	Retail Food Establishment Inspection Report																					
Date: Time in: Time out: License/Permit # Est. Type Risk Category												_										
					2:1		3:1	0	F	-00	D5	06	8								Page 1	of <u>2</u>
						1-Routine	2-Fo	llow Up		-Complai t/Owner N		4-]	Inves	stiga	ntior	1	5-CO/Construct * Number of Re			Other	TOTAL/S	CORE
Whataburger #496										Цос	ad		G	r 0000	✓ Number of Vi	iolations CC	DS:		6/94	/A		
1070 I-30 Rockwall, TX Orkin/2-6-2025 Veris & More/1-2025 LES/9-4-2024/1000gal No												-										
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationMark the appropriate points in the OUT box for each numbered itemMark \checkmark a checkmark in appropriate box for IN, NO, NA, COSMark an in appropriate box for IN, NO, NA, COS											olation W-V te box for R	Vatch										
Co	Priority Items (3 Points) violations								violations	Ĺ	Compliance Status					tive Action not to exc	exceed 3 days					
O U T	I N	N O	N N C Time and Temperature for Food Safety						R	O U T		N O	N A	C O S	Employee Health				R			
	~				(F = degrees Fahrenheit) 1. Proper cooling time and temperature								~				12. Management, for knowledge, responsi				l employees;	
					2. Prope	er Cold Holdin	g temperat	ure(41°F	F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from					scharge from	
	~				 Proper Cold Holding temperature(41°F/ 45°F) Proper Hot Holding temperature(135°F) 							~				eyes, nose, and mou	uth					
	~						· ·		-)								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		~			4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2					5°F in 2			~				GIOVES USED 15. No bare hand contact with ready to eat foods or approved					
		~			Hours)	81			8				~				alternate method properly followed (APPROVED YN))
	~				6. Time	as a Public He	ealth Contr	ol; proce	edures &	records		Highly Susceptible Populations						\$				
						Aj	pproved S	ource				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						ffered				
	~				7. Food good co destruct	and ice obtain ndition, safe, a	and unadul	proved set terated; p	source; F parasite	ood in						Chemicals						
					8. Food	Received at pr		erature									17. Food additives; approved and properly stored; Washing Fr					ts
	~				chec	k at rece	eipt						~				& Vegetables 18. Toxic substances properly identified, stored and used				ndused	
				1	9. Food		on from Co			food		μ	~								nu useu	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing											
3										backflow device	from approved source; Plumbing installed; proper levice											
	~				11. Proper disposition of returned, previously served or reconditioned discarded													20. Approved Sewage/Wastewater Disposal System, proper disposal				
	•				recondi	tioned disc	carde	d	-				~				disposal	-	ater Dis	sposal Syste	eni, proper	
0	I	N	N	C	recondi	^{tioned} disc Pr	carde	d oundati	ion Ite	ms (2 Po	ints) v	0	Ι	Ν	Ν	С	disposal rrective Action within	in 10 days				R
O U T		N O	N A	C O S	recondi	tioned disc	carde	d oundati vledge/ P	ion Iter Personne	ms (2 Po	_	_	_	-	_	_	disposal rrective Action within Food Ter	in 10 days mperature	e Contro	ol/ Identifi	cation	R
-	I	N O		0	21. Pers and per 6	tioned disc Pr Demonstration son in charge p form duties/ Co	carde iority Fe on of Know present, der ertified Fo	d oundati vledge/ P nonstratio od Manag	ion Iter Personne ion of kn ager/ Pos	ms (2 Po el lowledge, ted	_	O U	Ι	Ν	Ν	C 0	disposal rrective Action within Food Ten 27. Proper cooling n Maintain Product Te	in 10 days mperature nethod used emperature	e Contr d; Equ	ol/ Identifi ipment Ado	cation	R
-	IN	N O		0	21. Pers and per 6	tioned disc Pr Demonstratio son in charge p	carde iority Fe on of Know present, der ertified Fo	d oundati vledge/ P nonstratio od Manag	ion Iter Personne ion of kn ager/ Pos	ms (2 Po el lowledge, ted	_	O U	I N	Ν	Ν	C 0	disposal rrective Action within Food Ten 27. Proper cooling n Maintain Product Te 28. Proper Date Mar	in 10 days mperature method used emperature rking and d	e Contr d; Equ lispositi	ol/ Identifi ipment Ade	cation equate to	
