

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: 10/25/2022	Time in: 2:34	Time out: 3:54	License/Permit # FS 8019	Food handlers 90	Food managers 8	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Chick-Fil-a south			Contact/Owner Name: Tim Mosley		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2835 ridge road			Pest control : Terminix 10/24		Hood 9/2022	Grease trap//waste oil Dar pro 1000/ 09/27/2022 / darpro
						4/96/A

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 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

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					
			✓				✓				
			✓				✓				
			✓								
			✓				✓				
			✓				✓				
W			✓								
Approved Source						Preventing Contamination by Hands					
			✓				✓				
			✓				✓				
			✓				✓				
W			✓				✓				
Protection from Contamination						Highly Susceptible Populations					
			✓				✓				
			✓				✓				
			✓				✓				
			✓				✓				
			✓				✓				
			✓				✓				
			✓				✓				
			✓				✓				

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					
			✓				✓				
			✓				✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
Consumer Advisory						Food Identification					
			✓			W					
			✓				✓				

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								✓			
			✓			Physical Facilities					
			✓			1					
1							✓				
			✓				✓				
Proper Use of Utensils						Food Identification					
			✓			1					
			✓				✓				
			✓				✓				
			✓				✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid) Gaby Nino	Print:	Title: Person In Charge/ Owner Director of operations
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick Fil a	Physical Address: 2835 ridge road	City/State: Rockwall	License/Permit # FAs 8019	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Unit 1 /2	40/41	Fry freezer	7.3	Mac N cheese unit	169
Unit 3	38/39	Center line hot holding fillets	169	Egg unit	39
Slides	154/160	Spicy grill/ nuggets	156/159	Unit 3	35
Unit 4	37	Cold top not working using ice only 6 items	Tphc	Thawing cabinet s	
Unit 5	38	Drawer unit nuggets	150	34/32/38/35/38	
Soft serve	39/40	Unit 5	40	Breading station.	
Milk shake	41/38	Unit salad 2 prep table shredded chicken.	39	Chicken / batter / chicken below l	37/39/41
Unit 7 milk	39	Cold top lettuce /	37/38	Wic chicken raw	

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 restroom 102 F - equipped / hot water at front hand sink / hot water at hand sink in prep 100
34	Flies observed around condiment station
45	Floor sticky in drive thru area
	Using table Turner quats wipes for shake machine wands
	All spigots etc are cleaned nightly as well as Bev nozzles
	Keeping box label with chicken package when thawing
37	Wif - ice accumulation on floor - ice in fans / ice behind on pipes and ice on ceiling and some boxes 6.2 F
	Wic tomatoes 39/shredded chicken 40 lemon 39/ Mac n cheese 41 / raw chicken 40 / shredded in pan 38
	Hot drawers 185 / soup - 184
	Fry upright freezer 8.9
	Sani bucket 200Ppm
	Tongs are w r s every 4 hrs
	Using three comp - sanitizer 200 pp
	Hot water at three comp 114 F and up
	Ice machine - Cleaning daily
	Center line cold well - using tphc with stickers that mark 4 hrs when printing
42	Minor cleaning inside coolers etc reach in
	Keep an eye on cutting boards

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

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