investigation					5-CO/Construction	6-Other	TOTAL/S	SCORE				
Establishment Name: Contact/Owner in Five Guys Brei					Name:						Number of Repeat Violations: 1 Number of Violations COS:		1/00	٦/٨				
Physical Address: 1035 E IH I30 Rockwall, Tx  Pest control: Orkin 6/7/24						Ho UC (	od Clean	11/24	Gro Sou	ease ithw		Follow-up: Yes No	1/99	9/A 				
Ma					Status: Out = not in co points in the OUT box for	each numbered it		Mark '		heckm	ark in	appr	opriat	e bo	colicable COS = corrected on s x for IN, NO, NA, COS Mar ve Action not to exceed 3 day	site $\mathbf{R}$ = repeat vio	lation W= e box for R	Watch
	mpli					` `				C	ompl	iance	Stati	us	ve Action not to exceed 5 day	ys		
O U T	I N	N O	N A	C O S	(F = d)	nperature for Fo	eit)	ty	R	U T	N	N O	A	C O S		oyee Health		R
		•			1. Proper cooling time a	and temperature					~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	/				2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F)	)			/				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding t See	emperature(135°	°F)								Preventing Con	ntamination by Han	ds	
		<b>/</b>			4. Proper cooking time	*					/				14. Hands cleaned and proper	•		,
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	65°F in 2			~				15. No bare hand contact with alternate method properly follo Gloves & Utensils			)
	1				6. Time as a Public Hea	alth Control; prod	cedures	& records				<u> </u>				eptible Populations		
					Ap	proved Source					/				16. Pasteurized foods used; pr Pasteurized eggs used when re N/a		ered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Ben E	nd unadulterated;									Cl	hemicals		
	/				8. Food Received at pro		,				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	iits
					•	n from Contami	nation				· /				Veggie wash 18. Toxic substances properly	identified, stored and	d used	
	~				9. Food Separated & pr preparation, storage, dis			g food							Water	r/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			aned and			~			1	19. Water from approved sour backflow device City approved	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc	_	iously se	rved or			/				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
							ition Ite	ems (2 Po		_	_	_			rective Action within 10 days	3		
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Founda	/ Personi	nel	ints)	violar O U T	I N	Req	N A	Corr C O S		e Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Gignature Bria Stokes	Print: Bria Stokes	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Five (	ment Name:	Physical A		ity/State: Rockwal	l Tx	License/Permit # Page FS-0000479	<u>2</u> of <u>2</u>					
1110	<u> </u>	1020	TEMPERATURE OBSERVAT		.,	1 0 0000 11 0						
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion	Temp					
WIC a	mb	35	Lettuce/slice tom	37/36	Steam wen							
Slice	e Tom/cheese	36	Soft serve	37	Onions/mushrooms 169		172					
В	Surger patty	36,38	Shake prep cooler		Slice	cheese on ice	38					
	Hot dog	36	Whip	38								
	Lettuce	36	Bev cooler non tcs	44								
Grill drawers			Flattop grill	323								
В	Surger patty	38,38,38	Fry hot hold	397								
Pre	p cooler amb	36	Fries	178								
T.		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped temp greater than 108 in each room											
	Hand sinks equipped greater than 110 throughout kitchens											
	3 comp sink setup, 115 quat sani 200ppm, strips current											
	Great practice hanging mop head to dry											
	Veggie wash tested within range, strips current											
	Using Bluetooth digita	al thermo	and gloves onsite									
	Red sani buckets filled at 3 comp 200ppm, cloth in solution											
W	Received new prep cooler, looks good. To remove the remaining shipping liner inside to make cleanable											
43	Rear service door looks great. No gaps observed during inspection  Observed 1 light bulb burned out under hood											
10	Observed 1 light build burned out under nood  Observed cooked bacon at room temp, all fat rendered out, looks great											
	Grease Monster - spent grease removal routinely on a monthly basis											
	Grease Monsier - Spent grease removal routinely on a monthly basis											
Received (signature)	• _		Print:			Title: Person In Charge/ Owner						
	See abou	<del>e</del>	See abo	ve								
Inspected (signature)		ST.	Richard	Hill		Samples: Y N # collecte	ed					
Form EH 06	(Revised 09-2015)	<del></del>	<u> </u>									