	Retail Food Establishment Inspection Report																
4	2nd Followup \$50.00 City of Rockwall Vomit clean up Employee health																
Date: Time in: Time out: License/Per 11/25/2020 10:00 11:08 FS 95													Est. Type FF / chicken Med Page <u>1</u> of <u>2</u>				
			f Ins		tion: 1-Routine 2-Follow Up 3-Compla e: Contact/Owner			4-I	nves	stiga	tior	1	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:				
Cł	Chick fil-a North GoliadTim MosleyPhysical Address:Pest control :							Ноо	d		C	*202	v Number of Violations COS: e trap : Follow-up: Yes 1/99/A				
N Goliad Terminix 11/15/2020								9/20			Da	r pro	0 09/25/2020 1500 No Z				
Ma								bt observed $NA = not$ applicable $COS = corrected on site R = repeat violation W-Wa appropriate box for IN, NO, NA, COS Mark an \sqrt{10} in appropriate box for R$									
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status												ive Action not to exceed 3 days					
O U T	I N N C J N O A O Image: A state of the state of				R		O I N N C U N O A O T I I S										
		1. Proper cooling time and temperature							12. Management, food employees and conditional employees knowledge, responsibilities, and reporting								
	~	2. Proper Cold Holding temperature(41°F/45°F)							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~	3. Proper Hot Holding temperature(135°F) See				-	ľ						Policy / screening at arrival Preventing Contamination by Hands				
	4. Proper cooking time and temperature Host holding confirmed this							~		14. Hands cleaned and properly washed/ Gloves used 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 Y N)				
	6. Time as a Public Health Control; procedures & records Prep only								Gloves Highly Susceptible Populations								
					Approved Source				~			Π	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										Using liquid eggs						
	Bood Contraction, safe, and unaddref aled, parasite destruction Mcclain / brothers 8. Food Received at proper temperature				\parallel							Chemicals 17. Food additives; approved and properly stored; Washing Fruits					
	~				Yes				~				& Vegetables Veggie wash				
	Protection from Contamination							~		18. Toxic substances properly identified, stored and used Stored on own rack							
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good								Water/ Plumbing							
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 surface				~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
					11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	pints)) vio	olati 0	ons .	Req N	uire N	Cor C	rective Action within 10 days				
U T	N	N O	A	o s	Demonstration of Knowledge/Personnel	ĸ		U T	N	0	A	o s	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 8				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Trays				
			22. Food Handler/ no unauthorized persons/ personnel 100 plus				~				28. Proper Date Marking and disposition Great						
Labeling				Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	23. Hot and Cold Water available; adequate pressur See			23. Hot and Cold Water available; adequate pressure, safe See	\square							Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order				~				30. Food Establishment Permit (Current/ insp sign posted) 2020				
	_				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logging ongoing / iPad				~				supplied, used Equipped				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request including any known allergen				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch flow in and out of Dishmachine				
					Core Items (1 Point) Violations Require Corrective		ion l						ys or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification				
	~				34. No Evidence of Insect contamination, rodent/other animals					~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored Inside	\square			/				42. Non-Food Contact surfaces clean Watch minor under behind and around 43. Adequate ventilation and lighting; designated areas used				
W					37. Environmental contamination Condensation inside coolers 38. Approved thaving method	$\left \right $			~				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
							•				44. Garbage and Keruse property disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean						
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1	-				46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				~				Equipped - watch water run time 47. Other Violations				
	~				and used Watch					~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jasmine Tarver	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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Chick Fil a North Goliad	N Gol	iad F	ity/State: Rockwal		<u>2</u> of <u>2</u>						
Item/Location	TEMPERATURE OBSERVA		IONS Temp F	Item/Location Temp F							
Mobile cooler					<u>Temp F</u> 37/39						
	38	Salad unit	34/39								
Salad fridge	33/34	Egg fridge drawer		Upright freezer fries	-7						
Slides		Merco unit non Tcs	145 up	Low boy 1	34						
176-202		Low boy 3	-8	Steam table ambient	156						
Dessert fridge	39	Pass thru		Breading units	30's						
Drive thru drink fridge	37	Cold cheese	39	Chicken /milk	36/37						
Soft serve	38/39	Nuggets / filets	165/179	Thawing cases							
Low boy 4		Hot Drawers eggs		29-37 f							
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:	STABLISHME	INT HAS BEEN MADE. TOUR ATTENTS	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED AF							
Hot water at front har	Hot water at front hand sink - 100 F										
	Need to address peeling shelving in dessert cooler										
	Bev Nozzles clews was daily										
	Sanitizer bucket - 200 ppm. / 200 ppm										
	of conden	sation in upright freeze for fr	les								
Wif - 20 F W /45 Ice on floor and flaps	and fan c	juards and rain drop from ce	iling								
· · · · · · · · · · · · · · · · · · ·	-	/38 - tomatoes 38/ whole co		t 39/ Mac n cheese 38							
Great date marking	00/01/01										
v	ow of mach	nine and three comp and dirty si	des etc is	s confusing and requires attention t	o detail						
	Warewashing galley - flow of machine and three comp and dirty sides etc is confusing and requires attention to deThree comp sink 200 ppm / hot water at 121										
	Dust ceiling air vents where needed										
Dishmachine 169 at s	Dishmachine 169 at surface - awesome!										
Allergy policy - separ	Allergy policy - separation etc										
Watch time water run	Watch time water runs continuously in restrooms										
	· ·										
Dining room still closed/ taking temps and heat ions at arrival for all employees / masks worn Received by: Print: Title: Person In Charge/ Owner											
(signature) See aboy	ve			Title: Person In Charge/ Owner							
(signature) See aboy Inspected by: (signature) Kelly Kirkp	atrick	\mathcal{R}									
Form EH-06 (Revised 09-2015)				Samples: Y N # collecter	ed						