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

2/7/25			1:11 2:10 FS-9									2	10 Page 1						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	4-Investigation				5-CO/Construction	6-Other								
Establishment Name: Contact/Owner Dairy Queen Marie Vences											Number of Repeat Violations: Number of Violations COS:		10/00	10/90/A					
Physical Address: 1801 S Goliad Rockwall, Tx Pest control: Wise Choice 1/2025											se trap :/ waste oil Follow-up: Yes 🗾 I U/ cans 2/1/25 750g No 🗌			/ A					
					tatus: Out = not in com	npliance IN = in	compliance	, NO		t obsei					plicable COS = corrected on	site R = repeat vio	lation W= Wa	tch	
Mai	Priority Items (3 Points) violation										mark in appropriate be Immediate Correct						e box for K		
0	ompliance Status I N N C Time and Temperature for Food Sofety				,	R	О			N	С								
U T	N	O	A	S		grees Fahrenhe	eit)			U T		0		o s	Empl 12. Management, food emplo	employees:			
					1. Proper cooling time an	na temperature	,				/				knowledge, responsibilities, a		employees,		
	/				2. Proper Cold Holding t	temperature(41	°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		-			3. Proper Hot Holding te	emperature(135	5°F)								Employee health form	n posted ntamination by Han	nde		
					4. Proper cooking time a	nd temperature	e				/				14. Hands cleaned and prope				
					5. Proper reheating proce	edure for hot he	olding (165	°F in 2							15. No bare hand contact with				
	(Hours)		1 0				_				alternate method properly followed (APPROVED Y N. Gloves & utensils				
	/				6. Time as a Public Heal	th Control; pro	ocedures &	records			1				Highly Susceptible Populations				
					App	roved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re	tered			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBott					ood in							Chemicals						
	/				8. Food Received at prop Checking	per temperature	e				/				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits		
					Protection	from Contami	ination				~				18. Toxic substances properly See	d used			
					9. Food Separated & propreparation, storage, disp			ood			L				Water/ Plumbing				
3					10. Food contact surface Sanitized at <u>200</u> p			ed and			~			ł	19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper		
	/				11. Proper disposition of reconditioned Disca	returned, prev ard	iously serve	ed or			/				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper		
0	I	N	N	С			ation Iten	ns (2 Poi	_		_	_			rective Action within 10 days	S		R	
O U T	I N		N A	C O S	Prio Demonstration	ority Foundation	/ Personnel	1	ints)	viola C U	I N	Req N O	N	Cor.	•	s re Control/ Identific	ation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

I	Received by: Whendell Cooper	Print: Whendell Cooper	Title: Person In Charge/ Owner MOD
	Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	l Tv	License/Permit # FS-9328	Page	2 of 2	
Dairy	Queen	1801	S Goliad TEMPERATURE OBSERVAT	Rockwal	1, 1 X	F3-9328			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp	
Glass	Cake Freezer	4.8	WIF HTT	5.6	Chili/	'chz/taco m	eat	186/150/175	
S	oft Serve L	40	Hot holding		Sandwich Prep cooler				
	oft Serve R	N/a	Dumplings	175	Slice	e Tom/lettu	се	36/38	
	andy Cooler	2.1	Gravy	148	Slice	d/shredded	chz	38/40	
	ookie dough	5	Cooking		Salad Prep coole				
	Blast chiller	-3.9	Fries/chix strips			Tom/cheddar			
	WIC amb	40	Drawer1/2 HTT			log/chix bre			
Whol	e Tom/salad mix	38	Drawer 3/4 htt	11.3		ch in freez	er	7.6	
Item	AN INSPECTION OF VOLIDES		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS ORSED	VED A	ND	
Number	NOTED BELOW: all temperature	s are taken in	F	ION IS DIKE	C1ED 10 II	TE CONDITIONS ODSEK	v ED Al	עזי	
	Restrooms equipped g								
			r than 101 throughout Kitch	en					
	3 comp sink set up, 12								
	Cleaning soda & tea n		•						
45	Need new electric plat								
45	Digital thermo availabl		•						
45			covebase tile in icecream a						
42 34			of prep coolers and reach in corner rear service door, air		noration	val			
			uild up in bottom blast coole		•				
			on floor in WIF, food protect			acci gacitot			
42/34			e clean so as not to attract p						
10			hopper, burn ice w/r/s enti		r, air dry	before ice accum	ulates	3	
39	Best practice hanging	mop to c	Irip dry over mop sink, not s	stored in	wringer				
	Using gloves to touch	ready to	eat foods						
	Cutting board looks gr	eat durin	g today's insp						
42									
	All utensils w/r/s every 4 hours or as needed								
	Using tongs to transfer burger patties to grill								
45	7 7 7								
45	Hot fudge 111, milk chocolate 101, caramel 102, coconut chocolate 99								
28	Observed shredding cheese and salad bags open with no date labels								
Received (signature)	See abov	/e	See abo	OVE		Title: Person In Charge/	Owner		
Inspected			Print:						
(signature)		ST	Richard	l Hill		Samples: Y N #	t collecte	ed	