

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

Date: 6/29/2026		Time in: 3:00		Time out: 4:00		License/Permit # FS-9289		Est. Type		Risk Category		Page 1 of 2			
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐												TOTAL/SCORE			
Establishment Name: Quik Trip #935						Contact/Owner Name:				* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____				9/91/A	
Physical Address: 2012 Goliad St Rockwall, TX						Pest control : Orkin/6-17-2026/monthly		Hood n/a		Grease trap : BJS/1000gal/need current		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						Compliance Status									
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		Employee Health			
	✓				1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands								
		✓			4. Proper cooking time and temperature		✓					14. Hands cleaned and properly washed/ Gloves used properly gloves used			
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations								
Approved Source							✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required all eggs commercially precooked			
✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate		Chemicals								
✓					8. Food Received at proper temperature check at receipt		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
Protection from Contamination							✓					18. Toxic substances properly identified, stored and used			
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing								
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓					19. Water from approved source; Plumbing installed; proper backflow device			
✓					11. Proper disposition of returned, previously served or reconditioned discarded		✓					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		OUT	IN	NO	NA	COS		Food Temperature Control/ Identification			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 6		✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓					28. Proper Date Marking and disposition			
Safe Water, Recordkeeping and Food Package Labeling							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
✓					23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation								
✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025			
Conformance with Approved Procedures							Utensils, Equipment, and Vending								
✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used			
Consumer Advisory							✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓					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		OUT	IN	NO	NA	COS		Food Identification			
1	✓				34. No Evidence of Insect contamination, rodent/other animals		✓					41.Original container labeling (Bulk Food)			
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities								
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean			
1					37. Environmental contamination		✓					43. Adequate ventilation and lighting; designated areas used			
✓					38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained			
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean			
✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓					46. Toilet Facilities; properly constructed, supplied, and clean			
✓					40. Single-service & single-use articles; properly stored and used		✓					47. Other Violations			

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Quick Trip #935		Physical Address: 2012 Goliad St		City/State: Rockwall, TX		License/Permit # FS-9289		Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS											
Item/Location		Temp F		Item/Location		Temp F		Item/Location		Temp F	
hot holding slider drawers/brisket		172		sandwich cooler/turkey/roast bee		39/38		rollers/eggrolls		145	
under counter cooler ambient		39		cut tomatoes		38		taquitos /buffalo bites		142/143	
under counter freezer		2		drawers sausage		37		kolache		143	
breakfast cold top/sausage		38		WIC ambient		34		steak n cheese taquito		145	
cheese/gravy		40/39		WIF ambient		-13		hot dog/sausage		147/157	
drawers/chicken		37		hot holding grab n go		160-196		steak taquito		142-150	
under/eggs		39		grab n go rounder		32-39		cold well/ pico/cut tomatoes		32/36	
freezer drawers		-6		grab n go rounder		28		cheese dispenser machine		140	
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:										
31	Left side hand sink 88-94F after 2 minutes ruining (next to roller case)/needs to be 100F/to repair										
	right side hand sink 103F/equipped										
	All hot food time stickered for discard/pizza 2 hours, all other items 4 hours to discard										
	All properly labeled and time stamps for TPHC										
	Using food grade safe sani wipes @ 200ppm quats										
	Test strips current exp 2/2028										
	Digital thermos used/one for hot foods, one for cold foods										
	All foods precooked										
	All self serve sauces in squeeze containers time stickered per item/per corporate to discard/varying 2 to 3 weeks										
	Quick Trip ice/no IPIA stamp										
	All drinks machines cleaned routinely weekly overnight										
	All coffee machines and cold brew cleaned daily										
	Gloves used for all prep and RTE										
	Donut case with allergen warning on display case/ ingredient list to be provided upon request/on website										
	All nutritional values, ingredients etc available upon request										
34	Some flies in back										
	3 comp sink 128F/Sani dispenser at 3 comp sink dispensing at 200ppm										
	warewash hand sink at 116F equipped										
	Dishwasher sanitizing at 167F per thermo										
	Dishwasher thermo on site										
45	To clean floors in back/under 3 comp sink and around ice machine/ food debris										
45	To clean inside WIC										
42	To clean in/around/on equipment/ some minor food debris										
	Electronic monitoring of all coolers										
10	To clean behind face plates of frozen drinks/see attached pics										
	Coffee and tea machines cleaned daily/ice and soda machines cleaned weekly, frozen drink machines cleaned weekly										
Received by: (signature) <i>Aaron Berch</i>			Print: Aaron Berch				Title: Person In Charge/ Owner Manager				
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS				Samples: Y N # collected				

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