	Followup Fee of \$50.00 after Patail Food Establishment Inspection Report First aid kit															
	· ·				er wup	Retail F	ood Esta	blis	shr	ne	nt l	[ns	spe	ecti	tion Report First aid kit	
								. :т		_ 4	. n		-14		Vomit clean up	
D	ate:				Time in:	Time out:	License/P			σ	R	0	CK	Ŵ	CPFM Food handlers	
	/7/	23			8:25	9:45	FS-9								$\begin{array}{c} 1 \text{ for handlers} \\ 9 \\ 102 \\ \end{array} Page \underline{1} \text{of } \underline{2} \\ \end{array}$	<u>></u>
	irpo stabli				tion: 🖌 1-Routine	2-Follow Up	3-Compla	99	_	4-I	nvest	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR	₹E
					orth		ntact/Owner I Nosley	vame	:						Number of Repeat Violations: 1 Number of Violations COS: 3/97/A	١
Pł 19	195ic	al A N	ddre Go	_{ss:} olia	ad Rockwall, 1	Tx Pest con Terminix	10/2013			Hoo /202					se trap :/ waste oil Follow-up: Yes J 0/9777 o 8/31/2023 1500g No ☑	٦
М	ark tl	Com	plia prop	ice S riate	Out = not in corporate in the OUT box for	$\frac{IN}{IN} = in \text{ compliance}$	iance N Mark	0 = nc '√' a c							applicable $COS = corrected on site R = repeat violation W = Watch box for IN, NO, NA, COS Mark an X in appropriate box for R$	h
	ompli									Im		ate	Cori	recti	ctive Action not to exceed 3 days	
O U	I N	N O	N A	C O		mperature for Food Sa degrees Fahrenheit)	afety	R		O U	Î	N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time					T				S	12. Management, food employees and conditional employees;	
		~			2 Proper Cold Holdin	g temperature(41°F/ 45°	°F)	Ц	_		~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	<u> </u>
	~				See	g temperature(41 17 45	1)				~				eyes, nose, and mouth	ĺ
	~				3. Proper Hot Holding See	temperature(135°F)		\square							Preventing Contamination by Hands	
	~				4. Proper cooking time See	e and temperature		Π			~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating pro Hours)	ocedure for hot holding	(165°F in 2				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves in use	
-	~				6. Time as a Public He	ealth Control; procedure	s & records	+		_					GIOVES IN USE Highly Susceptible Populations	-
	•	I													16. Pasteurized foods used; prohibited food not offered	
	1				1	pproved Source ed from approved sourc	a Food in								Pasteurized eggs used when required Eggs	
	~					and unadulterated; paras									Chemicals	
	~				8. Food Received at pr Checking and	roper temperature	voice				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						n from Contamination			-		~				Veggie wash 18. Toxic substances properly identified, stored and used	-
	~				9. Food Separated & p preparation, storage, d	protected, prevented duri isplay, and tasting	ing food				•				Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200	ces and Returnables ; C ppm/temperature	leaned and	П			~			-	 Water from approved source; Plumbing installed; proper backflow device 	
					11. Proper disposition	of returned, previously	served or	\square	_			_			City approved 20. Approved Sewage/Wastewater Disposal System, proper	-
	~					ard immediate		Ш			~				City Approved	
0	I	N	N	C	4		•	R R	vio.	0	I	N	Ν	С		R
U T	N	0	A	O S		on of Knowledge/ Perso resent, demonstration of			_	U T	N	0	A	0 S		
	~				4	ertified Food Manager (,				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no u 10	unauthorized persons/ p	ersonnel				~				28. Proper Date Marking and disposition Great Date marking	
					Safe Water, Reco	ordkeeping and Food I Labeling	Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo strips current	ĺ
	~				23. Hot and Cold Wate Good pressu	er available; adequate pi	ressure, safe								Permit Requirement, Prerequisite for Operation	
	~					vailable (shellstock tags	s; parasite	\square		1	~				30. Food Establishment Permit/Inspection Current/ insp posted Posted & current	
	•			_	Commercial	with Approved Procee	lures				-				Utensils, Equipment, and Vending	
