Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

11/20/25			9:00 10:00 FS-		3-95		 				11	94	Page <u>1</u> of <u>2</u>			
						2-Follow U	р 3-Со	mplaint		4-In	vestig	gatio	n	5-CO/Construction	6-Other	TOTAL/SCORE
	Establishment Name: Chick-fil-A North Physical Address: 1979 N Goliad Rockwall, Tx Contact/Owner I Tim Mosley Pest control: Terminix 11/15/25			ne:					Number of Repeat Violations: Number of Violations COS:		0/100/A					
Ph 19			;					e trap :/ waste oil 11/3/25 1500g	U/TUU/A							
	,	Com	ıpliaı	nce S	itatus: Out = not in comp points in the OUT box for each	$\overline{\text{oliance IN}} = \text{in}$	compliance	NO =						plicable COS = corrected or	n site R = repeat vio	plation W= Watch
IVI	uk u	ne ap	эргор	паце										ox for IN, NO, NA, COS Mive Action not to exceed 3 de	ark an X in appropriat ays	e box for K
O U	mpli I N	ance N O	Star N A	tus C O	Time and Tempe	erature for Fo	ood Safety	R	t	0	npliano I N N O	N	С	Em	ployee Health	R
T	.,	Ů		s	(F = degr	rees Fahrenhei 1 temperature	it)			T	., 0		Š	12. Management, food emplo		employees;
	'				See					١	_			knowledge, responsibilities,		
	/				2. Proper Cold Holding ter See	mperature(41°	°F/ 45°F)							13. Proper use of restriction eyes, nose, and mouth		charge from
	/				3. Proper Hot Holding tem See	nperature(135°	°F)							Employee health for Preventing Co	ontamination by Han	nds
	/				4. Proper cooking time and See	d temperature				١,				14. Hands cleaned and prop	erly washed/ Gloves u	ised properly
		\ \			5. Proper reheating proced Hours)	lure for hot ho	olding (165°F i	n 2						15. No bare hand contact wir	th ready to eat foods o	or approved
		_			6. Time as a Public Health	n Control; proc	cedures & reco	ords						alternate method properly for Gloves & utensil	S ceptible Populations	
					/					Т		Г		16. Pasteurized foods used; p	prohibited food not of	
					7	oved Source				١				Pasteurized eggs used when Eggs	required	
	~				7. Food and ice obtained fi good condition, safe, and destruction Chick Fil	unadulterated;	parasite	in						•	Chemicals	
	/				8. Food Received at prope Checking	er temperature					/			17. Food additives; approved & Vegetables	d and properly stored;	Washing Fruits
					Protection fr	om Contamii	nation				/			Veggie wash 18. Toxic substances properl Stowed low and	ly identified, stored an	nd used
	~				9. Food Separated & prote preparation, storage, displa	ay, and tasting	3								ter/ Plumbing	
	/				10. Food contact surfaces Sanitized at _200_ pp	and Returnablem/temperature	les ; Cleaned an	nd		•	/			19. Water from approved sor backflow device City approved	urce; Plumbing install	ed; proper
	~				11. Proper disposition of reconditioned Discard	eturned, previ	ously served o	r		•	/			20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper
					Prior	ity Founda	tion Items (2 Point	s) vi	olatio	ns Re	auire	. Cor	rective Action within 10 da		
0	т	NI	NI	C		10, 1001100	(1011 1001115)							rective Action within 10 uu	ys	D
O U T	I N	N O	N A	C O S	Demonstration of	f Knowledge/	Personnel	R		0	I N N O		C O S		ys ure Control/ Identific	eation
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11	f Knowledge/ ent, demonstratied Food Man	Personnel tion of knowle ager (CFM)	dge,		O U			C O	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu	re Control/ Identific sed; Equipment Ade	eation
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi	f Knowledge/ ent, demonstratied Food Man	Personnel tion of knowle ager (CFM)	dge,		O U T			C O	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking an Great Date marking	re Control/ Identific sed; Equipment Ade re Wic d disposition	quate to
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl	f Knowledge/ ent, demonstratived Food Man uthorized persontation keeping and I abeling	Personnel tion of knowle ager (CFM) ons/ personnel Food Package	dge,		O U T	I N O		C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and	re Control/ Identific sed; Equipment Ade re Wic d disposition accurate, and calibrat	quate to
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unat 94, during orier Safe Water, Recordl L 23. Hot and Cold Water at 126, Good pres	f Knowledge/ ent, demonstratied Food Man uthorized persontation keeping and I abeling vailable; adequessure	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s	dge,		O U T	I N O		C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, S Permit Requirement	re Control/ Identific sed; Equipment Ade are Wic d disposition accurate, and calibrate strips current at, Prerequisite for O	quate to ed; Chemical/ peration
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av	f Knowledge/ ent, demonstratied Food Man uthorized persontation keeping and I abeling vailable; adequessure lable (shellstoo	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s	dge,		O U T	I N O		C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s	re Control/ Identifices sed; Equipment Ade ure Wic disposition accurate, and calibrate ctrips current at, Prerequisite for Our mit/Inspection Current	quate to ed; Chemical/ peration
