

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 12/15/2025	Time in: 2:25	Time out: 3:30	License/Permit # FOOD5072	Est. Type	Risk Category	Page 1 of 2																																																																														
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					TOTAL SCORE																																																																															
Establishment Name: Schlotzsky's		Contact/Owner Name:			* Number of Repeat Violations: _____																																																																															
Physical Address: 706 E I-30 Rockwall, TX		Pest control : Terminix/11-18-2025/monthly		Hood self cleaned	Grease trap : Southwaste/1000gal/5-28-2025	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 X in appropriate box for R																																																																																				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																																																																																				
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Time and Temperature for Food Safety (F = degrees Fahrenheit)																																																																																				
1. Proper cooling time and temperature																																																																																				
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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 corporate/BeneKeith																																																																																				
8. Food Received at proper temperature checked at receipt																																																																																				
Protection from Contamination																																																																																				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting																																																																																				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature																																																																																				
11. Proper disposition of returned, previously served or reconditioned discarded																																																																																				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																																																																																				
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Demonstration of Knowledge/ Personnel																																																																																				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4																																																																																				
22. Food Handler/ no unauthorized persons/ personnel all/8																																																																																				
Safe Water, Recordkeeping and Food Package Labeling																																																																																				
23. Hot and Cold Water available; adequate pressure, safe																																																																																				
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/Buffet Plate)/ Allergen Label																																																																																				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																																																																																				
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34. No Evidence of Insect contamination, rodent/other animals																																																																																				
35. Personal Cleanliness/eating, drinking or tobacco use																																																																																				
36. Wiping Cloths; properly used and stored																																																																																				
37. Environmental contamination																																																																																				
38. Approved thawing method																																																																																				
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39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used																																																																																				
40. Single-service & single-use articles; properly stored and used																																																																																				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Mike Bam</i>	Print: Mike Bam	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Schlotzsky's	Physical Address: 706 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5072	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam well/mac n cheese	164	reach in freezer 2 door	9		
broccoli soup	171	white reach in freezer	-16		
cold top/cut tomatoes	38	Pizza cold top/cut tomatoes	39		
cheese	41	shredded cheese	40		
under/cut lettuce	41	WIC/ham	39		
meat cold top/turkey	40-42	turkey	38		
ham	39-45	roast beef/cut tomatoes	38		
roast beef	40-44	white freezer	-1		

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:
	Front juice/lemonade dispensers emptied and cleaned nightly
	According to manufacturer's instructions, cinnabons are good for 36 hours/for sale, covered nightly
	warewash hand sink 126F equipped
	3 comp sink 131F
	Sani sink setup to 200ppm.quats
	Sani dispenser dispensing at 200ppm quats
	Sani bucket in front at 200ppm quats
	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	Maintenance to walls, flooring, chipped paint baseboards
	Bread making hand sink 120F equipped
42	To clean storage shelves throughout
	Gloves used for all prep and RTE
	Test strips current exp 1/2026
	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
!	When slow, close cold top lids to keep temps at 41F or below. Deli meats on top/to be used first above 41F
	Some rusty shelves in back storage/some dust and debris on them, to clean as well

Received by: (signature) <i>Mike Bam</i>	Print: Mike Bam	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)