

Followup fee of  
\$50.00 after  
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 5/19/25	Time in: 11:20	Time out: 12:07	License/Permit # FS-9177	CPFM 1	Food handlers 1	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: Gateway 19 Shell			Contact/Owner Name: Beth Chatfield		<div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div> <div><input checked="" type="checkbox"/> Number of Violations COS: _____</div>	
Physical Address: 2205 TX-276, Rockwall, TX			Pest control : Allstate Pest Control 11/6/25	Hood N/a	Grease trap :/ waste oil LES 9/24/25 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
		✓			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 Ind. vendors	
	✓				8. Food Received at proper temperature Checking	
		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 <u>200</u> ppm/temperature ★	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
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 (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 116, Good pressure	
	✓				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 On labels	
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	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
			✓		38. Approved thawing method N/a	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used Paper towels ★	
Compliance Status						
OUT	IN	NO	NA	COS	R	
	✓				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	
			✓		47. Other Violations	

City of Rockwall

<b>Received by:</b> (signature) Beth Chatfield	<b>Print:</b> Beth Chatfield	<b>Title: Person In Charge/ Owner</b> GM
<b>Inspected by:</b> (signature) Richard Hill	<b>Print:</b> Richard Hill	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Gateway 19 Shell</b>	Physical Address: <b>600 E I30</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9177</b>	Page <u>2</u> of <u>2</u>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bluebonnet freezer	14.1	Wine merchandiser	44		
Helados Mexico freezer	7.1	Ice merchandiser	27.1		
Nestle freezer	10.3	Coke merchandiser	45		
Mini melts	11.8	Dr Pepper merchandiser	49		
Beverage surround non tcs	51	Celsius merchandiser	49		
Red Bull cooler	47	WIC35,38,36,37			
Beer merchandiser non tcs	49-53				
Prime merchandiser L/R	49/51				

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature)  <b>Richard Hill</b>	Print: <b>Richard Hill</b>	Samples: Y    N    # collected

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