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unat 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, Good pres 24. Required records avail destruction); Packaged For Commercial Conformance with	f Knowledge/ ent, demonstratied Food Man uthorized persontation keeping and I Labeling vailable; adequesting SSUTE lable (shellstood labeled ch Approved I	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit	dge,		O U T	I N O		C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current	re Control/ Identific sed; Equipment Ade ire Wic d disposition accurate, and calibrate ctrips current it, Prerequisite for O rmit/Inspection Current	quate to ed; Chemical/ peration ent/ insp posted
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water an 126, Good pres 24. Required records avail destruction); Packaged For Commercial Conformance with 25. Compliance with Varia HACCP plan; Variance of processing methods; manual	f Knowledge/ ent, demonstratied Food Man uthorized persontation keeping and I.abeling vailable; adequal SSUTE lable (shellstoolood labeled th Approved I ance, Specialistation of specialistation of the speci	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, ar acialized uctions	dge,		O U T	I N O		C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing for supplied, used Equipped	re Control/ Identifices sed; Equipment Ade are Wic disposition accurate, and calibrate accurate, and calibrate accurate for Our act, Prerequisite for Our accurate, and Vendin facilities: Accessible accilities: Accessible accurate.	eation quate to ed; Chemical/ peration ent/ insp posted end properly
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unat 94, during orier Safe Water, Recordl L 23. Hot and Cold Water at 126, Good pres 24. Required records avail destruction); Packaged For Commercial Conformance with 25. Compliance with Variat HACCP plan; Variance of processing methods; manual	f Knowledge/ ent, demonstratied Food Man uthorized persontation keeping and I abeling vailable; adequestic (shellstood labeled th Approved I ance, Specialistotained for special	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, an acialized actions	dge,		O U T	I N O		C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves	re Control/ Identifice sed; Equipment Ade re Wic d disposition accurate, and calibrate strips current tt, Prerequisite for O rmit/Inspection Curre t uipment, and Vendin facilities: Accessible a tact surfaces cleanable sed	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly
U				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no µnau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, GOOD pres 24. Required records avail destruction); Packaged Fo Commercial Conformance with 25. Compliance with Varia HACCP plan; Variance ob processing methods; manu Consur 26. Posting of Consumer A foods (Disclosure/Remind On menu	f Knowledge/ ent, demonstratied Food Man uthorized persontation keeping and I abeling vailable; adequality adeleted (shellstood labeled) th Approved I ance, Speciality at ance, Speciality at a person and I ance, Speciality at a person and a person ance, speciality at a person ance, speciality at a person and a person ance, speciality at a person and a person ance, speciality at a person and a person and a person and a person ance, speciality at a person and a person an	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, an exialized uctions w or under coo e)/ Allergen La	dge, safe e e dad del del del del del del del del del de		UTT		N A	COSS	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing from the supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equi	re Control/ Identifice sed; Equipment Ade ire Wic d disposition accurate, and calibrate itrips current it, Prerequisite for O irmit/Inspection Current t uipment, and Vendin facilities: Accessible a installed, maintained, g facility provided pped/confirm	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/
O				О	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no µnau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, GOOD pres 24. Required records avail destruction); Packaged Fo Commercial Conformance with 25. Compliance with Varia HACCP plan; Variance ob processing methods; manu Consur 26. Posting of Consumer A foods (Disclosure/Remind On menu	f Knowledge/ ent, demonstratied Food Man uthorized person tation keeping and Labeling vailable; adequal source lable (shellstoo ood labeled th Approved I ance, Specialistotained for specification of the specific trained for specific trained	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, ar acialized actions w or under coo e)/ Allergen La Require Corre	dge, safe e e dad del del del del del del del del del de	t tion	O U T		N A	C O S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped ys or Next Inspection, Whi	re Control/ Identifice sed; Equipment Ade ire Wic d disposition accurate, and calibrate itrips current it, Prerequisite for O irmit/Inspection Current t uipment, and Vendin facilities: Accessible a installed, maintained, g facility provided pped/confirm	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/
