

# Retail Food Establishment Inspection Report

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

Date: <b>2/27/2026</b>	Time in: <b>2:40</b>	Time out: <b>3:45</b>	License/Permit # <b>FOOD5068</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Whataburger #496</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>17/83/B</b>
Physical Address: <b>1070 E I-30 Rockwall, TX</b>			Pest control : <b>Orkin/2-4-2026</b>	Hood Vents&More/2-24-2026	Grease trap : <b>LES/1000gal/12-9-2025</b>	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 X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓					3					
		✓					✓				
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
2						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>							✓				
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓					1					
	✓						✓				

### Retail Food Establishment Inspection Report

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

Received by: (signature) <i>Tyrah Sims</i>	Print: <b>Tyrah Sims</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Whataburger #496</b>	Physical Address: <b>1070 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5068</b>	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
Milk shake machine/mix	36	fry freezer ambient	9		
slider drawers/empty @ insp		fry freezer right	20		
cold top/cut tomatoes	42	WIF ambient	1		
burgers hot holding on stove	180	WIC/hamburgers	40		
breakfast cooler/sausage patty	34	tomatoes	36		
raw chicken breast	32	reach in cooler/ cut tomatoes	39		
gravy pot/gravy	168	2 door reach in cooler ambient	34		
front under counter cooler ambient	40	2 door freezer in back storage	3		

#### 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:
46/31/33/10/14/23	Hand sink 84F, RR hand sinks 84F, 3 comp sink 84F
!	TANK IS NOT SUFFICIENT FOR PEAK SERVICE! MUST get bigger hot water tank or switch to tankless
!	This issues goes back several years, several inspections, mutiple managers/this needs to be addressed corporately
	Blue meat gloves over prep gloves for handling of raw meat
	Per Whataburger, 5 minute timers for burgers to discard, chicken grilled 30 minutes timers, chicken strips 30 minutes
45	To clean floors and under equipment
42	To clean prep surfaces, de-grease throughout
42	To clean breakfast flat top/store clean
	Soda/tea nozzles WRS daily
37	Need to defrost fry freezer! lots of condensation buildup/both under counter freezers!
42	Need to clean around gaskets of coolers, food debris
45	To clean air return vents and ceiling where dusty
34	Some fruit flies near soda station
45	Missing grout allowing for food and grease buildup
23/10/33	3 comp sink 84F/needs to be 110F
10/33	Sani dispenser not dispensing/ will have to manually mix and test until repaired
	Current test strips on site exp 3/2027
	Using food safe sani wipes @200ppm quats
	Digital thermos on site
34	Air curtain unplugged at inspection/ COS
	At end of inspection one hour later, water temp was at 100F/sufficient for hand washing
	No warewashing until water reaches 110F

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