Retail Food Establishment Inspection Report

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

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
3/4/2026	9:45	10:30	need current/to post/2024 posted			

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
The Hole Thing			17/83/B

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes ✔ No ☐
3005 N Goliad Rockwall, TX	Cantu/2-23-2026	PDC/2-2026	Fatboy/500gal/1-9-2026	

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
	✔				1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F)	
			✔		3. Proper Hot Holding temperature(135°F)	
		✔			4. Proper cooking time and temperature	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
3					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 TX Bakery, Dawn	
	✔				8. Food Received at proper temperature check at receipt	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned discarded	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				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	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_)	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs used for baking	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device	
	✔				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
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel	
					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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
					Permit Requirement, Prerequisite for Operation	
2					30. **Food Establishment Permit** (Current/insp report sign posted) need to post current	
					Utensils, Equipment, and Vending	
2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				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
	✔				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✔				38. Approved thawing method	
					Proper Use of Utensils	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					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	
	✔				47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) Whitney Upton	**Print:** Whitney Upton	**Title: Person In Charge/ Owner** Manager
Inspected by: (signature) Christy Cortez, RS	**Print:** Christy Cortez, RS	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
The Hole Thing	3005 N Goliad	Rockwall, TX	need current	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
white freezer	1				
2 door cooler/frosting	41				
drink cooler/not working/empty					
drink cooler	41				

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 hand sink 106F equipped
6	Need TPHC time stickers on front display for TCS foods
	Shelf stable individual creamers for coffee
37/42/10	To defrost white freezer, condensation buildup , need to clean, mold, food debris
10	One sani bucket setup to 100ppm, one (kitchen) sani bucket setup to 0ppm/COS
31	warewash hand sink 108F/needs soap
	3 comp sink 113F
45	Need to clean floors, some food debris
45	Need to clean caulking around sinks, moldy, replace behind 3 comp sink
32/39	Need to clean dough mixers and store clean
45	Need to clean floors in back storage/under
42	Need to clean speed racks, grease and food debris
45	To clean walls and surfaces throughout, grease buildup and food splatters
35	Need to store employee drinks low and separate in cooler/especially when open
	Test strips on site/current exp 6/2026
42	Need to clean outside of storage containers, sugar, flour containers
	gloves used
39	Need to discard frayed broken spatulas

Received by: (signature) Whitney Upton	**Print:** Whitney Upton	**Title: Person In Charge/ Owner** Manager
Inspected by: (signature) Christy Cortez, RS	**Print:** Christy Cortez, RS	Samples: Y N # collected

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