UT		N	A	o s	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no µnax 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, GOOD pres 24. Required records avail destruction); Packaged For Commercial Conformance with 25. Compliance with Varia HACCP plan; Variance of processing methods; manu Consur 26. Posting of Consumer A foods (Disclosure/Remind On menu Core Items (1 Point) Prevention of I 34. No Evidence of Insect	f Knowledge/ ent, demonstratied Food Man uthorized personation keeping and I abeling vailable; adequality adeleted by the second labeled the Approved I ance, Speciality at ance, Speciali	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, seck tags; parasit Procedures zed Process, and existing ductions we or under coolee)/ Allergen La Require Correlation	safe e dde, ked abel	t tion	O U T	D Excel	N A	C O S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped ys or Next Inspection, Whi	re Control/ Identifice sed; Equipment Ade ire Wic d disposition accurate, and calibrate itrips current it, Prerequisite for O irmit/Inspection Current t uipment, and Vendin facilities: Accessible a installed, maintained, g facility provided pped/confirm chever Comes First Identification	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/ ned 160 st
UT		N	A	O S	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, Good pres 24. Required records avail destruction): Packaged For Commercial Conformance with 25. Compliance with Variance of processing methods; manual Consum Consum Consum Consum Core Items (1 Point) Prevention of I 34. No Evidence of Insect animals 35. Personal Cleanliness/e	f Knowledge/ ent, demonstratied Food Man uthorized person tation keeping and I abeling vailable; adequate SSUTE lable (shellstood labeled h Approved I ance, Specialization of contained for special ance, Specialization of the second labeled h Approved I a	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, ar exialized uctions w or under coo e)/ Allergen La Require Corra nination n, rodent/other	dge, safe e and ked abel	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, S Permit Requiremen 30. Food Establishment Pe Posted & Curren Utensils, Equ 31. Adequate handwashing fsupplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling	re Control/ Identifice sed; Equipment Ade are Wic d disposition accurate, and calibrate ctrips current at, Prerequisite for O armit/Inspection Current displayed and Vendin facilities: Accessible a accurate, and vendin facilities: Accessible a accurate, and calibrate attrips current displayed for O armit/Inspection Current displayed for O accurate, and calibrate attrips current displayed for O accurate, and calibrate displayed for O accurate for O	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/ ned 160 st
UT		N	A	O S	Demonstration of 21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unat 94, during orier Safe Water, Recordl L 23. Hot and Cold Water as 126, Good pres 24. Required records avail destruction): Packaged For Commercial Conformance with Varia HACCP plan; Variance of processing methods; manual 26. Posting of Consumer A foods (Disclosure/Remind On menu Core Items (1 Point) Prevention of I 34. No Evidence of Insect animals 35. Personal Cleanliness/e Stored Separa	f Knowledge/ ent, demonstratied Food Man uthorized personation keeping and I abeling vailable; adequal SSUP lable (shellstood labeled th Approved I ance, Specializeration of the personation of the person	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, are cialized actions w or under coo e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us	dge, safe e and ked abel	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, S Permit Requiremen 30. Food Establishment Pe Posted & Curren Utensils, Equ 31. Adequate handwashing fsupplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling	re Control/ Identification sed; Equipment Ade are Wic disposition accurate, and calibrate accurate, and calibrate at the control of the con	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/ ned 160 st
