Retail Food Establishment Inspection Report

City of Rockwall

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

| Date: Time in: 9:40 | Time out: 10:54 | License/Permit Fs 9514 | | | | | | Food handlers Food managers Page 1 of | 2 |
|--|--|----------------------------|------------|---|-----------------|------------|-------------|--|------|
| Purpose of Inspection: 1-Routine | 2-Follow Up | 3-Complaint | _ | Inve | stiga | ation | 1 | 5-CO/Construction 6-Other TOTAL/SCO | RE |
| Establishment Name: Chick Fil a 03897 North | | tact/Owner Name: Mosley | | | | | | * Number of Repeat Violations: Y Number of Violations COS: e trap/ waste oil Follow-un: Yes 4/96/ | ۸ |
| Physical Address: North Goliad | Pest control Terminix w | | Ho 03/2 | od 2022 | | | | e trap/ waste oil Follow-up: Yes Pro 1500 gals / darpro monthly waste No Pics | А |
| Compliance Status: Out = not in cor Mark the appropriate points in the OUT box for | each numbered item | Mark √ in a | ppropr | iate bo | ox fo | r IN, | NO, | pplicable COS = corrected on site R = repeat violation W-Wat NA, COS Mark an in appropriate box for R | ch |
| Compliance Status | rity Items (3 Points | s) violations Requ | | <i>nmed</i> Compli | | | | ive Action not to exceed 3 days | |
| $\begin{bmatrix} \mathbf{C} & \mathbf{N} & \mathbf{O} & \mathbf{A} & \mathbf{O} \\ \mathbf{T} & \mathbf{S} & \mathbf{S} \end{bmatrix} \qquad (\mathbf{F} = \mathbf{d}\mathbf{e}$ | perature for Food Saf egrees Fahrenheit) | fety | U T | N | Employee Health | R | | | |
| 1. Proper cooling time a Chicken 37 | and temperature | | | / | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | |
| w 2. Proper Cold Holding See 27 | temperature(41°F/45°I | F) | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | |
| 3. Proper Hot Holding to | emperature(135°F) | | | | | | | Posted at hand sinks Preventing Contamination by Hands | |
| 4. Proper cooking time a | and temperature | | | / | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| 5. Proper reheating proc Hours) | cedure for hot holding (| 165°F in 2 | | 15. No bare hand contact with ready to eat foods or approvalternate method properly followed (APPROVED Y. N. Gloves | | | | | |
| 6. Time as a Public Hea | lth Control; procedures | & records | | | | | | Highly Susceptible Populations | |
| Арр | proved Source | | | ~ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes no shelled | |
| 7. Food and ice obtained good condition, safe, an destruction | | | | | | | | Chemicals | |
| 8. Food Received at pro To check | per temperature | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | |
| | from Contamination | | | ~ | | | | Veggie wash within range 18. Toxic substances properly identified, stored and used | |
| 9. Food Separated & propreparation, storage, dis | | ng food | | | | | | Water/ Plumbing | |
| 10. Food contact surface Sanitized at | , | eaned and | | ~ | | | 1 | 19. Water from approved source; Plumbing installed; proper backflow device City approved | |
| 11. Proper disposition o reconditioned Disco | of returned, previously sarded | served or | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| | ority Foundation I | tems (2 Points) | _ | _ | _ | | _ | rrective Action within 10 days | |
| T S | of Knowledge/ Person | | U T | N | N O | N A | C O S | Food Temperature Control/ Identification | R |
| 21. Person in charge pre and perform duties/ Cer See | | | 2 | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Whipped creamUnit | |
| 22. Food Handler/ no ur See | nauthorized persons/ pe | ersonnel | | ~ | | | | 28. Proper Date Marking and disposition Good | |
| Safe Water, Recor | rdkeeping and Food Pa Labeling | ackage | | / | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins / test strips / thermo labels | |
| 23. Hot and Cold Water Good | available; adequate pre | essure, safe | | | | | | Permit Requirement, Prerequisite for Operation | |
| 24. Required records av destruction); Packaged I On site and h | railable (shellstock tags; Food labeled Anded / comr | ; parasite mercial | | ~ | | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | |
| | vith Approved Proced | ures | | | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly | |
| HACCP plan; Variance processing methods; ma | obtained for specialized anufacturer instructions | d | | • | | | | supplied, used Equipped 100 F | |
| Jolt used to check Cons | sumer Advisory | ss per Day | W | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition and replace when needed | |
