required after 1st Image: Construction of the stabilishing in the stabilishing i									 ✓ Allergy ✓ Vomit c ✓ Employ 	r pol lear ee l	icy/train n up	ning						
Date: 1 10/26/2020 2			020	0	Time in: 2:49	Time out: 4:01	License/P FS 8								FF Risk Categor	У	Page 2 o	of 2
Ε	Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name						9	4-]	Inves	stiga	ation	<u>1</u>		Repeat Violations:		TOTAL/SC	ORE	
Chic fil a (south) Physical Address:				,	1	Pest					× Number of Violations COS: Ise trap : Follow-up: Yes ✓ 6/94/			/A				
						$\mathbf{O} = \text{not o}$		ved		$\mathbf{A} = \mathbf{n}$	not ap		No Pic			atch		
Mark the appropriate points in the OUT box for each numbered item Mark X 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																		
O U T	I N					R	Compliance St O I N N U N O A T V				C C S		Employee Health					
3				1. Proper cooling time and temperature To provide cooling protocol / chicken 40 in wic / tomatoes at 4 hrs and still not 41 (discard)					~			0		food employees and conditi asibilities, and reporting	onal er	mployees;	T	
	~		2. Proper Cold Holding temperature(41°F/ 45°F)			+		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				+		
\vdash		3. Proper Hot Holding temperature(135°F) See attached			+	Policy a					Policy and property Policy Prev	procedures Preventing Contamination by Hands						
		4. Proper cooking time and temperature Holding is higher in some cases					14. Hands cleaned and properly washed/ Gloves used pro					ed properly						
		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 YNGloves)											
W		6. Time as a Public Health Control; procedures & records Nothing					Highly Susceptible Populations											
					Ар	oproved Source				~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No raw eggs/					\neg
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mcclain										Chemicals						
	~				8. Food Received at pro To check	oper temperature		$\left[\right]$		~				& Vegetables	; approved and properly sto		-	3
	<u> </u>			t		n from Contaminat				~					es properly identified, store			
	~]	9. Food Separated & pro preparation, storage, dis Watch		during food								Water/ Plumbing			
┢	~				10. Food contact surface Sanitized at 200		; Cleaned and	\uparrow		~				backflow device	proved source; Plumbing ir	istalled	l; proper	
╞		~			11. Proper disposition or reconditioned Disca	of returned, previou	sly served or			~				20. Approved Sew disposal	age/Wastewater Disposal S	System	, proper	
0	I	N I	N C				· · · · · ·	oints) vi R	0	Ι	Ν	Ν	С	rrective Action with	• •			R
U T		0				n of Knowledge/ Pe			U T	N	0	A	O S		emperature Control/ Ider			
	レレ	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5 total 22. Food Handler/ no unauthorized persons/ personnel 100 plus					レ		 		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature To see protocol 28. Proper Date Marking and disposition Great							
	Safe Water, Recordkeeping and Food Package Labeling								~					provided, accurate, and cal	ibratec	l; Chemical/		
			T		23. Hot and Cold Water Yes	5	te pressure, safe							Permit Re	quirement, Prerequisite f	or Ope	eration	
	~			1	24. Required records av destruction); Packaged I Per order	Food labeled				~				Posted	hment Permit (Current/ in		n posted)	
	~]	25. Compliance with Va HACCP plan; Variance processing methods; ma Tablet	e obtained for specia anufacturer instruct	d Process, and alized			~				31. Adequate hand supplied, used Equipped	ensils, Equipment, and Ve lwashing facilities: Accessi	ble and		
					Cons	sumer Advisory			w					designed, construct Watch shel	lvina / food prep	etc		
	~			1	26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate)/	Allergen Label			~				 Warewashing I Service sink or cur 	Facilities; installed, maintai b cleaning facility provided	ined, u 1		
				_	Cooked to proper terr Core Items (1 Poin			e Action	Not	to Ex	xcee	ed 90	0 Da		e is not in operation ion , Whichever Comes H		gn poste	<u>d </u>
O U T	I N	N I O A)	Prevention	of Food Contamin	ation	R	O U T	I N	N O	N A	C O S		Food Identification			R
	~			1	34. No Evidence of Inse animals Watch					~				41.Original contair	ner labeling (Bulk Food)			
					35. Personal Cleanlines										Physical Facilities			
Ļ	~		_	ļ	36. Wiping Cloths; prop Buckets / rtu as 37. Environmental conta	perly used and store S Well	ed		1				\square	42. Non-Food Con See	itact surfaces clean ilation and lighting; designa	+od an	- ac used	
1			_	(38. Approved thawing r	i in various				~	_		\mid		efuse properly disposed; fa			
-	V			+		er Use of Utensils			1	~	\neg			45. Physical facilit				_
	~				39. Utensils, equipment dried, & handled/ In us	it, & linens; properly			w	~					s; properly constructed, sup out hot water tool			s
	~				40. Single-service & sin and used Watch	ngle-use articles; pr	operly stored				~			47. Other Violation	ns			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alex Paramo	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Chic 1	nent Name: İl a	Physical A Ridge	road	City/State: Rockwa		2 of 2					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F					
	salad front counter	33/37		-4							
		40		39	Unit 2 salad	38 39/37					
	ounter single door yogurt	_	Pass thru cold		Chicken/ salad mix						
	Hot slides		Tomatoes/t2 / lettuc	-	Of the O	37					
	hru salads borderline	41	Hot drawers chicke		Unit 4	40					
	Soft serve	38/41	Drawer 2 Mac n chees	e 166	Upright freezer	-11					
Unc	ler counter dt	35	Nugget pans	181/160	Wic	39					
S	hake base	34	Soup table	181	Tomatoes / shredded chicken	40					
	Dt bev	39	Unit 5	38	Chicken cooling / half and half 40/						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
	No customers accessing inside restaurant										
	Only employees inside / mask / screening at arrival / taking temps /										
	Hot water in restroom 100 F (took some work) electronic eye may be issue										
	Hot water at front hand sink - 115 F										
	All bev nozzles are w r s nightly										
	Sanitizer wipes used in this area - no rinse - 200 ppm quats										
37	New freezer- condens	ation froz	zen in bottom/ also in uprig	ht freezei	r						
01	Tomatoes in cold rail on lifted tray are 46-51 F (cut at 11:45) - cut lettuce 39 F (will be discarded at 4 hrs)										
W	Avoid over stocking any and all coolers etc										
	Hot holding above 191 F fillet/ nuggets - 288f										
45	Address grout where needed										
	Breading table - sifting flour 41/ chicken38/37										
	Thaw cabinets - 34/32										
42/45	GeneralCleaning under behind and around equipment										
	Dishmachine -										
	Sanitizer at three compartment 200 ppm										
	•			amount o	of rain drop and frost condensat	tion					
	Watch low hanging basket on three comp sink										
W	Discussed cooling down procedures - to document temps										
	Great date marking										
	Tomatoes kept in wic prior to washing and cutting and the placed back inside / temp in wic 46/48 ?										
	Using gloves to follow hand washing										
42/45	Using Atkins thermocouple General detailed cleaning under behind and around equipment schedule										
12/40	General detailed cleaning under benind and around equipment schedule										
01	Will address tomatoes once cut you have 4 hrs max to cool back down to 41f										
Received (signature)	See ahou		Print:		Title: Person In Charge/ Owner	tle: Person In Charge/ Owner					
Increate			Print:								
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collected											