-	I N	N O		0	21. Pers and per 6 22. Foo	tioned disc Pr Demonstration son in charge p form duties/ Co	ciority Fe on of Know present, der ertified Fo unauthoriz	d pundati vledge/ P monstration od Manag ed person g and Fo	ion Iter Personne ion of kn iger/ Pos ns/ perso	ms (2 Po el lowledge, ted	_	O U		Ν	Ν	C 0	disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips	in 10 days mperature method used emperature rking and d	e Contr d; Equ lispositi	ol/ Identifi ipment Ade	cation equate to	
-	I N	N O		0	21. Pers and per 6 22. Foo Sat	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no	ciority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin	d oundati vledge/ P monstratio od Manaş ed person g and Fo g	ion Iter Personne ion of kn gger/ Pos ns/ perso ns/ perso	ms (2 Po el towledge, ted nnnel xage	_	O U		Ν	Ν	C 0	disposal rrective Action within Food Ten 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p	in 10 days mperature method used emperature rking and d provided, ac	d; Equ lispositi ccurate,	ol/ Identifi ipment Ade on and calibra	cation equate to ted; Chemical	
-		N O		0	recondii 21. Pers and per 22. Foo Sat 23. Hot 24. Req	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no to fe Water, Reco and Cold Wate uired records a	carde iority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin er available available (s	d pundati vledge/ P nonstratii od Manag ed person g and Fo g e; adequa hellstock	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pach ate press	ms (2 Po el owledge, ted nnel cage ure, safe	_	O U		Ν	Ν	C 0	disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Ter 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establishm	in 10 days mperature method used emperature rking and d provided, ac uirement, 1 ment Perm	e Contro d; Equ lispositi :curate, Prereq	ol/ Identifi ipment Ado on and calibra uisite for (cation equate to ted; Chemical	,
-		N O		0	21. Pers and per 22. Foo Sat 23. Hot 24. Req destruct	tioned disc Pr Demonstration son in charge p form duties/ Co d Handler/ no to fe Water, Reco and Cold Water uired records a ion); Packageo	carde iority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin er available available (s d Food labe	d pundati vledge/ P nonstratio od Manag ed person g and Fo g e; adequa hellstock eled	ion Iter Personne ion of kn iger/ Pos ns/ perso pod Pach ate pressa ate pressa	ms (2 Po el owledge, ted nnel cage ure, safe urasite		O U		Ν	Ν	C 0	disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establishin 11/31/2025	in 10 days mperature method used emperature rking and d provided, ac uirement, 1 ment Perm	e Contro d; Equ lispositi ccurate, Prereq nit (Cu	ol/ Identifi ipment Add on and calibra uisite for C rrent/insp r	cation equate to ted; Chemical Operation eport sign pos	,
-				0	21. Pers and per 6 22. Foo Sat 23. Hot 24. Req destruct	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no to fe Water, Reco and Cold Wate uired records a	ciority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S ce obtained	d pundati vledge/ P monstratii od Manag ed person g and Fo g g and Fo g e; adequa hellstock eled roved Pr specialize for speci	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press c tags; pa c tags; pa rocedur ed Proce- ialized	ms (2 Po el iowledge, ted innel cage ure, safe ure, safe urasite		O U		Ν	Ν	C 0	disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establishin 11/31/2025	in 10 days mperature nethod used emperature rking and d provided, ac uirement, l ment Perm basils, Equip	e Contro d; Equ lispositi ccurate, Prereq nit (Cu	ol/ Identifi ipment Ado on and calibra uisite for (rrent/insp r and Vendin	cation equate to tted; Chemical Decration eport sign pos	,
-				0	21. Pers and per 6 22. Foo Sat 23. Hot 24. Req destruct	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Wate uired records a ion); Packageo Conformance npliance with M P plan; Variancing methods; n	ciority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S ce obtained	d pundati vledge/ P monstratio od Manaş ed person g and Fo g e; adequa hellstock eled roved Pr Specialize for speci er instruc	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press c tags; pa c tags; pa rocedur ed Proce- ialized	ms (2 Po el iowledge, ted innel cage ure, safe ure, safe urasite		O U		Ν	Ν	C 0	disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Ter 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establishin 11/31/2025 Uten 31. Adequate handw	in 10 days mperature method used emperature rking and d provided, ac provided, ac uirement, 1 ment Perm pusils, Equip washing faci	e Contro d; Equ lispositi ecurate, Prereq nit (Cu pment, a ilities: A	ol/ Identifi ipment Ado on and calibra uisite for C rrent/insp r and Vendin Accessible :	cation equate to ted; Chemical Operation eport sign pos ng and properly	,
