

Followup fee of \$50.00 is required after first followup

**Retail Food Establishment Inspection Report**

City of Rockwall

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

Date: <b>5/22/23</b>	Time in: <b>9:05</b>	Time out: <b>11:20</b>	License/Permit # <b>FS-9514</b>	CPFM <b>7</b>	Food handlers <b>85</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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Chick-fil-A North Goliad</b>	Contact/Owner Name: <b>Anelle Gamez</b>	<input checked="" type="checkbox"/> Number of Repeat Violations: _____	<b>3/97/A</b>
Physical Address: 1979 N Goliad Rockwall, Tx 75087	Pest control : Terminex 5/15/23	<input checked="" type="checkbox"/> Number of Violations COS: _____	

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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>See</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
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>Preventing Contamination by Hands</b>					
	✓						✓				
3. Proper Hot Holding temperature(135°F) <b>See</b>						14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves in use</b>					
	✓						✓				
4. Proper cooking time and temperature <b>See</b>						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
				✓		<b>Highly Susceptible Populations</b>					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Eggs</b>					
	✓					<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records							✓				
<b>Approved Source</b>							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Using veggie wash</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Mclains</b>							✓				
	✓					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature <b>Keyed drops temps verify in WIC, WIF</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>							✓				
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device <b>City Approved</b>					
	✓						✓				
10. Food contact surfaces and Returnables : Cleaned and Sanitized at <u>200</u> ppm/temperature <b>160</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned <b>Discard immediately</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) <b>7</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Rolling cacks in WIC</b>					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>85</b>						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Available and current, CDN yellow dish temp</b>					
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/Inspection Current/ insp posted <b>Posted &amp; Current</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>3 line temps daily</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergies sheet available on request							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed</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>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
	✓						1				
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored <b>Stored 200ppm</b>						43. Adequate ventilation and lighting; designated areas used					
	1						✓				
37. Environmental contamination <b>WIF, see</b>						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						1				
38. Approved thawing method <b>See</b>						45. Physical facilities installed, maintained, and clean					
<b>Proper Use of Utensils</b>							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used <b>Great storage</b>							✓				

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Anelle Gamez</b>	Print: <b>Anelle Gamez</b>	Title: Person In Charge/ Owner <b>MOD</b>
Inspected by: (signature) <b>Richard Hill</b>	Print: <b>Richard Hill</b>	Business Email: <b>03897@chick-fil-a.com</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Chick-fil-A North Goliad</b>	Physical Address: <b>1979 N Goliad</b>	City/State: <b>Rockwall, Tx 750</b>	License/Permit # <b>FS-9514</b>	Page <u>1</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC	37	Shredded chz	34	Nuggets	198
Breading Line		Lettuce	33	Grill filet	148
Chix	37	Reg/Spicychix	34	Egg low boy	37
Upright Fridge	38	Chix filet	186		
Chix	36	Soup fridge	40		
Thaw Fridge 1/2	38/40	Fries freezer	20		
Thaw Fridge 3/4	40/37	Hashrounds	175		
Prep fridge amb	37	Eggs	167		

**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 temperatures are taken in F
	Restrooms equipped Mens 101, Womens 100
	Children's playground cleaned daily by staff and Third party company bi-weekly
45	Minor cleaning around cove base in FOH
	WIC amb 37, shredded cheese 37, lettuce 36, tomatoes 37, chix nugget 37, grilled chix 38
37	WIF amb -5, condensation forming around fan blades, water droplets on ceiling,
42/45	WIF minor cleaning shelves (bottom & top), floor
	Quats sani 200ppm, gloves in use with hair restraints/hats
	Ice & water underneath pans temp 31 from breading station
	Handsink dish area equipped 101, dish machine confirmed surface temp of 160
	Handsink equipped prep area equipped 101
	Fruit fridge amb 38, fruit parfait 40, biscuits uc fridge marked out of order
	Hood service by Power clean services
	Front counter handsink equipped 100,
	Front counter drink cooler amb 38
	Front uc fridge, salad, fruit amb 38
	Drive thru, front counter storage looks great
	Tea urns and disassembled spouts clean daily through dish machine
42/45	General cleaning under and around equipment in front service area
	Dessert fridge amb 39, whipped cream 40, half&half creamer 39
	Milk dispenser 37, ice cream machine 37 R, 35 L
	Coke dispenser spouts cleaned daily overnight
	Lemonade dispensers cleaned Tues, Thursday, Saturday
	Spent grease container emptied appx every 3 weeks, garbage enclosure looks great
	Outdoor Storage building clean, no evidence of pest
	Usings Atkins blue digital thermo
	Company Employee health posters at handsinks

Received by: (signature) <b>See above</b>	Print: <b>Anelle Gamoz</b>	Title: Person In Charge/ Owner <b>MOD</b>
Inspected by: (signature) 	Print: <b>Richard Hill</b>	Samples: Y N # collected

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