

Date: 7/13/26	Time in: 1:40	Time out: 2:20	License/Permit # FOOD5052	CPFM 3	Food handlers 10	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: TA (TO-GO)			Contact/Owner Name: Jennifer Willis		☒Number of Repeat Violations: _____ ☒Number of Violations COS: _____	
Physical Address: 2105 S Goliad St, Rockwall, TX 75032			Pest control : Ecolab 6/2/26	Hood N/a	Grease trap / waste oil N/a	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 ☒ 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) See	
		☒			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 Core mark	
	☒				8. Food Received at proper temperature Checking	
		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 <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) 3	
	☒				22. Food Handler/ no unauthorized persons/ personnel 10	
		Safe Water, Recordkeeping and Food Package Labeling				
	☒				23. Hot and Cold Water available; adequate pressure, safe 103, good pressure	
	☒				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		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 Ingredients available upon request	
Food Temperature Control/ Identification						
OUT	IN	NO	NA	COS	R	
	☒				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 Thermo needed in cheese cooler	
		Permit Requirement, Prerequisite for Operation				
	☒				30. Food Establishment Permit/Inspection Current/ insp posted Posted, 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						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals	
	☒				35. Personal Cleanliness/eating, drinking or tobacco use Store separately	
	☒				36. Wiping Cloths; properly used and stored Stored in solution	
	☒				37. Environmental contamination	
	☒				38. Approved thawing method WIC	
		Proper Use of Utensils				
	☒				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	☒				40. Single-service & single-use articles; properly stored and used	
Food Identification						
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	
1					45. Physical facilities installed, maintained, and clean	
	☒				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			☒		47. Other Violations	

City of Rockwall

Received by: (signature) Jennifer Willis	Print: Jennifer Willis	Title: Person In Charge/ Owner Store Manager
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TA (TO GO)		Physical Address: 2105 S Goliad St		City/State: Rockwall, Tx		License/Permit # FOOD5052		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Coffee creamer cooler		37	Icecream freezer HTT		6.7	Beer wic		38	
Wisconsin chz cooler		38	Freezer HTT		3.2	Monster bunker		40	
Hot holding 1		OFF				Nuts warmer		98	
Hot holding 2						Celsius Cooler non tcs		78	
Corn Dog		144							
Burrito		155							
Sandwich cooler		36							
Roller grill 1		OFF							
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 , temps greater than 100 in each room							
		Hand sinks equipped temp greater 109 throughout store							
		Using 3 comp sink in Pizza Hut or Burger King as needed							
		Soda, coffee and tea nozzles cleaned daily							
45/34		General detail cleaning underneath soda syrup shelves to prevent crickets							
		Rear service door looks great no gaps observed							
		WIC floor storage minimum, encourage proper floor maintenance							
32/45		To repair/replace thresholds to make cleanable							
45/34		General detail cleaning underneath beer closet shelves to remove dead crickets / roach							
		Using tray liner for edible fruits, to make sure baskets are made to be washable							
W		To protect edible fruit general contact of consumers by using tongs or wrapping fruit with Sarah wrap							
		Using tphc for all hot holding items, verified by time table on label							
		Using tphc for all roller grill items, discarded within 4 hours max							
		Washing tongs for roller grill once every 4 hrs or as needed							
		Dumpster enclosure looks good during today's inspection							
		Transition to prepping cold deli onsite, refer to building for code requirements, grease trap needed?							
Received by: (signature)		Print:				Title: Person In Charge/ Owner			
See above		See above							
Inspected by: (signature)		Print:							
[Signature]		Richard Hill							
						Samples: Y N # collected			

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