					25. Compliance with V	Variance, Specialized Pr e obtained for specialized	ocess, and	Π		Т					31. Adequate handwashing facilities: Accessible and properly supplied, used	
	V				Temperature	nanufacturer instructions					~				Equipped	
						nsumer Advisory				(~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				foods (Disclosure/Rem On menu	ner Advisories; raw or u ninder/Buffet Plate)/ All	lergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up and equipped/confirmed	
O U	I N	N O	N A	C O		nt) <i>Violations Requi</i>		R R	on N	Vot 1 O U	Ι	N O	d 90 N A	0 Da C 0		R
T	· ·	0	A	s		sect contamination, rode			-	Т		U	A	s		
⊢	•				animals	ess/eating, drinking or to		$\left - \right $			~				Physical Facilities	
⊢	~				36. Wiping Cloths; pro	operly used and stored	0.00.000	+		1				~	42. Non-Food Contact surfaces clean	-
1	-				37. Environmental con	tion using wipe	s as well	*	╞	•	~			•	43. Adequate ventilation and lighting; designated areas used	
ŀ	~	\neg			38. Approved thawing Refrigerator	method		Ħ	╞	\neg	~				44. Garbage and Refuse properly disposed; facilities maintained	
		1				per Use of Utensils			. -	1	\uparrow				45. Physical facilities installed, maintained, and clean	
	~				39. Utensils, equipmer dried, & handled/ In u	nt, & linens; properly us use utensils; properly use	ed, stored, ed	Π			~				46. Toilet Facilities; properly constructed, supplied, and clean Stocked	<u> </u>
╞	-				40. Single-service & si	ingle-use articles; prope		H		-	-				47. Other Violations	<u> </u>
	~				and used	- *					L					

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Jonathan Chappell	Jonathan Chappell	MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick-fil-A North		Physical A 1979		ity/State:	, Tx License/Permit # Page 2 of 2 FS-9514						
		TEMPERATURE OBSERVA									
Item/Loc		Temp	Item/Location	Temp	Item/Location Temp						
WIC amb		39	Drive Thru Service		Fry freezer (HTT) -4						
	WIF (All HTT)	-8	Cold hold		Hot hold counter service						
	Thaw cabinet 1	40	Blend chz/tom	38/37	Eggs/egg whites 174 169						
	Thaw cabinet 2	37/39	Slice chz	35	Sausage/grill chz 156 168						
	Thaw cabinet 3	37/40	UC fridge	37	UC fridge 39						
	Cooking eggs	203	Hot hold		Drawer 1&2 154 149						
В	reading station 1	38	Nuggets/ hash rounds 174	165	Uc freezer (HTT) 2						
В	reading station 2	37	Chick filet	182							
		OE	SERVATIONS AND CORRECTIV	E ACTION	NS I I I I I I I I I I I I I I I I I I I						
Item Number				ON IS DIRE	CTED TO THE CONDITIONS OBSERVED AND						
Tumber	NOTED BELOW: all temperatures are taken in F Restrooms equipped greater than 102										
	3comp sink setup 128 quat sani 200ppm dishwasher confirmed 160 surface temperature										
	Air curtain operational										
37	•		pes front of fan and fan gu	ards All	food is protected in manufacturing						
45			ont service counter includin		· · ·						
10											
	Discarding all hot holding items every 20 minutes Veggie wash confirmed 5.8 -7.8 via current strips										
			•	ata 20	aarn 29. lattuga 29						
	Salad Prep cooler, shredded chix 38, blend cheese 38, tomato, 39, corn 38, lettuce 38										
	Fruit UC cooler, amb 38-40										
	Lemonade dispenser cleaned 3x weekly										
Soda nozzles cleaned nightly Tea urns and nozzles cleaned nightly as well											
UC bev cooler front counter											
	UC cooler front / drive										
	UC bev cooler drive th										
	UC cooler dessert aml										
	Soft serve 38, 35										
	•	at, proper air gap on drains									
Dumpster area clean a											
	Handsinks equipped greater than 102 throughout building										
45	WIF minor detail cleaning under shelfs										
42	Shelf above fryers nee	· ·									
Received by: (signature) See above Print: Title: Person In Charge/ Owner											
Inspected by: Print:											
(signature) Richard Samples: Y N # collected											
orm EH-06 (Revised 09-2015)											