	Retail Food Establishment Inspection Report																			
Date:Time in:Time out:License/Per8/7/20242;503:38FOOE															Est. Type Risk Category Page 1 of	2_				
Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 📃 3-Comple							int				gatio	n	5-CO/Construction 6-Other TOTAL/SCO	RE						
Establishment Name: Contact/Owner I Whataburger #496								act/Owner N	Name:						* Number of Repeat Violations: V Number of Violations COS: Set trap: Follow.up: Ves	٨				
Physical Address: Pest control : 1070 I-30 Rockwall, TX Orkin/7-12-2023										ood s&More	e/7-2023	B LE	Grease trap : Follow-up: Yes J LES/1000gal/8-5-2023 № 2							
		Com	plia	nce S	tatus: Out = not in con	$\frac{IN = in}{C}$	compliar	nce N Mark '	$\mathbf{O} = not$				A = 1	not ar	pplicable $COS = corrected on site R = repeat violation W-Wate$	ch				
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Co O U	mpli I N	ance N O	e Status N C Time and Temperature for Food Safety A O Time and Temperature for Food Safety								Compliance StatusOINNCUNOAO		С							
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T			S	12. Management, food employees and conditional employees;					
	~										~				knowledge, responsibilities, and reporting					
	~				2. Proper Cold Holding temperature(41°F/45°F)						r				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands					
	~								v	·			14. Hands cleaned and properly washed/ Gloves used properly							
	~				5. Proper reheating proc Hours)	cedure for hot ho	lding (1	65°F in 2			v	-			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_N_)					
	~				6. Time as a Public Hea	alth Control; proc	cedures	& records					<u> </u>	<u> </u>	Highly Susceptible Populations					
										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required										
	Approved Source 7. Food and ice obtained from approved source; Food in					Food in		_												
	~	good condition safe and unadulterated; parasite									Chemicals									
	~				8. Food Received at proper temperature								Γ		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	T				
	Check at receipt								· ·	_	_		18. Toxic substances properly identified, stored and used							
	Protection from Contamination 9. Food Separated & protected, prevented during food													-						
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and						Water/ Plumbing 19. Water from approved source; Plumbing installed									
	~				Sanitized at 200	ppm/temperature	e				r				backflow device					
	~				11. Proper disposition or reconditioned disca			~				20. Approved Sewage/Wastewater Disposal System, proper disposal								
0	I	N	N	С					nts)	(0 I	N	Ν	С		R				
U T	N	0	A	0 S		n of Knowledge/					U N T	0	Α	O S						
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 10						r				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22 Food Handler/ no unauthorized persons/ personnel						v	/			28. Proper Date Marking and disposition								
	Safe Water, Recordkeeping and Food Package Labeling							v				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital								
	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation								
	~				24. Required records av destruction); Packaged		ck tags;	parasite	$\left \right $		~	•			30. Food Establishment Permit (Current/insp report sign posted)					
						with Approved I							1	1	Utensils, Equipment, and Vending					
	•				25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spe	cialized			2	2				31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Cons	sumer Advisory	,				v	-			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consume foods (Disclosure/Remi						~	-			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	1				
0	T	N	N	С	Core Items (1 Poin	nt) Violations I	Require	Corrective	Actio		ot to 0 I			0 Da	ays or Next Inspection , Whichever Comes First	R				
U T	N N	0	A	o s		of Food Contam				1	U N T			o s	Food Identification					
	~				34. No Evidence of Inse animals		-				r	1			41.Original container labeling (Bulk Food)					
<u> </u>	~				35. Personal Cleanlines36. Wiping Cloths; prop	_	-	acco use				Т			Physical Facilities 42. Non-Food Contact surfaces clean	\square				
	 				37. Environmental cont				$\left - \right $	1	_	_			43. Adequate ventilation and lighting; designated areas used	-				
╞	~ ~				38. Approved thawing r				$\left \right $		~	+			44. Garbage and Refuse properly disposed; facilities maintained	┢				
-	•		_			er Use of Utensil	ls			1	<i>•</i>			-	45. Physical facilities installed, maintained, and clean	┢				
	~		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					$\left[- \right]$		~			-	46. Toilet Facilities; properly constructed, supplied, and clean	+					
-	*				40. Single-service & sir		,			-					47. Other Violations	+				
1					and used						~									

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Received by: (signature) Frances Love	Print: Frances Love	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	taburger #496	Physical A 1070	I-30	City/State: Rockwa	all, TX	License/Permit # FOOD5068	Page	<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	cation		Temp F				
2 doo	r freezer ambient	7	slider drawers/chicke	100	fr	y freezer		9				
W	IF ambient	-3	spicy chicken	163								
N	/IC/chicken	30	hot holding burge	er 167								
CL	it tomatoes	37	Shake mix	39								
ł	namburger	41	breakfast reach in cooler/sausa	^{ge} 41								
	cheese	41	sausage/raw sausag									
	reach in cooler ambient	34	front line under counter cool	0.								
gra	vy hot holding	183	front line under counter freez									
OBSERVATIONS AND CORRECTIVE ACTIONS UP AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:												
	Kitchen hand sink 100+F equipped											
	3 comp sink 118F											
	Back hand sink 118 F											
	All sandwich toppings on 4 hour timer/TPHC with stickers Approved food contact sani wipes at 200ppm quats											
31	3 comp sink dispenser at 200 ppm quats Front hand sink leaking hot water/on maintenance list/to be repaired											
	Tea/soda nozzles WRS daily											
42	To clean in/around/on equipment/inside coolers											
45	To clean floors, und	ler equij	oment									
42	To clean around fry	holding	station/grease									
		-	eat, glove removed after to c	ontinue to re	eady to ea	t prep with regular g	loves					
	All gloves used for all ready to eat											
	Shelf stable creamers											
	RR sinks 100F equipped											
40												
Received	by:		Print:	<u> </u>		Title: Person In Charge/	Owner					
(signature)	Frances Love		France	s Lov	/e	Manager						
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Complex V N "		.4				
Form EH-06	5 (Revised 09-2015)	0		· · ·		Samples: Y N #	collecte	au -				