

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: 1/29/26	Time in: 12:48	Time out: 1:25	License/Permit # Food5162	CPFM 4	Food handlers 19	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Popeyes Chicken #7201			Contact/Owner Name: Eathela Uc		Number of Repeat Violations: <u>4</u> Number of Violations COS: <u> </u>	
Physical Address: 2535 Ridge Rd Rockwall, Tx		Pest control : Ecolab 1/18/26	Hood Blanco 12/2025	Grease trap /: waste oil South Waste 11/3/25 1000g		Follow-up: Yes ☐ No ☒
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	
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
	✓				Chemicals	
	✓				✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water
					✓	18. Toxic substances properly identified, stored and used
	✓				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) 4
	✓				✓	22. Food Handler/ no unauthorized persons/ personnel 19 within first 30 days
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 138, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
		Conformance with Approved Procedures				
	✓				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
		Consumer Advisory				
	✓				2	✓
	✓				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓				✓	28. Proper Date Marking and disposition Good date labels
	✓				✓	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 and current
		Utensils, Equipment, and Vending				
	✓				✓	31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped
	2			✓	✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See
	✓				✓	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped
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
	✓				✓	36. Wiping Cloths; properly used and stored Stored in solution
	✓				✓	37. Environmental contamination
	✓				✓	38. Approved thawing method Refrigerator
		Proper Use of Utensils				
1					✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See
	✓				1	✓
	✓				1	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
1					✓	45. Physical facilities installed, maintained, and clean
	✓				✓	46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean
	1				✓	47. Other Violations Secure Carbon Dioxide tank

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Esthela Uc	Print: Esthela Uc	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Popeyes		Physical Address: 2535 Ridge Rd		City/State: Rockwall, Tx		License/Permit # Food5162		Page 2 of 2					
TEMPERATURE OBSERVATIONS													
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp					
Spicy bone in chix		162	Macnchz		160	Egg wash / spicy wash		35/36					
Regular bone in chix		167	WIF HTT		-5.1	Raw bone in chix		36					
Chix strips		174	WIC amb		34	Raw bone out chix		36					
Red beans/rice		144	Raw chicken			Spicy chicken		37					
Macnchz		141	37,38,38,37,40			Batter		36					
Mash potatoes/gravy		142	Graded cheese		38	UR Freezer HTT		6.2					
Hot holding bulk			Rice		38	Hot hold							
Rice/beans		162/163	Breeding station										
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 temp greater than 102 in each room												
	Hand sinks equipped, temp greater than 106 throughout kitchen												
	3 comp sink set up, 130, Quats sani 200ppm												
	Using yellow digital thermo, strips current 07/2027												
	Good practice storing mop heads to drip dry over mop sink												
45	Air curtain non operational on rear service door, no gaps around door												
32	Need to address rusty shelves over prep / 3 comp sink to make cleanable												
	Hot holding sandwich station chicken 142, Spicy chicken 145, lettuce 40												
45	General detail cleaning underneath equipment on service line												
	Reach in refrigerator for biscuits 33												
	Sani buckets 200ppm, filled at 3 comp sink												
	Hot water thermal unit 184												
	Hot holding unit food held for 4 hrs, once portioned macnchz held 1.5 hrs, red beans&rice 2hrs, mash												
	potato's 2 hrs												
	Bone in spicy and regular fried chicken held for 30 mins on line then discarded												
	Tenders held for 20 minutes, wings and nuggets held for 30 mins then discarded												
	Slitting flour after every drop, replacing every 4 hrs												
32/39	Handheld utensil broken mesh, discarded during inspection												
47	To secure CO2 tank with chain to prevent tip over												
	Cleaning soda and test nozzles daily												
45	To seal penetrations in ceiling tile above ice machine and syrup rack												
W	Date label missing on 1 bag of open lettuce which was opened this morning												
Received by: (signature) See above										Print: See above		Title: Person In Charge/ Owner	
Inspected by: (signature) <i>R M Hill RS</i>										Print: Richard Hill SIT		Samples: Y N # collected	

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