-				0	21. Pers and per 6 22. Foo Sat 23. Hot 24. Req destruct 24. Req destruct 25. Con HACCI process 26. Post foods (I meat	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Water and Cold Water uired records a ion); Packageo Conformance npliance with V P plan; Variance ing methods; n Con cing of Consum Disclosure/Ren s to requir	siority Fe on of Know oresent, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S see obtained nanufacture nsumer Adviso minder/Buf 'ed tem	d pundati vledge/ P monstratio od Manag ed person g and Fo g e; adequa hellstock eled roved Pr Specialize for speci er instruc dvisory ries; raw fet Plate). pS	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press c tags; pa rocedur ed Proce- ialized ctions	ms (2 Po el nowledge, ted nnnel cage ure, safe arasite es ss, and r cooked en Label							disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fd designed, constructe 33. Warewashing Fa Service sink or curb	in 10 days mperature method used emperature rking and d provided, acc uirement, l ment Perm bisils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning faci	e Contro d; Equ lispositi :curate, Prereq nit (Cu oment, a ilities: A ct surfac d stalled, acility p	ol/ Identifi ipment Ado on and calibra uisite for C rrent/insp r and Vendii Accessible a res cleanabl maintained provided	cation equate to tted; Chemical/ Operation eport sign pos ng and properly e, properly , used/	,
					21. Pers and per 6 22. Foo Sat 23. Hot 24. Req destruct 24. Req destruct 25. Con HACCI process 26. Post foods (I meat	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Water and Cold Water uired records a ion); Packageo Conformance npliance with W P plan; Variance ing methods; n Con ting of Consum Disclosure/Ren s to requir (tems (1 Poi	carde iority Fe on of Know present, dere ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S re obtained nanufactur nsumer Advisoo ninder/Buf ced tem int) Viola	d pundati vledge/ P monstratio od Manaş ed person g and Fo g e; adequa hellstock eled roved Pr Specialize for speci er instruc dvisory ries; raw fet Plate). pS utions Re	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press c tags; pa c tags; pa c tags; pa c tags; pa c tags; pa d Proce: ialized ctions	ms (2 Po el nowledge, ted nnnel cage ure, safe arasite es ss, and r cooked en Label			I N V V V V V V V V V V V V V V V V V V V V V V V V		N A A		disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fo designed, constructe 33. Warewashing Fa	in 10 days mperature method used emperature rking and d provided, ac provided, ac uirement, 1 ment Perm sils, Equip vashing faci ood Contac ed, and used acilities; ins o cleaning fac	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: 7 t surfac d stalled, acility p	ol/ Identifi ipment Ade on and calibra uisite for C rrent/insp r and Vendin Accessible : es cleanabl maintained provided	cation equate to tted; Chemical/ Operation eport sign pos ng and properly e, properly , used/	,
-			A		21. Pers and per 6 22. Foo Sal 23. Hot 24. Req destruct 24. Req destruct 25. Con HACCF process 26. Post foods (I meat Core I	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Water and Cold Water uired records a ion); Packageo Conformance npliance with V P plan; Variance ing methods; n Con cing of Consum Disclosure/Ren s to requir	carde iority Fe on of Know oresent, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S ce obtained nanufacture nsumer Adviso minder/Buf red term int) Viola a of Food (d pundati vledge/ P nonstratio od Manage ed person g and Fo g e; adequa hellstock eled for specialize for specialize for specialize roved Pr Specialize for specialize for sp	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press