

Retail Food Establishment Inspection Report

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

Date: 4/27/2023	Time in: 10:45	Time out: 12:15	License/Permit # FS-8019	Est. Type	Risk Category	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 South	Contact/Owner Name:	* Number of Repeat Violations: _____		5/95/A
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Physical Address: 2835 Ridge Rd Rockwall, TX	Pest control : Terminix/4-3-2023	Hood Power Clean/3-2023	Grease trap : Dar Pro/3-23-2023/3mo/1000gal	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 '✓' a checkmark 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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓					3				✓	
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓					W					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Food Identification					
	✓						✓				

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					
	✓						✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Gaby Nino</i>	Print: Gaby Nino	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick-Fil-A	Physical Address: 2835 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-8019	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter fry freezer ambient	10	under counter cooler#6/boiled eggs	41	WIC/grilled chicken cooked	41
sliders hot holding/grilled chicken	162	under counter cooler#5/boiled egg	41	sliced grilled chicken	41
grilled nuggets	168	sandwich topping/cut tomatoes	41	cooked chicken nuggets	41
hot holding/strips/nuggets	156/162	salad cold top/shredded cheese	41	cut tomatoes	41
strips	155	cut lettuce	41	cooler #2/liquid egg	41
slider drawers/Mac n cheeee	147/155	soup hot holding	178	cooler #3/yogurt	41
hot holding drawers/burrito	142	upright freezer freezer/ambient	-1	breeding cold hold/raw chicken	
chicken minis	149	WIF ambient	-2	breeding cold hold/raw chicken	

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:
	Front hand sink 100F with soap and paper towels
	Timers to discard sandwich TCS toppings are 4 hours
	Timers to discard chicken strips and nuggets/grilled is 20 minutes
	Sani approved contact wipes at 200 ppm quats
	Hand wash timer every 30 minutes or when necessary
	Prep hand sink 100+F with soap and paper towels
34	A few flies
42	Some minor cleaning in/around/on equipment
	3 comp sink 129 F
	Sani sink setup to 200 ppm quats
	Dishwasher sanitizing per Temp Rite strips
	Digital thermo, chemical test strips, dishwasher high temp strips on site
18	Chemical storage over bread in back area. COS
	Gloves used for all prep and ready to eat
	Warewash hand sink at 100F with soap and paper towels
	Soda, tea and lemonade nozzles cleaned and sanitized nightly
	Dar Pro picks up and disposes spent grease
W	Discussed cooling down methods. Chicken after hot holding placed on counters for an hour then placed in WIC
	Must reach from 135F to 70F within 2 hours then 4 hours to 41F or below.
	Chicken at 122-135F on counter/time stickers .5 hours previous. Advised to place in WIC to rapid cool.
	Temp logs are kept to ensure cooling down temps are within state code parameters
	Front under counter cooler 7 ambient 35F
	Front Under counter cooler 5 ambient 39F
	Thawing units chicken 40/35/34
	Cold holding reach in raw chicken 40
	Front line under counter cooler 1&2 salad 41F /under counter cooler 3 ambient 36F
	Front under counter cooler 4/cut lettuce and cut melon at 41F
	Shake machine mix 41F and 40F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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