Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/24/2025		25	Time in: 2:55	Time out: 3:50		Cense/Per		5072					Est. Type Risk Category Page 1 of 2				
Purpose of Inspection Establishment Name:															5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
Schlotzsky's								unic.						Number of Violations COS: 10/92/A	Δ		
Ph 70	ysic 6 E	al A : I-3	ddre 80 F	ess: Roc	kwall, TX		est control : minix/6-16-2		thly	Hoo self		ned	Gı Sol	rease uthw	te trap : Follow-up: Yes ✓ No ☐	`	
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered it		Mark '✓		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1	
Co	mpl I	iance N	e Sta N	tus C	Time and Ten	aperature for F	and Safety		R	Co	ompli I	iance N	Stat N	tus C		R	
U T	N	0	A	o s	(F = d)	egrees Fahrenhe	eit)			U T	N	0	A	o S	Employee Health		
	~				Proper cooling time a	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(135	5°F)						<u> </u>		Preventing Contamination by Hands		
		~			4. Proper cooking time	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used		
		~			5. Proper reheating prod Hours)	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		~			6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations		
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized precooked eggs only		
	<u> </u>			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals				
				destruction corporate/BeneKeith													
	~	8. Food Received at proper temperatu			e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					checked at re	CCIPI from Contami	ination				~				veggie wash only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & pr	otected, prevente	ed during foo	od									
	~				preparation, storage, di										Water/ Plumbing		
3				~	10. Food contact surfact Sanitized at	ppm/temperatur	re				~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disc		iously served	d or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
											$ldsymbol{\sqcup}$						
					Pri	ority Founda	ation Items	s (2 Poi	nts) v	_		_		Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S		ority Foundant		s (2 Poi	nts) v	O U		Require NO	nire N A	C 0	Food Temperature Control/ Identification	R	
O U T		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/	/ Personnel	wledge,		О	I	N	N	C		R	
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Received by: (signature) Mike Bam	Print: Mike Bam	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{ment Name:} O tzsky's	Physical A		City/State: Rockwa	II TX	FOOD5072	Page <u>2</u> of <u>2</u>					
001111	3. <u>_</u> 3	1.002	TEMPERATURE OBSERVA		., .,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I					
steam	well/mac n cheese	186	reach in freezer 2 doo	_								
broccoli soup cold top/cut tomatoes		181 white reach in free;41 Pizza cold top/cut tomato42 msuhrooms		+ . •								
				39								
	cut lettuce under/blue cheese dressing		msuhrooms	42 39								
under			42 WIC/ham									
mea	t cold top/turkey	41 turkey		40								
	ham	41	diced chicken	39								
	roast beef	41	white freezer	-9								
Itam	T		SERVATIONS AND CORRECTI									
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 fron	t counte	er/some food debris									
22	All employees to ha	ve food	handler's license									
	According to manufact	urer's ins	tructions, cinnabons are go	ood for 36	hours/fo	or sale, covered ni	ghtly					
	warewash hand sin	k 108F	equipped									
	3 comp sink 116F											
10	'	s than 1	50ppm/COS									
	Sani sink setup less than 150ppm/COS Sani dispenser dispensing at 200ppm quats											
10												
	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												
	Bread making hand sink 108F equipped											
35												
42												
	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	l bv:		Print:			Title: Person In Charge/	Owner					
(signature)	Mike Bam		Mike Ba	am		Owner	-					
Inspected (signature)	d by:	ten 1	RS Christy Co	ortez	RS							
Form FU 0	6 (Revised 09-2015)	- y, 1			. 、	Samples: Y N #	collected					