

Retail Food Establishment Inspection Report

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

Date: 2/11/2025	Time in: 2:18	Time out: 3:10	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
Establishment Name: Whataburger #496			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		6/94/A
Physical Address: 1070 I-30 Rockwall, TX			Pest control : Orkin/2-6-2025	Hood Vents & More/1-2025	Grease trap : LES/9-4-2024/1000gal	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

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					
3							✓				
	✓						✓				

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					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
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					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tyrah Sims</i>	Print: Tyrah Sims	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <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 <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding drawer/spicy chicken	159	tomatoes	41		
grilled chicken	178	cheese	41		
gravy hot holding	136/140	2 door reach in cooler	28		
Shake mix	39	WIF ambient	-1		
reach in cooler/sausage	40	2 door freezer	-3		
chicken	41	under counter freezer	6		
reach in cooler/ cheese	41	under counter cooler	33		
WIC/hamburgers	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 114F equipped
	Sandwich toppings/cut tomatoes, lettuce and cheese on 4 hour TPHC to discard/ using timed stickers
	No sani buckets/using food contact sani wipes at 200ppm quats
	Using blue gloves to handle raw meat then discarded, double gloving, regular gloves used for all prep and RTE
	Soda and tea nozzles WRS daily
45	Need to degrease and clean floors
45	To clean floors and under equipment/ some food debris
	3 comp sink 112F
	Warewash hand sink 100+F equipped
42	To clean in/around/on equipment
42	To clean shelves under prep tables
10/42	To clean flat top /breakfast flat top, clean after use and store clean
37	To defrost under counter freezer in front

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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