UT		N	A	O S	21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water at 126, Good prese 24. Required records avail destruction); Packaged For Commercial Conformance with Variat HACCP plan; Variance of processing methods; manu Consum	f Knowledge/ ent, demonstratied Food Man uthorized personation keeping and I abeling vailable; adequate SSUTE lable (shellstown of labeled th Approved I ance, Specialistic trained for specialistic trained for specialistic trained for specific trained for specif	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, are cialized actions w or under coo e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us	dge, safe e and ked abel	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling Physical Product Temperate Content of the Content of t	re Control/ Identifice sed; Equipment Ade ire Wic d disposition accurate, and calibrate itrips current it, Prerequisite for O irmit/Inspection Current t uipment, and Vendin acilities: Accessible a installed, maintained, g facility provided pped/confirm chever Comes First Identification ing (Bulk Food) sical Facilities ces clean	eation quate to ed; Chemical/ peration ent/ insp posted ed g nd properly e, properly used/ ned 160 st R
UT		N	A	O S	21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unat 94, during orier Safe Water, Record L 23. Hot and Cold Water at 126, Good press 24. Required records avail destruction); Packaged For Commercial Conformance with 25. Compliance with Variance of processing methods; manus Consur Consur Consur Conformance of processing methods; manus Consur Consur Consur Conformance Consur Co	f Knowledge/ ent, demonstratived Food Man uthorized personal interpretation keeping and I Labeling vailable; adequesting sour elable (shellstood labeled the Approved I ance, Specialization for specialization for special facturer instrumer Advisory Advisories; rayler/Buffet Plate Violations I Food Contamicating, drinking the ly they special interpretation in the laboration in the labo	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, are cialized actions w or under coo e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us	dge, safe e and ked abel	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing from the supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling Physical Propers of the supplied of the suppli	re Control/ Identifice sed; Equipment Ade are Wic d disposition accurate, and calibrat extrips current at, Prerequisite for O armit/Inspection Current t uipment, and Vendin acilities: Accessible a acturate surfaces cleanable sed installed, maintained, g facility provided pped/confirm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean I lighting; designated a	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/ ned 160 st R areas used
UT		N	A	O S	21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, GOOD pres 24. Required records avail destruction); Packaged Fo Commercial Conformance with Variat HACCP plan; Variance ob processing methods; manu Consum Consum 26. Posting of Consumer A foods (Disclosure/Remind On menu Core Items (1 Point) Prevention of 134. No Evidence of Insect animals 35. Personal Cleanliness/e Stored Separa 36. Wiping Cloths; proper Using all Sani wi 37. Environmental contam See 38. Approved thawing method 19 per 19	f Knowledge/ ent, demonstratied Food Man uthorized personation keeping and I abeling vailable; adequality adeleted to the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second labeled the Approved I ance, Speciality at a personation of the second	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, an exialized auctions w or under cooe e)/ Allergen La Require Correlation n, rodent/other g or tobacco us ored	dge, safe e and ked abel	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling Physical Property of the Product of the Pr	re Control/ Identification sed; Equipment Ade are Wic disposition accurate, and calibrate accurate, and calibrate at the previous for Our accurate, and calibrate at the previous for Our accurate, and vending a facilities: Accessible a accurate at the previous for our accurate accurate and vending facilities: Accessible and the previous for our accurate accura	ed; Chemical/ peration ent/ insp posted end properly e, properly used/ ned 160 st R areas used es maintained
UT		N	A	O S	21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, GOOD pres 24. Required records avail destruction); Packaged Fo Commercial Conformance with Variat HACCP plan; Variance ob processing methods; manu Consum Consum 26. Posting of Consumer A foods (Disclosure/Remind On menu Core Items (1 Point) Prevention of 134. No Evidence of Insect animals 35. Personal Cleanliness/e Stored Separa 36. Wiping Cloths; proper Using all Sani wi 37. Environmental contam See 38. Approved thawing method 19 per 19	f Knowledge/ ent, demonstratied Food Man uthorized personation keeping and I abeling vailable; adequate a second labeled the Approved I ance, Specialication of the second labeled the Approve	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, an exialized auctions w or under cooe e)/ Allergen La Require Correlation n, rodent/other g or tobacco us ored	ked abel	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & Current Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse propositions 44. Garbage and Refuse propositions 28. Food and Non-food Condesigned, constructed, and u Shelves 31. Warewashing Facilities; Service sink or curb cleaning 42. Non-Food Contact surface 43. Adequate ventilation and	re Control/ Identifice sed; Equipment Ade ire Wic d disposition accurate, and calibrate strips current att, Prerequisite for O rmit/Inspection Current t uipment, and Vendin accilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided pped/confirm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean I lighting; designated a perly disposed; facilitie ed, maintained, and cl	ed; Chemical/ peration ent/ insp posted ent/ insp posted ent/ operation ent/ insp posted e
