

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: <b>10/11/21</b>	Time in: <b>9:48</b>	Time out: <b>10:48</b>	License/Permit # <b>FS 8019</b>	Est. Type <b>Ff</b>	Risk Category <b>Med</b>	Page <u>2</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"/> <b>TOTAL/SCORE</b>						
Establishment Name: Chick-fil-A ridge road south			Contact/Owner Name: Mosley		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2835 Ridge road			Pest control : Terminix 09/20/21	Hood 09/21	Grease trap : Darpro 09/28/21	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

**2/98/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  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>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature <b>breast from Saturday 40</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted at each hand sink</b>					
<input checked="" type="checkbox"/>						<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>						<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature Hot holding higher in some cases						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
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. ) <b>Gloves and utensils</b>					
	<input checked="" type="checkbox"/>					<b>Highly Susceptible Populations</b>					
6. Time as a Public Health Control; procedures & records Prep only						<input checked="" type="checkbox"/>					
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Egg product and hard boiled</b>					
<input checked="" type="checkbox"/>						<b>Chemicals</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Confirmed with test strips</b>					
8. Food Received at proper temperature <b>Key drop -need to know temp</b>						<input checked="" type="checkbox"/>					
<b>Protection from Contamination</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						<b>Water/ Plumbing</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch boxes in wic /						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	<input checked="" type="checkbox"/>										
11. Proper disposition of returned, previously served or reconditioned											

**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>					
<input checked="" type="checkbox"/>											
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 7						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel 80						28. Proper Date Marking and disposition <b>Great</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>The food works</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Per order or commercial PCs</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</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>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
<input checked="" type="checkbox"/>						<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						42. Non-Food Contact surfaces clean <b>General in coolers and etc non food</b>					
36. Wiping Cloths; properly used and stored						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						43. Adequate ventilation and lighting; designated areas used <b>Watch</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
37. Environmental contamination <b>Watch condensation in coolers</b>						44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
38. Approved thawing method <b>Thawing cabinets</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						47. Other Violations					
40. Single-service & single-use articles; properly stored and used <b>Watch</b>						<input checked="" type="checkbox"/>					

