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

1/24/25)		ime out:		FS-8975						2	14	Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Com					plaint			4-Investigation			5-CO/Construction	6-Other	TOTAL/SCORE						
Establishment Name: Contact/Owner Name: Angel Lopez							e:						Number of Repeat Violations: 4 Number of Violations COS:		4/00/4				
Physical Address: 3260 North Goliad Rockwall,					tockwall Ty	Pest control : Ecolab 1/20/25				Hood Express Service 1/2025		1/2025			e trap :/ waste oil 1/13/25 1000g	Follow-up: Yes No	4/96/A	/96/A	
	C	omp	plian	ice S	tatus: Out = not in compli	iance IN = in co	ompliance	NO =	_						-		plation W= Watch the box for R		
Mari	c the	e app	orop	riate	points in the OUT box for each	h numbered iter	n M						_		ox for IN, NO, NA, COS Man ive Action not to exceed 3 day		e box for R		
Compliance Status O I I N N C Time and Temperature for Food Safety					R		Compliance Status O I N N C					R	R						
	N O A O (F = degrees Fahrenheit)						U T	N	0	A	o S	Empl							
	•	/			1. Proper cooling time and temperature						~				12. Management, food employees and conditional employees knowledge, responsibilities, and reporting				
•					2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted				
•	/				3. Proper Hot Holding temp See	perature(135°F	T)						-			ntamination by Han	nds		
•	/				4. Proper cooking time and See	temperature					1				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly		
	•	/			5. Proper reheating procedu Hours)	are for hot hold	ling (165°F in	2			~				15. No bare hand contact with alternate method properly followes				
•	/			6. Time as a Public Health Control; procedures & records Cheese on cony station discarded wwwry 4 hrs				ds							Highly Susceptible Populations				
					Approv	ved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re Eggs		fered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon										Cl				
•	1				8. Food Received at proper Checking	temperature					~				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits		
					Protection fro	om Contamina	ntion				~				18. Toxic substances properly	identified, stored an	id used		
•					9. Food Separated & protect preparation, storage, display		during food								Wate	r/ Plumbing			
١					10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm/temperature			i			~			i	19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned Discard							~				20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper					
ľ																			
					Priorit		ion Items (2		_			_			rective Action within 10 days	3			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mayra Camarena	Print: Mayra Camarena	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn	nent Name:	Physical A	.ddress:	City/State:		License/Permit #	Page	2 of 2			
	Drive In #5857			Rockwal	I, Tx	FS-8975	8-				
T. /T			TEMPERATURE OBSERVAT		T. 77			m			
Item/Loca		Temp	Item/Location	Temp	Item/Loca			Temp			
WIF ht	T	11.1	Cony station		Grill			277			
	WIC amb	36	Graded cheese	35	Prep cooler						
vvr	nole tomatoe	37	Cooking		Slice	e Tom/ lettu	ce	33/33			
	ated cheddar	37	Fries/Tots	1923/191	Slice cheese			33			
	Icecream	36	Reach in freezer ht	t 9.1	Die	ce tomatoes	<u>S</u>	32			
De	essert cooler		Reach in Fridge	-	Hot dog/ft long		36/36				
	Whip	38	Eggs	36	Gra	aded chees	e	33			
Co	ookie dough	39	Hamburger patty freeze	5.6	ال	uice cooler		37			
	222 3.2 3.9.1		SSERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped,										
	Hand sink equipped greater than 104 throughout kitchen										
	3comp sink not set up 126 using quat sani 200ppm test strips current										
	Address rear door gap bottom right corner										
37	Address frozen condensation droplets in WIF on drain line and unit itself, need to remove duct tape (uncleanable) and recover drain line										
			e- work orders pending								
	Cleaning lemonade chiller daily										
	Cleaning soda & tea nozzles daily										
	Ice machine looks great during todays insp										
	Using red tongs to grab frozen patties and transfer to grill										
	Hold holding eggs 148, sausage patties 156, chili 142, queso 149										
42	New air vents installed in kitchen, look great! Observed torn door gasket on Juice cooler										
42	Observed torri door ga	isket UII	Juice coolei								
Received (signature)	· _	<u> </u>	Print:	0) (0		Title: Person In Charge/	Owner				
	See abou	/ ヒ	See ab	ove							
Inspected (signature)		ST	Richard	l Hill		Samples: Y N #	collect	ed			