

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 11/17/2021	Time in: 10:50	Time out: 12:21	License/Permit # FS 9514	Est. Type FF	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Chick Fil a North	Contact/Owner Name: Mosley	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	8/92/A
Physical Address: N Goliad	Pest control : Terminix 11/15/21	Hood Dar pro1500 9/28/21	Grease trap : Dar pro1500 9/28/21
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

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 ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					W					
Proper Use of Utensils						1					
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Hannah Carvajal	Print: David Contreras	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick Fil a North	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9514	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Low boy front counter	40	Low boy 8	40	Cob salad unit	36
Prep underCounter	38	2ndary side		Mac n cheese drawers	168/170
Fruit	39	Low boy 3	-2	Low boy 5	35/36
Hot slides	170-187	Chicken holding		Fruit cup unit	38
Soft serve	35/37	160/170/173 / nuggets	190	Salad	33
Milk shake unit	38/38	Drawers	162/168	Cut greens / grilled chicken	40/39
Dessert cooler	52	Grill cold top		Primary drawers	141/161
Whipped cream/ 1/2 & 1/2	51	Cut tomatoes / cut leafy greens	39/39	Upright freezer fry	27/29

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: all temps F
	Dining room closed
	Hot water restrooms 100 F
	Cleaning bev nozzles daily /
	Hot water 106 at hand sink
02	Discarded all Tcs foods in dessert cooler / also need to address peeling paint on shelving
	Confirmed air curtain working
	Sani buckets 150-200/ no rinse sanitizer 200 PPM
42	Small amount of spills in unit to clean
	Soup 2 flow boy chick 41 / steam table soups 159/172- soup unit 197 /
	Breading unit 1 only bottoms used 36/37 chicken
42	Clean inside chicken units
	Breading station 2 upper chicken temps 37/37/ batter38/ under temp - 39/41
	Sifting breading ever 15-20 mins
	Thawing cabinets -37/38 / single door thawing 35F / lean thawing 35-39 F
37	To address frost in wif ans clean floors -22 F
	Wic -tomatoes 40/ chicken grilled 3 pans 41/40-40/ grape tom 40 ambient 34
42	Clean shelving in wic where needed
	Dishmachine 160 SR stickers confirmariok
32	Time to replace cutting boards where needed
	Tested veggie wash to be within range
45	Clean air vents where needed
	Watch grease and drain in front of it - will advise of building plumbing insp
	Cleaning dumpster area today
	Dishmachine area - still a cross contact issue with clean and dirty / procedures to prevent in place

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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