

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

Date: <b>1/21/25</b>	Time in: <b>12:45</b>	Time out: <b>2:00</b>	License/Permit # <b>Food5142</b>	CPFM <b>3</b>	Food handlers <b>19</b>	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: <b>Loves Travel</b>	Contact/Owner Name: <b>Renee Jolicoeur</b>	Number of Repeat Violations: <b>X</b> _____	<b>8/92/A</b>
Number of Violations COS: <b>✓</b> _____			

Physical Address: 1990 INTERSTATE 30, Rockwall, TX 75087	Pest control : Orkin 1/24/25	Hood N/a	Grease trap / waste oil LES 11/20/24 100g	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					W					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
	✓					✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						2					
	✓					✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓					1					
<b>Proper Use of Utensils</b>						1					
	✓					1					
	✓					1					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Renee Jolicoeur</b>	Print: <b>Renee Jolicoeur</b>	Title: Person In Charge/ Owner <b>MOD</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Loves Travel</b>	Physical Address: <b>1990 INTERSTATE 30</b>	City/State: <b>Rockwall, Tx</b>	License/Permit #	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
UC fridge amb	<b>36</b>	Southwest chix/pepp& chz	125/130	Corn dogs	<b>148</b>
UC freezer HTT	<b>10.1</b>	Chili/nacho chz		Mac n chz	<b>155</b>
Roller grills		360 cooler amb	36-38	Freezer boh HTT	<b>6.4</b>
141, 142, 138		Beer wic amb	<b>34</b>	Prep cooler	
Hot dogs		Haagen-Dazs HTT	<b>2.6</b>	Steak/blended chz	38/39
133, 132, 126, 122		WIC amb	38/39	Tacos 39,40,39	<b>39</b>
Cheeseburger, buffalo chz		Hot holding		Refrigerator	
155, 163		Stk tacos/chix tacos		Chix taco/ corn dogs	40/23

**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: all temperatures are taken in F
46	Restrooms equipped, no hot water observe
	Hand sinks equipped greater than 120 throughout kitchen
	3 comp sink setup, 133, Quats sani 200ppm
34	Observed fruit flies at hand sink next to soda and tea dispensers
42	Top of coffee, cappuccino machines dusty, to be cleaned routinely
42	Hand sink lobby need to be detail cleaned, tea stains
42/32	To remove exterior shipping liner on ice machine above soda fountains, to make surface cleanable
45	General detail cleaning of floors under shelves showing signs of old dirt buildup
42	Fan guards need to be cleaned beer wic
...	Secondary thermo missing in icecream freezer
	Observed Soda shelves in wic dirty, to detail clean as needed
34	Observed bug light inoperable by wic
32	Observed rough green&white cutting boards, code requires smooth and durable, optional resurface or replace
	UC fridge tacos, 39,40,40, blended cheese 39
	Air curtain operational at service door prep kitchen and lobby
	Cut fruits stored in Carl Junior wic, temps observed pineapple 38, watermelon 38
	Gloves used to touch Rte foods
W	Ice merchandisers 28, 21,23. To add store number to bagged ice, corporate address available on package
44	To address trash and debris inside of dumpster area and clean around spent grease containers
47	To illuminate floor storage under wic shelves
	Tongs for roller items cleaned once every 2 hrs or as needed
W	To post employee health form in prep kitchen of Loves Travel
47/32	To line fruit baskets with paper for edible skin (apples), change as needed and baskets are washable to be easily cleaned

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)