

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/09/2022	Time in: 9:39	Time out: 11:13	License/Permit # Fs 9514	Food handlers 85	Food managers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Chick-Fil-a North 03897	Contact/Owner Name: Mosley	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: 1979 N Goliad	Pest control : Terminix 11/15/2022	Hood 09/2022	Grease trap/ waste oil Dar pro 1500 08/2022 /	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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					
	✓						✓				
1. Proper cooling time and temperature Watch stacking too tightly						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) Watch some Borderline items						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly Gloves / yellow for raw					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves					
		✓				Highly Susceptible Populations					
4. Proper cooking time and temperature						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using liquid and hard boiled					
			✓			Chemicals					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Tested within range					
			✓			18. Toxic substances properly identified, stored and used Watch storage of wipes					
			✓			Water/ Plumbing					
6. Time as a Public Health Control; procedures & records						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Approved Source						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mclane											
	✓										
8. Food Received at proper temperature											
Protection from Contamination											
W	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Avoid over stocking coolers											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 SR											
				✓							
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch over stacking and covering together					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel Using an internal program now						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes all three and veggie wash					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See green cutting boards					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Tested both					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Ecosure check list											
				✓							
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											

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					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch inside coolers and equipment and gaskets / carts etc					
	✓					1					
36. Wiping Cloths; properly used and stored Disposable						43. Adequate ventilation and lighting; designated areas used Watch					
1							✓				
37. Environmental contamination Condensation in freezer						44. Garbage and Refuse properly disposed; facilities maintained Watch					
		✓				W					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean Minimal cleaning under and around equipment					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean					
1							✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Clean dish area ... watch						47. Other Violations					
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Anel Gamez	Print:	Title: Person In Charge/ Owner Kitchen director
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick Fil a north	Physical Address: 1979 N Goliad	City/State: Rockwall	License/Permit # 9514	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Drink cooler juice	41	Freezer reach in	20	Low boy back up	38
Salad / prepped items cooler	35	Holding station 1 trays chicken	176/156	Soup unit	182/185
Hot slides	152-178	Drawers below burrito	135	Fry freezer	15
Soft serve unit	34/37	Merco holding unit eggs / sausage	163/150	Breading station new	Ice
Milk shake unit	38	Mac n cheese in unt	179	Chicken / batter	37/36
Whipped cream cooler	41	Cold wells cut tomatoes / lettuce	39/40	Filet unit	41/41
DT milk cooler	40.3	Unit below ambient	37	Thawin unit	38
Mac n cheese being portioned	156	Hot drawers on fry side	156	Thawing unit 2	33

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 TAKEN in F
	Hot water in restrooms 100 F / both rooms equipped
	Hot water at 104 at front handsink
	Using wipes for counters -quats - 200 ppm
	Watch for temp in front cooler - barely 41
	Watch for peeling shelving in coolers reach in
	Cleaning inside machine monthly
	Bagging ice per order - no self serve
	Sanitizer bucket 200 ppm
	Watch spray bottle and bucket storage — inside cabinet
	Crew is cleaning play ground daily and outside company monthly
42 /32	Watch and address gaskets on units in need - dirty or torn
	Using nuggets on line after 20 mins for cooling down for soups placed on trays
	Using wipes in kitchen too - quats for food service
	Flour is changed in breading station every 3 batches
	Raw station staff no cross contact with other stations / watch handling within the station so that if something is handled it stays in that station
	Thawing unit 3 26 F
37	Wif -1.8 - condensation in wif around fan guards to address
	Wic temps chicken cooling on trays 37/34/38/39/37/39 / kaleSalad 38
	Salad table -.cut lettuce 40/chicken 39/ temps below could not be determined as just loaded and stacked high - watch! Ambient 38 F
	Fruit unit -40.3 - again watch over stocking.
34	Keep an eye on back door gap and flies present
W	Watch storage of sanitizer wipes bags as they are handled therefore want to avoid other chemicals on them
	Using quats 150-400 ppm product - blocks - sticker indicates warm water
W!!39	Dishmachine is surrounded by dirty dishes ... both sides (Dishmachine tested to be 160'SR) CDR is located at back of area
32	Time to replace thin green cutting boards
W	Dumpster area and spent grease area looks good minimal cleaning behind waste oil container
!!	Staffing is attributing to the dirty dishes storage issue
W	Clean spills on walls where needed also air vents

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

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