

Followup Fee of  
\$50.00 after  
First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: 5/13/24	Time in: 10:00	Time out: 11:08	License/Permit # FS-9514	CPFM 10	Food handlers 95	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 North	Contact/Owner Name: Tim Mosley	Number of Repeat Violations: <u>1</u>	<b>2/98/A</b>
		Number of Violations COS: <u>    </u>	

Physical Address: 1979 N Goliad Rockwall, Tx	Pest control : Terminix 5/13/24	Hood Power clean 3/24	Grease trap / waste oil Darpro 3/9/2024 1500g	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
<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>Poster on wall</b>					
✓						<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					
✓						✓					
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 in use</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 <b>Eggs</b>					
6. Time as a Public Health Control; procedures & records						<b>Chemicals</b>					
<b>Approved Source</b>						✓					
✓						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Veggie wash</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Dist. Center, Brothers</b>						✓					
8. Food Received at proper temperature <b>Recording on invoice</b>						18. Toxic substances properly identified, stored and used					
✓						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>						✓					
✓						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
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 <b>City Approved</b>					
✓											
11. Proper disposition of returned, previously served or reconditioned <b>Discard</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>10</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
✓						✓					
22. Food Handler/ no unauthorized persons/ personnel <b>95</b>						28. Proper Date Marking and disposition <b>Great Date marking</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo strips current</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>122, Good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						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>Temperature recorded 3x daily</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<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 On menu						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up and equipped/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>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Stored separately</b>						✓					
✓						42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored <b>Stored in solution using wipes as well</b>						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>See</b>						✓					
✓						44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>Refrigerator</b>						1					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
✓						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean <b>Stocked</b>					
✓						47. Other Violations <b>N/a</b>					
40. Single-service & single-use articles; properly stored and used											

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Blake McFarland</b>	<b>Print:</b> <b>Blake McFarland</b>	<b>Title: Person In Charge/ Owner</b> <b>MOD</b>
<b>Inspected by:</b> (signature) <b>Richard Hill</b>	<b>Print:</b> <b>Richard Hill</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Chick-fil-A North</b>	Physical Address: <b>1979 N Goliad</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9514</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	37	Drive Thru Service		Fry freezer (HTT)	12.1
Lettuce, corn	38/38	Cold hold		Hot hold counter service	
Thaw cabinet 1	32	Blend chz/tom	39/38	Eggs/egg whites	155
Thaw cabinet 2	39	Slice chz	39	Sausage/grill chx	140/159
Thaw cabinet 3	33	UC fridge	40	UC fridge	
WIF amb htt	7.5	Hot hold	149.5	Drawer 1&2	155
Breading station 1	38	Nuggets	171	Uc freezer (HTT)	110.5
Breading station 2	35	<b>Chick filet</b>	<b>155</b>	<b>Cookie freezer</b>	<b>21</b>

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 greater than 101
	3comp sink setup 122 quat sani 200ppm dishwasher confirmed 160 surface temperature
	Air curtain operational
37/45	WIF condensation build on pipes, front of fan and fan guards. