

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

Date: 5/31/25	Time in: 9:30	Time out: 10:25	License/Permit # FS-9514	CPFM 11	Food handlers 87	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Chick-fil-A North			Contact/Owner Name: Tim Mosley		<div><div><input checked="" type="checkbox"/> Number of Repeat Violations: <u>1</u></div><div><input checked="" type="checkbox"/> Number of Violations COS: <u> </u></div></div>	
Physical Address: 1979 N Goliad Rockwall, Tx		Pest control : Terminix 5/15/25	Hood Power clean 3/2025	Grease trap :/ waste oil Darpro 4/2/25 1000g		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 <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)		R		
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature See	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Chick Fil A supply	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>160</u>	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT		IN	NO	NA	COS	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <u>11</u>	
	✓				22. Food Handler/ nq unauthorized persons/ personnel <u>87 during orientation</u>	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe <u>126, Good pressure</u>	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT		IN	NO	NA	COS	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored separately	
	✓				36. Wiping Cloths; properly used and stored Using all sani wipes	
1					37. Environmental contamination See	★
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT		IN	NO	NA	COS	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Anel Gamez	Print: Anel Gamez	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick-fil-A North		Physical Address: 1979 N Goliad		City/State: Rockwall, Tx		License/Permit # FS-9514		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb			Drive Thru Service			Fry freezer (HTT)		4.6	
Lettuce, Mac. N chz		38/37	Cold hold			Hot hold counter service			
Thaw cabinet 1		38	Blend chz/tom		37/36	Eggs/egg whites		155/158	
Thaw cabinet 2		40	Slice chz		38	Sausage/grill chx		151/158	
Thaw cabinet 3		36	UC fridge		40	UC fridge amb		39/37	
WIF amb htt		-4.2	Hot hold			Drawer 1&2		1152/155	
Breeding station 1		37	Nuggets/ chx filet		182/180	Uc freezer (HTT)			
Breeding station 2		38	Cooking Eggs		184/181	Cookie freezer		3.9	
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								
	Restrooms equipped greater than								
	3comp sink setup 157, quat sani 200ppm dishwasher confirmed 160 surface temperature								
	Air curtain operational on rear service door								
	Ice machine looks great air gap confirmed								
	Allergen awareness poster available								
	Discarding all hot holding items every 20 minutes								
	Veggie wash confirmed within range via current strips current								
	Salad Prep cooler, spicy shredded chix 38, blend cheese 36, lettuce 38								
	Fruit UC cooler, amb 37								
	Lemonade dispenser cleaned 3x weekly								
	Soda and tea nozzles cleaned nightly								
1	Fry freezer has small amount frozen condensation on top								
	UC bev cooler front counter 38, UC cooler front/drive thru 37,38								
	UC Bev cooler drive thru 38 , dessert cooler 40, whip 40								
	Soft serve 37/37								
	Shake base 38, 2% milk 38								
	Hershey syrup is shelf stable, refrigeration not required								
	Using sani wipes throughout kitchen and front, no longer using sani buckets								
	Dumpster area clean and organized								
	Handsinks equipped greater than 102 throughout building								
	Cooling grilled chicken wic, 37 within 3 hrs / chx nuggets 38 within 4 hrs								
Received by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) Richard Hill									
Print: Richard									
Samples: Y N # collected									

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