	Retail Food Establishment Inspection Report																			
Date:Time in:Time out:License/Peri8/7/20232;503:38FOOE															Est. Type Risk Category Page <u>1</u> of _	2				
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla							int				atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE						
Establishment Name: Contact/Owner I Whataburger #496								ct/Owner N	Name:						* Number of Repeat Violations:      ✓ Number of Violations COS:      ► / ○ ► / □	٨				
Physical Address: Pest control : 1070 I-30 Rockwall, TX Orkin/7-12-2023									Hood Vents&More/7-2023 LES/1000gal/8-5-2023 No						4					
		Com	plia	nce S	tatus: Out = not in co	$\frac{IN}{IN} = in c$	complian	ce No Mark '	$\mathbf{O} = \text{not}$			N	$\mathbf{A} = \mathbf{r}$	10t ap	pplicable $COS = corrected on site R = repeat violation W- Wate$	ch				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																				
O U	mph I N	ance N O	Sta N A	C Time and Temperature for Food Safety						(	UNOAC			C C O		R				
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					1				S	12. Management, food employees and conditional employees;					
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				2. Froper Cold Holding temperature(41°F/ 45°F)						~	·			eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands					
	•									~										
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					5°F in 2			~				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									
					Ap	Approved Source					~	•	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals								
-		Bit Method         McClain           8. Food Received at proper temperature									,			17. Food additives; approved and properly stored; Washing Fruits						
	Check at receipt							_	~				& Vegetables 18. Toxic substances properly identified, stored and used							
	Protection from Contamination 9. Food Separated & protected, prevented during food																			
	~				preparation, storage, display, and tasting								Water/ Plumbing							
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~	,			19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of reconditioned <b>disc</b>			~				20. Approved Sewage/Wastewater Disposal System, proper disposal								
0	I	N	N	С					nts)	(	I C	Ν	Ν	С		R				
U T	N	0	A	0 S		n of Knowledge/				1	U N F	0	A	O S	· · · · · · · · · · · · · · · · · · ·					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 10					~				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					kage			~	•		29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips <b>digital</b>								
	~	23. Hot and Cold Water available; adequate pressure, safe							_	1	1	Permit Requirement, Prerequisite for Operation								
ĺ	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~		30. Food Establishment Permit (Current/insp report sign posted)							
					<b>Conformance v</b> 25. Compliance with Va	with Approved P					- -		1	r	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance processing methods; ma	e obtained for spe anufacturer instru	cialized actions			2	2				supplied, used					
					Cons	sumer Advisory					~	•			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	T	N	N	С	Core Items (1 Point	nt) Violations H	Require	Corrective	Actio		ot to 1	Exce N		0 Da	ays or Next Inspection , Whichever Comes First	R				
U T	I N	0	A	o s		of Food Contam		( .1	A	1 1	U N		A	o s	Food Identification	K				
_	•				34. No Evidence of Inse animals		-		Ц		~				41.Original container labeling (Bulk Food)					
<u> </u>	~				<ul><li>35. Personal Cleanlines</li><li>36. Wiping Cloths; prop</li></ul>			cco use	[]						Physical Facilities 42. Non-Food Contact surfaces clean					
<b> </b>	~ ~				37. Environmental cont				$\left  - \right $	1	~				43. Adequate ventilation and lighting; designated areas used					
╞	v v	-			38. Approved thawing 1	method			$\left  \right $	╞	~			<u> </u>	44. Garbage and Refuse properly disposed; facilities maintained					
╞	•				Prope	er Use of Utensil	s			1	_	-		$\vdash$	45. Physical facilities installed, maintained, and clean					
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				Π	ŀ	~				46. Toilet Facilities; properly constructed, supplied, and clean	+				
1					40. Single-service & sir and used	ngle-use articles;	properly	stored	$\left  \right $	╞	~			-	47. Other Violations					
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Received by: (signature) Frances Love	Print: Frances Love	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	taburger #496	Physical A 1070	I-30	City/State: Rockwa	all, TX	License/Permit # FOOD5068	Page	<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ation		Temp F				
2 doo	r freezer ambient	7	slider drawers/chicke	100	fr	y freezer		9				
W	IF ambient	-3	spicy chicken	163								
N	/IC/chicken	30	hot holding burge	er 167								
CL	it tomatoes	37	Shake mix	39								
ł	namburger	41	breakfast reach in cooler/sausa	<sup>ge</sup> 41								
	cheese	41	sausage/raw sausag									
	reach in cooler ambient	34	front line under counter cool	0.								
gra	vy hot holding	183	front line under counter freez									
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         An inspection of your establishment has been made, your attention is directed to the conditions observed and												
Item       AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND         Number       NOTED BELOW:												
	Kitchen hand sink 100+F equipped											
	3 comp sink 118F											
	Back hand sink 118 F											
	All sandwich toppings on 4 hour timer/TPHC with stickers Approved food contact sani wipes at 200ppm quats											
31	3 comp sink dispenser at 200 ppm quats Front hand sink leaking hot water/on maintenance list/to be repaired											
	Tea/soda nozzles WRS daily											
42	To clean in/around/on equipment/inside coolers											
45	To clean floors, und	ler equij	oment									
42	To clean around fry	holding	station/grease									
		-	eat, glove removed after to c	ontinue to re	eady to ea	t prep with regular g	loves					
	All gloves used for all ready to eat											
	Shelf stable creamers											
	RR sinks 100F equipped											
40												
Received	by:		Print:	<u> </u>		Title: Person In Charge/	Owner					
(signature)	Frances Love		France	s Lov	/e	Manager						
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Complex V N "		.4				
Form EH-06	5 (Revised 09-2015)	0				Samples: Y N #	collecte	zu.				