ate press c tags; pa c tags; pa c tags; pa rocedure ed Proce- cialized ctions	ms (2 Po el nowledge, ted mnel cage ure, safe mrasite es ss, and r cooked en Label <i>Corrective</i>	R		IN V V V V V V V V V V V V V V				disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fd designed, constructe 33. Warewashing Fa Service sink or curb	in 10 days mperature method used emperature rking and d provided, acc uirement, l ment Perm bisils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning fa bon, Which Food Id	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: A ct surfac d stalled, acility p ever Ca lentific	ol/ Identifi ipment Ado on and calibra uisite for C rrent/insp r and Vendii Accessible a maintained provided omes First ation	cation equate to tted; Chemical/ Operation eport sign pos ng and properly e, properly , used/	ted)
					21. Pers and per 6 22. Foo Sat 23. Hot 24. Req destruct 24. Req destruct 25. Con HACCF process 26. Post foods (1 meats Core 1 34. No animals	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Water and Cold Water uired records a ion); Packageo Conformance npliance with V P plan; Variance ing methods; n Con ting of Consum Disclosure/Ren S to requir Items (1 Poi Prevention	carde iority Fe on of Know present, dere ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S ze obtained nanufactur nsumer Adviso minder/Buf red tem int) Viola sect contar	d pundati vledge/ P monstratio od Manaş ed person g and Fo g and Fo g e; adequa hellstock eled roved Pr popcialize for speci er instruc dvisory ries; raw fet Plate). pS utions Re Contamin mination,	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press ate press c tags; pa cocedure ed Proce ialized ctions	ms (2 Po el owledge, ted nnnel xage ure, safe ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	R		I N V V V V V V V V V V V V V V V V V V V V V V V V		N A A		disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fd designed, constructe 33. Warewashing Fa Service sink or curb rys or Next Inspectio	in 10 days mperature method used emperature rking and d provided, ac uirement, l ment Perm basils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning fac basil, Which Food Id er labeling (e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: 7 d stalled, acility p eever Co lentific (Bulk F	ol/ Identifi ipment Ade on and calibra uisite for C rrent/insp r and Vendin Accessible a maintained provided omes First ation ood)	cation equate to tted; Chemical/ Operation eport sign pos ng and properly e, properly , used/	ted)
					21. Pers and per 22. Foo 23. Hot 23. Hot 24. Req destruct 25. Con HACCF process 26. Post foods (I meats Core I 34. No 35. Pers	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Water and Cold Water uired records a ion); Packaged Conformance npliance with V P plan; Variance ing methods; n Con ting of Consun Disclosure/Ren S to requir (tems (1 Poi Prevention Evidence of In	sorting For sorting For on of Know oresent, dere ertified For unauthoriz ordkeepin Labelin er available (sd Food labe with App Variance, S er obtained nanufactur nsumer Adviso ninder/Buf "ed tem int) Viola sect contar ess/eating,	d pundati vledge/ P nonstratio od Manag ed person g and Fo g g and Fo g e; adequa hellstock eled roved Pr Specialize for speci er instruc dvisory ries; raw fet Plate). pS contamin nination, drinking of	ion Iter Personne ion of km iger/ Pos ns/ perso ood Pacl ate press ate press	ms (2 Po el owledge, ted nnnel xage ure, safe ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	R		IN V V V V V V V V V V V V V V		N A A		disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fd designed, constructe 33. Warewashing Fa Service sink or curb rys or Next Inspectio	in 10 days mperature method used emperature rking and d provided, ac uirement, l ment Perm bisils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning fa <i>on</i> , Which Food Id er labeling (Physic	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: 7 ct surfac d stalled, acility p ever Ca dentific (Bulk F al Facil	ol/ Identifi ipment Ade on and calibra uisite for C rrent/insp r and Vendin Accessible a maintained provided omes First ation ood)	cation equate to tted; Chemical/ Operation eport sign pos ng and properly e, properly , used/	ted)
