

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

Date: 11/20/25	Time in: 9:00	Time out: 10:00	License/Permit # FS-9514	CPFM 11	Food handlers 94	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: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div> <div>0/100/A</div>	
Physical Address: 1979 N Goliad Rockwall, Tx		Pest control : Terminix 11/15/25	Hood Power clean 08/2025	Grease trap :/ waste oil Darpro 11/3/25 1500g		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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	✓				Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & utensils	
	✓				Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
	✓				Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash	
	✓				18. Toxic substances properly identified, stored and used Stowed low and separate	
	✓				Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 11	
	✓				22. Food Handler/ no unauthorized persons/ personnel 94, during orientation	
	✓				Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 126, Good pressure	
	✓				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	
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic	
	✓				28. Proper Date Marking and disposition Great Date marking	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
	✓				Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted & current	
	✓				Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelves	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up and equipped/confirmed 160 st	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	
	✓				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	
	✓				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	Food Identification	
	✓				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	

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 <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	34	Drive Thru Service		Fry freezer (HTT)	7.6
Cooked chicken, Mac. N chz	38/36	Cold hold		Hot hold counter service	
Thaw cabinet 1	36	Blend chz/tom	38/38	Eggs/egg whites	144/156
Thaw cabinet 2	37	Slice chz	39	Sausage/grill chx	162/155
Thaw cabinet 3	39	UC fridge amb	38	UC fridge amb	39
WIF HTT	-2.3	Hot hold		Drawer 1&2	160/158
Breading station 1	37	Nuggets/ chx filet	172/160	Uc freezer HTT	5.6
Breading station 2	36	Cooking Eggs	197	Cookie freezer HTT	1.8

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) RMH RS	Print: Richard	Samples: Y N # collected

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