

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 12/15/2025		Time in: 2:25		Time out: 3:30		License/Permit # FOOD5072			Est. Type		Risk Category		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: Schlotzsky's					Contact/Owner Name:					* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____			4/96/A											
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																								
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)								R		Compliance Status		Employee Health			R							
OUT	IN	NO	NA	COS									OUT	IN	NO	NA	COS							
	✓				1. Proper cooling time and temperature									✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
W					2. Proper Cold Holding temperature(41 °F/ 45°F)									✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	✓				3. Proper Hot Holding temperature(135°F)													Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature									✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used						
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)									✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)						
			✓		6. Time as a Public Health Control; procedures & records													Highly Susceptible Populations						
					Approved Source									✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized precooked eggs only						
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate/BeneKeith													Chemicals						
	✓				8. Food Received at proper temperature checked at receipt									✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables veggie wash only						
					Protection from Contamination									✓				18. Toxic substances properly identified, stored and used						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting													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 of returned, previously served or reconditioned discarded									✓				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								R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification			R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4									✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	✓				22. Food Handler/ no unauthorized persons/ personnel all/8									✓				28. Proper Date Marking and disposition						
					Safe Water, Recordkeeping and Food Package Labeling									✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	✓				23. Hot and Cold Water available; adequate pressure, safe													Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025						
					Conformance with Approved Procedures													Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									✓				31. Adequate handwashing facilities: Accessible and properly supplied, used						
					Consumer Advisory								2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label									✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
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								R		OUT	IN	NO	NA	COS	Food Identification			R	
	✓				34. No Evidence of Insect contamination, rodent/other animals									✓				41.Original container labeling (Bulk Food)						
	✓				35. Personal Cleanliness/eating, drinking or tobacco use													Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored								1					42. Non-Food Contact surfaces clean						
	✓				37. Environmental contamination									✓				43. Adequate ventilation and lighting; designated areas used						
	✓				38. Approved thawing method									✓				44. Garbage and Refuse properly disposed; facilities maintained						
					Proper Use of Utensils								1					45. Physical facilities installed, maintained, and clean						
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									✓				46. Toilet Facilities; properly constructed, supplied, and clean						
	✓				40. Single-service & single-use articles; properly stored and used									✓				47. Other Violations						

1st followup is free. Any additional followups will result in a \$50 fee.

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>	
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			

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