					21. Pers and per 6 22. Foo Sau 23. Hot 24. Req destruct 24. Req destruct 25. Con HACCE process 26. Post foods (I meat 34. No animals 35. Pers 36. Wip	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no to fe Water, Reco and Cold Wate uired records a ion); Packaged Conformance npliance with V P plan; Varianci ing methods; n Cou ting of Consum Disclosure/Ren S to requir (tems (1 Poi Prevention Evidence of In-	carde iority Fe on of Know oresent, dere- ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labo with App Variance, S ce obtained nanufactur nsumer Adviso minder/Buf ced tem int) Viola nof Food (sect contar ess/eating, -	d pundati vledge/ P nonstratio od Manage ed person g and Fo g e; adequa hellstock eled roved Pr Specialize for speci er instruc dvisory ries; raw fet Plate). pS ttions Re Contamin nination, drinking of l and stor	ion Iter Personne ion of km iger/ Pos ns/ perso ood Pacl ate press ate press	ms (2 Po el owledge, ted nnnel xage ure, safe ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	R		IN V V V V V V V V V V V V V V		N A A		disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Req 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fc designed, constructe 33. Warewashing Fa Service sink or curb rys or Next Inspectio 41.Original containe	in 10 days mperature method used emperature rking and d provided, acc uirement, l ment Perm bisils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning fa fon , Which Food Id er labeling (Physice act surfaces	e Contro d; Equ lispositi :curate, Prereq nit (Cu oment, a ilities: A ct surfac d stalled, acility p ever Ca lentific (Bulk F al Facil s clean	ol/ Identifi ipment Ado on and calibra uisite for C rrent/insp r and Vendin Accessible a maintained provided omes First ation food) lities	cation equate to tted; Chemical/ Operation eport sign post and properly e, properly , used/	ted)
					21. Pers and per 6 22. Foo Sal 23. Hot 24. Req destruct 24. Req destruct 24. Req destruct 25. Con HACCF process 26. Post foods (I meat Core I 34. No animals 35. Pers 36. Wip 37. Env	disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no n fe Water, Reco and Cold Wate uired records a ion); Packaged Conformance npliance with V plan; Variance ing methods; n Con cing of Consum Disclosure/Ren s to requir (tems (1 Poi Prevention Evidence of In- conal Cleanline cing Cloths; pro	siority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S see obtained nanufacture ner Adviso ninder/Buf 'ed tem int) Viola a of Food C sect contar ess/eating, operly used	d pundati vledge/ P nonstratio od Manage ed person g and Fo g e; adequa hellstock eled roved Pr Specialize for speci er instruc dvisory ries; raw fet Plate). pS ttions Re Contamin nination, drinking of l and stor	ion Iter Personne ion of km iger/ Pos ns/ perso ood Pacl ate press ate press	ms (2 Po el owledge, ted nnnel xage ure, safe ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	R		IN V V V V V V V V V V V V		N A A		disposal rective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establishin 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fo designed, constructe 33. Warewashing Fa Service sink or curb tys or Next Inspectio 41.Original contained 42. Non-Food Conta	in 10 days mperature method used emperature rking and d provided, act uirement, l ment Perm basils, Equip vashing faci cood Contac ed, and used acilities; ins b cleaning fa faci facilities; ins con , Which Food Id er labeling (Physicc act surfaces ation and lig	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: A cilities: A curate, prereq nit (Cu oment, a ilities: A curate, d curate, curate, d cu	ol/ Identifi ipment Ado on and calibra uisite for C rrent/insp r and Vendii Accessible a res cleanabl maintained orovided omes First ation ood) lities designated	cation equate to ted; Chemical/ Deration eport sign pose ng and properly e, properly , used/	ted)
