

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Date: <b>04/18/2022</b>	Time in: <b>9:17</b>	Time out: <b>10:50</b>	License/Permit # <b>FS 8019</b>	Food handlers <b>85</b>	Food managers <b>6</b>	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: <b>Chick Fil a #01242</b>	Contact/Owner Name: <b>Mosley</b>	* Number of Repeat Violations: _____	<b>2/98/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2835 ridge road</b>	Pest control : <b>04/11/2022 terminix</b>	Hood <b>03/2022</b>	Grease trap/ waste oil <small>Dar pro 100004/12/22/ Dar pro container in dumpster area</small>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>Cooked chicken 40</b>						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Watch thawing / and cooler 3</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature							✓				
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Highly Susceptible Populations</b>					
		✓					✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Yes</b>					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Veggie wash tested within range</b>					
	✓					W	✓			✓	
8. Food Received at proper temperature						18. Toxic substances properly identified, stored and used <b>Watch placement of pest control uses outside</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓						W	✓			
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device <b>Watch sprayer at veggie sink</b>					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>200</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓									
11. Proper disposition of returned, previously served or reconditioned <b>Discarded / no returns</b>											

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) See						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel See						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Blue tooth / digital monitoring / thermo plate for Dishmachine / test strips for all					
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Taking temps by timer / blue tooth / iPad</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						W				✓	
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch condition of sauce bottles</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy policy on site							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Using three comp sink</b>					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Watch doors / no flies observed</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Stored in lockers</b>							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored <b>In buckets</b>							✓				
1						43. Adequate ventilation and lighting; designated areas used <b>Watch inside coolers</b>					
37. Environmental contamination <b>Condensation in wif</b>							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained <b>Area looks good</b>					
38. Approved thawing method <b>Thawing cabinets</b>						W					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean <b>Watch for maintenance and cleaning opportunities</b>					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch storage</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Rocio Gamez</b>	Print:	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Chick fil a 01242</b>	Physical Address: <b>2835 ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8019</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 1 /2	39.5/38	Unit 6 out of service		Cold top 6	39
Cooler 3	41.1	Cold top 6		Steam table empty	147
Slides 139/167/	300/157	Below not used		Salad unit tomatoes	41
Cooler 4	36/39	Hot drawers sausage	154	Cut lettuce / chicken	40/40
Cooler 7 milk	40	Grilled chicken/ folded white	165/153	Under neath	39
Cooler 5	39.9	hot holding chicken	147/156	Fry freezer	7.0
Soft serve	39/38	Drawers	174	Units 3/4	33/36
Milk shake machine	37.8	Unit 1	.1	Wif	-7

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restroom 100 / great new employee health sign at all hand sinks
	Hot water at hand sink on front line 100 F
	Keep an eye on type of container chosen for storage inside cooler
	Avoid over stocking coolers
	Watch cooler 7 in drive Thur as ambient temp is 44 but product is 40 F - stocking for short times
	Nozzles for soda station cleaned weekly - confirmed cleaned
	No rinse Sani wipes 200 ppm
	Using peroxide product for nonfood contact areas - watch storage in drive thru
42	Minor detailed cleaning inside freezer and various spills
	Cleaning behind cooking equipment on routine schedule
	Using pasteurized egg product cartons
W	Watch sprayer at veggie wash sink and keep self retracting over sink at least 1 inche etc
	Wic - cut lettuce 40/shredded chick40/ whole breast cool down 40/ tomato 40 / ambient temp 39
W	Avoid use of RAID pest spray / using outside only /using terminix
	Sink sanitizer 200 ppm /
37	Still having condensation issue in wif - boxes with frost / rain drop / someAccumulation on floor
	Thawing cabinets - 8- -22 / 9- 32 / 11- 36-41
37/42	Watch standing water in thawing cabinets
	Breading station : below chicken 41/39 upper breading - 38/ batter38/ chicken 38
	Not using Dishmachine currently - using three comp /
	Play ground is under repair /

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

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