Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/22/2025			Time in: 12:45	Time out: 1:45		OD	7	_					Est. Type Risk Category Page 1 of 2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Cluckin Great John McKen						er Nam	e: ie	★ Number of Repeat Violations: ★ Number of Violations COS:					* Number of Repeat Violations: Vumber of Violations COS:			
Physical Address: 1810 S Goliad Rockwall, TX Pest control: Arrow/10-2025								Hoo ose/3-		025	Gre own	ase	e trap : Follow-up: Yes V to email/refer to city No No V	<u> </u>		
	ark t	he ap	prop	riate	Status: Out = not in control points in the OUT box for Prior	each numbered it	item Ma		chec	ekmar e <i>Imi</i>	rk in a medi	appro ate (priate Corre	bo ecti	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	Compliance Status D I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety					R		O I N U N O					Employee Health			
T		S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							Т				S	12. Management, food employees and conditional employees;		
	~				2 Proper Cold Holding temperature(A1°F/A5°F)						-				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands	
		~								~				14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)				
	~	6. Time as a Pt		6. Time as a Public Hea	Public Health Control; procedures & records		ds							Highly Susceptible Populations		
					Approved Source						16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required no eggs					
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Bassham										Chemicals			
					8. Food Received at pro	e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		check at receipt Protection from Contamination						<u></u>				18. Toxic substances properly identified, stored and used				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting						l				Water/ Plumbing	
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature										+	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition o reconditioned	of returned, previ	riously served or				~			İ	20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	T	N	N	С	Pric	ority Founda	ation Items (2		s) vie			_		_	rective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	R	s) vie	olatic O U T	I	N	N A	Corr C O S	Food Temperature Control/ Identification	R
		N O		О		of Knowledge/	/ Personnel	R	s) via	O U T	I	N	N A	C O	·	R
	N	N O		О	Demonstration 21. Person in charge pro and perform duties/ Cer	esent, demonstra rtified Food Mar	/ Personnel ation of knowled nager/ Posted	R	s) via	O U T	I N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Received by: (signature) John McKenzie	John McKenzie	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: kin Great	Physical A		City/State: Rockwa	II TY	License/Permit # FOOD 7284	Page <u>2</u> of <u>2</u>			
Older	Mir Orcat	1010	TEMPERATURE OBSERVAT		III, 17	1 000 1204				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
under h	eat lamp/chicken breats	153	gravy	162						
chi	icken thighs	141	mashed potatoes	165						
ch	nicken strips	135-156	2 door glass front cooler/coleslaw	41						
stea	am wells/gravy	137	WIC/chicken	40						
mas	shed potatoes	152	chicken	39						
ma	ac n cheese	165	WIF ambient	-11						
back	up steam wells/corn	178								
mas	shed potatoes	165	165							
		OB	SERVATIONS AND CORRECTIV	VE ACTION	IS		•			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED AND			
	Front hand sink 108	3+F equ	pped							
	Sani bucket at 100p	pm chlo	orine							
40	Need to deep signs	.4	-t-/-lt							
42										
45	Grease changed 2 to 3 times a week Some missing grout/some food debris to clean on floors									
42			rer chicken/some greas		ulation					
- · -	Using dial thermos/			3 4 5 5 4 1 1						
	Warewash hand sink 113F									
	3 comp sink 120F									
37	Heavy condensatio									
	Gloves used for pre	-	TE om date of delivery/to wa	4.1						
42	a bood on dom									
42			FIFO, moving product qui	ckiy and	ordenin	ig based on dem	anu			
Test strips current exp 10/2026 Global picks up and disposes of spent grease										
Siobai picks up and disposes of spent grease										
34	Couple of flipped roa	ches/ di	scussed having pest con	trol more	often/c	or again to addres	SS			
Tea machine cleaned inside daily, nozzles cleaned weekly										
42	To clean in/around/	on equi	oment/ degrease				_			
Received (signature)	John Mc Kenzie		John Mo	Ken	zie	Owner	Owner			
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	Canadaa V V "				
Form FH-06	6 (Revised 09-2015)	<i>U</i>		•		Samples: Y N #	collected			