Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	27				10:45	Time out: 12:15	F	S-8	019	9_	_	,.			Est. Type	Risk Category	Page 1 of	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N Chick-Fil-A South Physical Address: Pest control:						4-Investigation Hood Grease t					5-CO/Construction 6-Other * Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL/SCORE 5/95/A					
					Rockwall, TX	Te	rminix/4	1-3-2023	3		Od Clean/3	-2023	Dar	Pro		Follow-up: Yes No 🗸		
Ma					otatus: Out = not in compoints in the OUT box for e	ach numbered it	tem	Mark '		eckma	ark in	appr	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mar ive Action not to exceed 3 day	k an 💢 in appropriate	lation W-Wat e box for R	tch
Co	mpli	iance N	Sta N	tus C					R	_	ompli	iance N	Stat		TO TECHNOL HOL TO EXCECUT 5 May			R
U T	N	O	A	o s	, ,	grees Fahrenhe		y		Ŭ T	N	0	A	o s		oyee Health		
	~				Proper cooling time an	nd temperature					~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding to	emperature(41°	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding te	Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands			
	~				4. Proper cooking time a	nd temperature	;								14. Hands cleaned and properly washed/ Gloves used properly Gloves used			
	~				5. Proper reheating proce Hours)	edure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with alternate method properly follows:	ready to eat foods or owed (APPROVED	r approved Y. N.)	
	~				6. Time as a Public Healt	th Control; prod	cedures &	records							Highly Sugge	eptible Populations		
	•														16. Pasteurized foods used; pro	ohibited food not off	ered	
						roved Source					~				Pasteurized eggs used when re no raw shelled eg	quired I GS		
	~				7. Food and ice obtained good condition, safe, and destruction Corpora	l unadulterated;		Good in							CF	nemicals		
	/				8. Food Received at prop	_	;				~				17. Food additives; approved a & Vegetables		-	
					check at recei	ρι from Contami	nation			3				~	Ecolab Veggie V 18. Toxic substances properly	Vasn w/test identified, stored an	d used	-
	~				9. Food Separated & propreparation, storage, disp	tected, prevente	ed during	food							Water	r/ Plumbing		
	~				10. Food contact surfaces Sanitized at 200 p	s and Returnabi pm/temperature	les ; Clear e	ned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, previ	iously serv	ved or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	n, proper	
0	I	N	N	С	Prio	rity Founda	tion Ite	ms (2 Po	ints) v	violat 0		Requ	uire N	Cor	rective Action within 10 days			R
Ŭ T	N	Ö	A	o s	Demonstration of					U T	N	Ö	A	o s	Food Temperature	e Control/ Identific	ation	
	~				21. Person in charge pres and perform duties/ Certi 95					W					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no una	authorized pers	sons/ perso	onnel			~				28. Proper Date Marking and o	disposition		
					Safe Water, Record	dkeeping and l Labeling	Food Pac	kage			~				29. Thermometers provided, as Thermal test strips digital	ccurate, and calibrate	ed; Chemical/	
	~				23. Hot and Cold Water a	available; adeq	uate press	ure, safe							Permit Requirement,	Prerequisite for O	peration	
	~				24. Required records ava destruction); Packaged F		ck tags; pa	•							30. Food Establishment Perr			.)
						ood labeled		arasite			~				12/31/2023			\perp
					Conformance wi 25. Compliance with Van	ith Approved l	Procedur	es							12/31/2023	pment, and Vendin	g	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Chick-Fil-A 2835 Ridge Rd Rockwall, TX FS-8019 TEMPERATURE OBSERVATIONS Item/Location Under counter fry freezer ambient Sliders hot holding/grilled chicken Temp F Item/Location Under counter cooler#6/boiled eggs 41 WIC/grilled chicken cooked 41 Grilled nuggets Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken cooked 41 Grilled nuggets Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp F Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp Item/Location Under counter cooler#6/boiled eggs 41 Sliced grilled chicken and the cooked chicken nuggets 41 Temp Item/Location Under counter cooler#6/boiled eggs 41 Temp Item/Location Under counter cooler#6/boiled eggs 41 Temp Item/Location Under counter cooler#5/boiled eggs 41 Temp Item/Location Under counter cooler#6/boiled eggs 41 Temp Item/Location Under counter cooler#5/boiled eggs 41 Temp Item/Location Under counter cooler#6/boiled eggs 41 Temp Item/Location Under counter cooler#6	Establish	ment Name:	Physical A	ddress:	City	/State:		License/Permit #	Page	<u>2</u> of <u>2</u>	
Items/Lectorities Item							II, TX	FS-8019		<u> </u>	
under counter fry freezer ambient 10 under counter cocier#8/boiled eggs 41 sliced grilled chicken cooked 41 sliders het helding/grilled chicken 162 under counter cocier#8/boiled eggs 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 chiesee 41 coult tomatoes 41 strips 155 cut lettuce 41 cooler #2/liquid egg 41 slider drawers/burrito 142 upright freezer freezer/ambient -1 breading cold hold/raw chicken 50 cut lettuce 41 cooler #3/yogurt 41 hot holding drawers/burrito 142 upright freezer freezer/ambient -1 breading cold hold/raw chicken 50 cessex/x170s and correct freezer/ambient -2 breading cold hold/raw chicken 50 cessex/x170s and correct freezer/ambient -2 breading cold hold/raw chicken 50 cessex/x170s and correct freezer/ambient -2 breading cold hold/raw chicken 50 cessex/x170s and correct freezer/ambient -2 breading cold hold/raw chicken 50 cessex/x170s and correct freezer/ambient -2 breading cold hold/raw chicken 50 cessex/x170s and correct freezer/ambient -2 breading cold hold/raw chicken 50 cessex/x170s and pagets/grilled is 20 minutes 50 cessex/x170s and pagets/x170s and p		•					T				
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Chicken minis	slider	drawers/Mac n cheeee	147/155	soup hot holdin	not holding 178 cod			ler #3/yog	urt	41	
ORSERVATIONS AND CORRECTIVE ACTIONS	hot ho	olding drawers/burrito	142	upright freezer freezer/ambie	ent	-1	breading	g cold hold/raw chi	icken		
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