					21. Pers and per 6 22. Foo Sal 23. Hot 24. Req destruct 24. Req destruct 24. Req destruct 25. Con HACCF process 26. Post foods (I meat Core I 34. No animals 35. Pers 36. Wip 37. Env	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Wate uired records a ion); Packaged Conformance opliance with V P plan; Variance ing methods; n Con ting of Consum Disclosure/Ren s to requir Items (1 Poi Prevention Evidence of In- conal Cleanline ing Cloths; pro-	siority Fe on of Know present, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S see obtained nanufacture ner Adviso ninder/Buf 'ed tem int) Viola a of Food C sect contar ess/eating, operly used	d pundati vledge/ P nonstratio od Manage ed person g and Fo g e; adequa hellstock eled roved Pr specialize for speci er instruc dvisory ries; raw fet Plate). pS ttions Re Contamin nination, drinking of and stor n	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate pressa c tags; pa rocedure ed Proce- cialized ctions or under / Allerga nation , rodent/c or tobac red	ms (2 Po el owledge, ted nnnel xage ure, safe ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	R		IN V V V V V V V V V V V V V V V V V V V		N A A		disposal rective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Req 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fc designed, constructe 33. Warewashing Fa Service sink or curb rys or Next Inspectio 41.Original containe 42. Non-Food Conta 43. Adequate ventila	in 10 days mperature method used emperature rking and d provided, ac uirement, l ment Perm bisils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning fa con , Which Food Id er labeling (Physic act surfaces ation and lig fuse proper	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: 7 ct surfac d stalled, acility p ever Ca dentific (Bulk F al Facil s clean ghting; ly dispo	ol/ Identifi ipment Add on and calibra uisite for C rrent/insp r and Vendin Accessible : res cleanabl maintained or <i>First</i> ation ood) lities designated osed; facilit	cation equate to ted; Chemical peration eport sign pos ng and properly e, properly , used/	ted)
					21. Pers and per 6 22. Foo Sau 23. Hot 24. Req destruct 24. Req destruct 24. Req destruct 25. Con HACCF process 26. Post foods (I meat 23. Hot 34. No animals 35. Pers 36. Wip 37. Env 38. App 39. Uter	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Wate uired records a ion); Packaged Conformance opliance with V P plan; Variance ing methods; n Con ting of Consum Disclosure/Ren s to requir Items (1 Poi Prevention Evidence of In- conal Cleanline ing Cloths; pro-	carde iority Fe on of Know oresent, der ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labo with App Variance, S ce obtained nanufacture nsumer Adviso minder/Buf ed tem int) Viola n of Food C sect contar ess/eating, operly usec ntamination g method per Use of nt, & linen	d pundati vledge/ P nonstratio od Manage ed person g and Fo g e; adequa hellstock eled roved Pr specialize for speci er instruc dvisory ries; raw fet Plate). pS ttions Re Contamin nination, drinking of and stor n Utensils s; properl	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate press c tags; pa c tags; pa c tags; pa c tags; pa c tags; pa d Proce- cialized c tags; pa d Proce- ialized c tags; pa c tags;	ms (2 Po el nowledge, ted annel cage ure, safe arasite es ss, and r cooked en Label Corrective	R		IN V V V V V V V V V V V V V V V V V V V		N A A		disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establish 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fc designed, constructe 33. Warewashing Fa Service sink or curb rys or Next Inspectio 41.Original containe 42. Non-Food Conta 43. Adequate ventila 44. Garbage and Ref	in 10 days mperature method used emperature rking and d provided, ac uirement, l ment Perm basils, Equip vashing faci cood Contac ed, and used acilities; ins o cleaning fac ion, Which Food Id er labeling (Physic act surfaces ation and lig fuse proper es installed,	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: 7 ilities: 7 ct surfac d stalled, acility p ever Co lentific (Bulk F al Facil s clean ghting; -ly dispo	ol/ Identifi ipment Ade on and calibra uisite for C rrent/insp r and Vendin Accessible a res cleanabl maintained orovided omes First ation ood) lities designated osed; faciliti ined, and c	cation equate to ted; Chemical/ Deration eport sign pos ng and properly e, properly , used/ e areas used ies maintained lean	ted)
