

Retail Food Establishment Inspection Report

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

Date: 6/24/2025	Time in: 2:55	Time out: 3:50	License/Permit # FOOD5072	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Schlotzsky's			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 706 E I-30 Rockwall, TX			Pest control : Terminix/6-16-2025/monthly	Hood self cleaned	Grease trap : Southwaste/1000gal/5-28-2025	Follow-up: Yes ☒ No ☐
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		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 corporate/BeneKeith	
	✓				8. Food Received at proper temperature checked at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5	
2					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		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	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Mike Bam</i>	Print: Mike Bam	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Schlotzsky's		Physical Address: 706 E I-30		City/State: Rockwall, TX		License/Permit # FOOD5072		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
steam well/mac n cheese		186	reach in freezer 2 door		-2				
broccoli soup		181	white reach in freezer		-15				
cold top/cut tomatoes		41	Pizza cold top/cut tomatoes		39				
cut lettuce		42	msuhrooms		42				
under/blue cheese dressing		42	WIC/ham		39				
meat cold top/turkey		41	turkey		40				
ham		41	diced chicken		39				
roast beef		41	white freezer		-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:								
	Front juice/lemonade dispensers emptied and cleaned nightly								
42	Some cleaning front counter/some food debris								
22	All employees to have food handler's license								
	According to manufacturer's instructions, cinnabons are good for 36 hours/for sale, covered nightly								
	warewash hand sink 108F equipped								
	3 comp sink 116F								
10	Sani sink setup less than 150ppm/COS								
	Sani dispenser dispensing at 200ppm quats								
10	Sani bucket in front less than 150ppm quats								
	Reminder to change buckets, spray bottles and sani sink as often as necessary to keep at 200ppm/every 2 hours or so								
	Vent hood self cleaned								
	Rolling oven clean/good								
45	Maintenance to walls, flooring, chipped paint baseboards								
	Bread making hand sink 108F equipped								
35	For employee drinks, avoid screw tops, use a cup with lid and straw instead								
42	To clean storage shelves throughout								
	Gloves used for all prep and RTE								
	Test strips current								
	Using Ecolab Veggie wash w/test strips								
	Soups discarded at end of day/no cooling down								
	Receiving temp logs and testing soup temp logs/heated to manufacturer's instructions								
	Soda/tea nozzles WRS daily								
Received by: (signature) <i>Mike Bam</i>									
Print: Mike Bam									
Title: Person In Charge/ Owner Owner									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: Christy Cortez, RS									
Samples: Y N # collected									

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