

Date: 7/10/26	Time in: 12:20	Time out: 1:09	License/Permit # FS-9119	CPFM 1	Food handlers 8	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: Freebirds			Contact/Owner Name: Ashley Rust		☒Number of Repeat Violations: <u>3</u> ☒Number of Violations COS: <u> </u>	
Physical Address: 1067 IH-30 E #101 Rockwall, Tx			Pest control : Ecolab 3/31/26	Hood Universal 4/26/26	Grease trap :/ waste oil Southwaste 7/9/26 1500g	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 Ben E Keith	
	☒				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						
OUT	IN	NO	NA	COS	R	
	☒				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	☒				22. Food Handler/ no unauthorized persons/ personnel 8	
		Safe Water, Recordkeeping and Food Package Labeling				
	☒				23. Hot and Cold Water available; adequate pressure, safe 129, 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 Temp logs recorded 3x daily	
		Consumer Advisory				
	☒				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label available upon request, allergen chart	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	☒				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	☒				36. Wiping Cloths; properly used and stored Stored in solution	
	☒				37. Environmental contamination	
	☒				38. Approved thawing method Refrigerator	
		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				
1					42. Non-Food Contact surfaces clean	
	☒				43. Adequate ventilation and lighting; designated areas used Light bulb burned out under hood	
	☒				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 N/A	

City of Rockwall

Received by: (signature) Ashley Rust	Print: Ashley Rust	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Freebirds	Physical Address: 1067 IH-30 E #101	City/State: Rockwall, Tx	License/Permit # FS-9119	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	34	Queso/steak	148/145	Chix dark/white	140/142
Pico/Quso	36/36	Grill drawers / chicken&stk	40/40	Queso	142
Raw steak/hamburger grind	37/37	Steak on cart in wic		Cold holding	
Raw chix / wht&dark	37/37	Chicken on cart in wic		Pico/lettuce	39/40
SC/Lettuce	37/39	Beverage cooler	38	Quac	39
Hot holding		Service line		Shredded Cheese	40
White/mexican rice	152/155	Steak/shred beef	145/148	Cooking chicken	168/166
Pinto bean	156	Black / refried beans	150/154		

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) R M Hill RS	Print: Richard Hill	Samples: Y N # collected

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