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
4/23/2026	12:25	1:30	FOOD 7284			

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

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Cluckin Great	John McKenzie		9/91/A

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes ☑ No ☐
1810 S Goliad Rockwall, TX	Arrow/owner to email	Jose/2-14-2026	owner to email/refer to city	

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	
3					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)	
	✔				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 Bassham	
	✔				8. Food Received at proper temperature check at receipt	
					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 _____ ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned	

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	
	✔				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 no eggs	
					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	
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 meats to required temps	

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	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit** (Current/insp report sign posted) 12/31/2026	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✔				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
1					34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored	
W					37. Environmental contamination	
	✔				38. Approved thawing method	
					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	

OUT	IN	NO	NA	COS	Food Identification	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	
	✔				47. Other Violations	

1st followup is free. Any additional followups will result in a $75 fee.

Retail Food Establishment Inspection Report

Received by: (signature) *Crystal Brown*	**Print:** Crystal Brown	**Title: Person In Charge/ Owner** Owner
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
Cluckin Great	1810 S Goliad	Rockwall, TX	FOOD 7284	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under heat lamp/chicken breats	157	gravy	159		
chicken thighs	148	2 door glass front cooler/butter	41		
chicken strips	135-158	WIC/chicken	44		
steam wells/gravy	141	chicken tenders	42/44		
mashed potatoes	138	chicken thighs	45		
mac n cheese/green beans	168/165	WIF ambient	3		
back up steam wells/corn	181				
mashed potatoes	163				

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 100F equipped
	Sani bucket at 100ppm chlorine
2	WIC to cold hold at 41F or below/truck came today
45	Need to clean air return vents/dusty over bread ovens
	Grease changed 2 to 3 times a week
45	Some missing grout/some food debris to clean on floors
W	To clean heat lamp area over chicken/some grease accumulation /improved from last inspection
	Using dial thermos/ to calibrate often
!	Warewash hand sink 120F/need paper towels
	3 comp sink 122F
W	Condensation in WIF
	Gloves used for prep and RTE
	Chicken in WIC/2 weeks from date of delivery/to watch
	Mgmt has been working on FIFO, moving product quickly and ordering based on demand
29	Need chemical test strips
	Global picks up and disposes of spent grease
34	A few fruit flies in dish pit area
22	All employees to have food handlers license within 30 days of hire
	Tea machine cleaned inside daily, nozzles cleaned weekly

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

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