

Retail Food Establishment Inspection Report

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

Date: 8/7/2024	Time in: 2:50	Time out: 3:38	License/Permit # FOOD5068	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: Whataburger #496	Contact/Owner Name:	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 1070 I-30 Rockwall, TX	Pest control : Orkin/7-12-2023	Hood Vents&More/7-2023	Grease trap : LES/1000gal/8-5-2023	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					2					
Conformance with Approved Procedures							✓				
Consumer Advisory							✓				
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓					1					
	✓						✓				
1							✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Whataburger #496	Physical Address: 1070 I-30	City/State: Rockwall, TX	License/Permit # FOOD5068	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door freezer ambient	7	slider drawers/chicken	162	fry freezer	9
WIF ambient	-3	spicy chicken	163		
WIC/chicken	30	hot holding burger	167		
cut tomatoes	37	Shake mix	39		
hamburger	41	breakfast reach in cooler/sausage	41		
cheese	41	sausage/raw sausage	34/38		
2 door reach in cooler ambient	34	front line under counter cooler	37		
gravy hot holding	183	front line under counter freezer	20		

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:
	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
	3 comp sink dispenser at 200 ppm quats
31	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, under equipment
42	To clean around fry holding station/grease
	Light Blue glove for handling raw meat, glove removed after to continue to ready to eat prep with regular gloves
	All gloves used for all ready to eat
	Shelf stable creamers
	RR sinks 100F equipped
40	Avoid using chlorine cardboard to line shelves /under chemicals/ not cleanable

Received by: <small>(signature)</small> <i>Frances Love</i>	Print: Frances Love	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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