UT		N	A	O S	21. Person in charge prese and perform duties/ Certifi 11 22. Food Handler/ no unau 94, during orier Safe Water, Recordl L 23. Hot and Cold Water av 126, GOOD pres 24. Required records avail destruction); Packaged Fo Commercial Conformance with Variat HACCP plan; Variance ob processing methods; manu Consum C	f Knowledge/ ent, demonstratived Food Man uthorized personal interpretation keeping and I Labeling vailable; adequesting sour elable (shellstood labeled the Approved I ance, Specialistotained for sp	Personnel tion of knowle ager (CFM) ons/ personnel Food Package uate pressure, s ck tags; parasit Procedures zed Process, ar scialized actions w or under coo e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us ored Is erly used, store erly used, store erly used	R dge, R	t tion	Not to	D Excel	N A	O Da	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Great Date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requirement 30. Food Establishment Pe Posted & current Utensils, Equ 31. Adequate handwashing from the supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Shelves 33. Warewashing Facilities; Service sink or curb cleaning Set up and equipped 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse properly 45. Physical facilities; properly 46. Toilet Facilities; properly	re Control/ Identifice sed; Equipment Ade ire Wic d disposition accurate, and calibrate strips current att, Prerequisite for O rmit/Inspection Current t uipment, and Vendin accilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided pped/confirm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean I lighting; designated a perly disposed; facilitie ed, maintained, and cl	ed; Chemical/ peration ent/ insp posted ent/ insp posted ent/ operation ent/ insp posted e

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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 144/150 Thaw cabinet 2 37 Slice chz 39 Sausage/grill chx 162/150 Thaw cabinet 3 39 UC fridge amb 38 UC fridge amb 39		nent Name:	Physical A		City/State:	Tv	License/Permit # FS-9514	Page	2 of 2			
Temp New Towardow N	Cnick-	TII-A NORTH	19791			, IX	FS-9514					
Cooked chicken, Mac. N cha 38/36 Cold hold Hot hold counter service Thaw cabinet 1 36 Blend chz/tom 38/38 Eggs/egg whites 144/15/ Thaw cabinet 2 37 Slice chz 39 Sausage/grill chx 162/15/ Thaw cabinet 3 39 UC fridge amb 38 UC fridge amb 39 WIF HTT -2.3 Hot hold Drawer 1&2 160/15/ Breading station 1 37 Nuggets/ chx filet 172/16/ Uc freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 OBSERVATIONS AND CORRECTIVE ACTIONS NNINSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUmber Not believed the persuases are taken in F Restrooms equipped greater than 102 in each room 3 comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 1 ce machine looks great air gap confirmed 160 surface temperature Allergen awareness poster available Discarding all hot holding items every 20 minutes Veggie wash confirmed within range via current strips current 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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	Item/Loca	ation	Temp			Item/Loca	tion		Temp			
Thaw cabinet 1 36 Blend chz/tom 38/38 Eggs/egg whites 144/15 Thaw cabinet 2 37 Slice chz 39 Sausage/grill chx 152/15 Thaw cabinet 3 39 UC fridge amb 38 UC fridge amb 39 WIF HTT -2.3 Hot hold Drawer 1&2 160/15 Breading station 1 37 Nuggets/ chx filet 172/16 Uc freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS Breading station 1 37 Nuggets/ Chx filet 172/16 UC freezer HTT 1.8 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS Breading station 1 27/16 UC freezer HTT 1.8 Discarding all high competitions are all the conditions of the condition of the	WIC amb 34 Drive Thru Service Fry freezer (HTT								7.6			
Thaw cabinet 2 37 Slice chz 39 Sausage/grill chx 162/15/ Thaw cabinet 3 39 UC fridge amb 38 UC fridge amb 39 WIF HTT -2.3 Hot hold Drawer 1&2 160/15/ Breading station 1 37 Nuggets/ chx filet 172/16/ Uc freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 COOKING Eggs 197 Cookie freezer HTT 1.8 Restrooms equipped greater than 102 in each room 3comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 1ce 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Thaw cabinet 3 39 UC fridge amb 38 UC fridge amb 39 WIF HTT -2.3 Hot hold Drawer 1&2 160/15/ Breading station 1 37 Nuggets/ chx filet 172/16/ Uc freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 OBSERVATIONS AND CORRECTIVE ACTIONS Identify And NINSPECTION 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 102 in each room 3 comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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	Thaw cabinet 1 36 Blend chz/tom 38/38 Eggs/egg whites											
Breading station 1 37 Nuggets/ chx filet 172/16 Uc freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 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 102 in each room 3 comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors [ce 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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									162/155			
Breading station 1 37 Nuggets/ chx filet 172/16 Uc freezer HTT 5.6 Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 OBSERVATIONS AND CORRECTIVE ACTIONS 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 102 in each room 3comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler front counter 37, dessert cooler 40, whip 39 Soft serve 38/37 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	-				38							
Breading station 2 36 Cooking Eggs 197 Cookie freezer HTT 1.8 Breading station 2 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 102 in each room 3comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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									160/158			
Item Number An INSPECTION OF YOUR ESTABLISHENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F Restrooms equipped greater than 102 in each room 3 comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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		-										
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	В	reading station 2	36	Cooking Eggs	197	Cook	de freezer	<u> </u>	١.8			
Noted Below: all temperatures are taken in F Restrooms equipped greater than 102 in each room 3comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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	Item	AN DIODECTION CONTROL					UE COMPANYON SE	anni me				
3comp sink setup 155, quat sani 200ppm dishwasher confirmed 160 surface temperature Air curtain operational on rear service door and drive thru doors 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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					NTION IS DIRE	СТЕВ ТО Т	HE CONDITIONS OBS	SERVED A	ND			
Air curtain operational on rear service door and drive thru doors lice 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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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		Restrooms equipped	greater t	han 102 in each room								
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 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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		3comp sink setup 155	i, quat s	ani 200ppm dishwasher	confirmed	160 sur	face temperat	ure				
Allergen awareness poster available Discarding all hot holding items every 20 minutes Veggie wash confirmed within range via current strips current 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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		Air curtain operational	l on rear	service door and drive t	hru doors							
Discarding all hot holding items every 20 minutes Veggie wash confirmed within range via current strips current 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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		Ice machine looks gre	at air ga	p confirmed								
Veggie wash confirmed within range via current strips current 05/2027 Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Salad Prep cooler, spicy shredded chix 38, blue cheese 36, lettuce 38 Fruit UC cooler, amb 38 Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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		,										
Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Lemonade dispenser cleaned 3x weekly Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Soda and tea nozzles cleaned nightly Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Digital thermo available UC bev cooler front counter 38, UC cooler front/drive thru 37,38 UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
UC Bev cooler drive thru 37, dessert cooler 40, whip 39 Soft serve 38/37 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												
Soft serve 38/37 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												
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												
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												
Using sani wipes throughout kitchen and front, no longer using sani buckets Dumpster area clean and organized Handsinks equipped greater than 102 throughout building												
Dumpster area clean and organized Handsinks equipped greater than 102 throughout building												
Handsinks equipped greater than 102 throughout building												
	Received (signature)											
	Inspected (signature)		<u>\</u>	Richard								