

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 1/27/2025	Time in: 12:30	Time out: 1:50	License/Permit # not current/need to update and post	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: Salad N Go	Contact/Owner Name: corporate	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 3064 N Goliad Rockwall, TX	Pest control : Ecolab/1-6-2025	Hood n/a	Grease trap : city has info	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3				✓								Preventing Contamination by Hands	
		✓				✓						14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		✓				✓						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		✓										Highly Susceptible Populations	
						✓						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required precooked eggs only	
	✓											Chemicals	
	✓					✓						17. Food additives; approved and properly stored; Washing Fruits & Vegetables pre-washed	
						✓						18. Toxic substances properly identified, stored and used	
	✓											Water/ Plumbing	
	✓					✓						19. Water from approved source; Plumbing installed; proper backflow device	
	✓					✓						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓											Permit Requirement, Prerequisite for Operation	
	✓					2						30. Food Establishment Permit (Current/insp report sign posted)	
												Utensils, Equipment, and Vending	
	✓					✓						31. Adequate handwashing facilities: Accessible and properly supplied, used	
						✓						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓					✓						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓					✓						42. Non-Food Contact surfaces clean	
	✓					✓						43. Adequate ventilation and lighting; designated areas used	
	✓					✓						44. Garbage and Refuse properly disposed; facilities maintained	
						✓						45. Physical facilities installed, maintained, and clean	
	✓					✓						46. Toilet Facilities; properly constructed, supplied, and clean	
	✓					✓						47. Other Violations	
Proper Use of Utensils													
	✓											39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓											40. Single-service & single-use articles; properly stored and used	