					21. Pers and per 6 22. Foo 22. Foo 22. Foo 23. Hot 24. Req destruct 24. Req destruct 24. Req destruct 25. Con HACCF process 26. Post foods (I meats 26. Post foods (I meats 35. Pers 36. Wip 37. Env 38. App 39. Uter dried, &	tioned disc Pr Demonstratio son in charge p form duties/ Co d Handler/ no o fe Water, Reco and Cold Water and Cold Water uired records a ion); Packageo Conformance npliance with V P plan; Variance ing methods; n Co ting of Consum Disclosure/Ren S to requir Items (1 Poi Prevention Evidence of In- sonal Cleanline bing Cloths; pro- ironmental cor proved thawing Prop nsils, equipment chanded/ In v	carde iority Fe on of Know oresent, dere- ertified Fo unauthoriz ordkeepin Labelin er available (s d Food labe with App Variance, S ce obtained nanufacture ner Adviso minder/Buf 'ed tem int) Viold n of Food C sect contar coss/eating, - operly usec ntamination g method per Use of nt, & linen use utensils	d pundati vledge/ P monstratio od Manage ed person g and Fo g e; adequa hellstock eled roved Pr specialize for speci er instruc dvisory ries; raw fet Plate). pS ations Ref Contamin mination, drinking of and stor h Utensils s; properly	ion Iter Personne ion of kn iger/ Pos ns/ perso ood Pacl ate presso c tags; pa rocedure ed Proce- ialized ctions or unde: / Allerge equire C nation rodent/c or tobac red	ms (2 Po el nowledge, ted nnel xage ure, safe urasite es sss, and r cooked en Label <i>Corrective</i> other co use	R		I N V V V V V V V V V V V V V V V V V V V V V V V V V V V V V V		N A A		disposal rrective Action within Food Ter 27. Proper cooling n Maintain Product Te 28. Proper Date Mar 29. Thermometers p Thermal test strips digital Permit Requ 30. Food Establishin 11/31/2025 Uten 31. Adequate handw supplied, used 32. Food and Non-fo designed, constructe 33. Warewashing Fa Service sink or curb tys or Next Inspectio 41.Original contained 42. Non-Food Conta 43. Adequate ventila 44. Garbage and Ref	in 10 days mperature method used emperature rking and d provided, acc uirement, l ment Perm bisils, Equip vashing faci cood Contac ed, and used acilities; ins b cleaning fa con , Which Food Id er labeling (Physic act surfaces ation and lig fuse proper es installed, ; properly c	e Contro d; Equ lispositi ccurate, Prereq nit (Cu oment, a ilities: 7 ilities: 7 ct surfac d stalled, acility p ever Co lentific (Bulk F al Facil s clean ghting; -ly dispo	ol/ Identifi ipment Ade on and calibra uisite for C rrent/insp r and Vendin Accessible a res cleanabl maintained orovided omes First ation ood) lities designated osed; faciliti ined, and c	cation equate to ted; Chemical/ Deration eport sign pos ng and properly e, properly , used/ e areas used ies maintained lean	ted)

Г

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

Form EH-06 (Revised 09-2015)

	nent Name: aburger #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	TEMPERATURE OBSE		TIONS Temp F	Item/Locat	Item/Location				
	ing drawer/spicy chicken	159	tomatoes	41			Temp F			
gri	led chicken	178	cheese	41						
Ŭ	y 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 freeze							
reach	in cooler/ cheese	41	under counter cooler	33						
WIC	/hamburgers	41								
Iteres		-	SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED AND			
	Hand sink 114F equ	<u> </u>	latture and change on 4 hou		a dia a and (
			lettuce and cheese on 4 hou contact sani wipes at 2			using timed sticke	S			
		•	eat then discarded, double glo		-	used for all prep and	d RTE			
	Soda and tea nozzl		-		<u></u>		<u>-</u>			
45	Need to degrease a		•							
45	To clean floors and	under e	equipment/ some food d	lebris						
	3 comp sink 112F									
	Warewash hand sir									
42	To clean in/around/									
42	To clean shelves u		eakfast flat top, clean after use and store clean							
10/42 37	To clean flat top /br To defrost under co			and stor	e clean					
57										
Received	hv•		Print:		I	Title: Person In Charge/	Owner			
(signature)	•			Sims		Manager				
Inspected (signature)	Tyrah Sims ^{Iby:} Chrísty Corl	tez, R	S Print: Christy Co			•				
Form EH-06	6 (Revised 09-2015)	0	, , , , , , , , , , , , , , , , , , ,	,		Samples: Y N #	collected			