| 26. Posting of Consume foods (Disclosure/Remi Provided by request | nder/Buffet Plate)/ Alle | ergen Label | | ~ | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confusing but system down | |
| | t) Violations Requir | re Corrective Actio | n Not | | xcee | ed 90 N | Da | ys or Next Inspection , Whichever Comes First | R |
| U N O A O Prevention o | of Food Contamination | n | U T | N | 0 | A | o s | Food Identification | K |
| 34. No Evidence of Inse animals | | | | | / | | | 41.Original container labeling (Bulk Food) | |
| 35. Personal Cleanlines Watch | nair restra | afints | | 1 1 | | | | Physical Facilities 42. Non-Food Contact surfaces clean | |
| In buckets | • | | 1 | | | | | See 43. Adequate ventilation and lighting; designated areas used | |
| W 3/ Environmental conta Watch Wif 38. Approved thawing a Thawing cabinet | nethod | | W | | | | | Watch inside 44. Garbage and Refuse properly disposed; facilities maintained | |
| | r Use of Utensils | | 1 | | | | | 45. Physical facilities installed, maintained, and clean | - |
| * | | | | 1 | | | | Minor cleaning under and around equipment / air vent too |) |
| 39. Utensils, equipment, dried, & handled/ In use | , & linens; properly use e utensils; properly use | | | / | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Equipped | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Anelle Gamez | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: | Physical A | | City/State: | | e <u>2</u> of <u>2</u> | | | |
|----------------------|---|------------|-------------------------------|-------------|-----------------------------------|------------------------|--|--|--|
| Cilion | | 1401111 | TEMPERATURE OBSERVAT | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Location | Temp F | | | |
| | salad unit | 39/40 | Thawing 2 | 28 | Con salad unit | 40 | | | |
| | ken / cut greens | | Thawing 1 | 37 | Cold top unit lettuce | | | | |
| Fruit | cooler just loaded | 36.8 | Breading station | 35 | Hot holding spicy / regular | | | | |
| | Wic | 34/35 | Chicken / batter | 37/40 | Upright freezer | 15 | | | |
| Co | oked chicken | 37/ | Breading 2 only button used | 36/37 | Egg station liquid | 36 | | | |
| Sli | iced chicken | 37 | Cheese unit cheese | 41 | Mac n cheese ambient | Up to 154 | | | |
| | Wif | -12 | Soup unit chicken | 178 | Cookie freezer | -12 | | | |
| - | Thawing 3 | 30 | Hot pass egg/ grilled | 166/138 | | | | | |
| T. | | | SERVATIONS AND CORRECTIV | | | | | | |
| Item Number | AN INSPECTION OF YOUR EST NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTENT | ION IS DIRE | CTED TO THE CONDITIONS OBSERVED A | ND | | | |
| W W Cos | Keep an eye on dumpster and also area outside back door Hot water at hand sink 100 F / hot water at three comp 112 and going up Dishwashing area is a confusing area Dirty clean dirty clean etc All items get washed in sink and then also in machine and exit to left Sink sanitizer 200 ppm / Dishmachine - tested with 160 sr label Veggie wash within range In wic Discussed issue when storing covered items under fan box and leaving cooling items vented when cooling down Good date marking in wic / watch when storing boxes over prepped Addressing frost in wif Thawing cabinets are deep cleaned on Saturdays Best to invert to go containers | | | | | | | | |
| | Using pasteurized eggs product and hard boiled eggs no cooking raw eggs on site per company Keep an eye on condition of hot holding pans - replaced when needed badly burned Front line drink unit 40/prep case 39/ drink cooler 2 -39 / whipped cream cooler Slides 150-160s! Ice machine is cleaned weekly interior | | | | | | | | |
| 27 | | <u> </u> | F and will be turned down . | heavy ı | use morning | | | | |
| 42 | Minor cleaning inside unitspills Milk shake unit -33/34 Soft serve unit - 35/39 | | | | | | | | |
| 42 /45 | Clean spills under cup dispenser in drive Thru area and floor around etc Confirmed air curtain at drive thru main door in operation / and also at drive thru Beverage nozzles are cleaned daily Using ice scoops with protective sleeves Restrooms equipped Play ground is cleaned daily with quats / outside company just play clean biweekly Using Atkins thermo couple | | | | | | | | |
| Received (signature) | See abov | e | Print: Print: | | Title: Person In Charge/ Owner | • | | | |
| (signature) | Kelly Kirkpo 6 (Revised 09-2015) | ıtríck | RS | | Samples: Y N # collect | ed | | | |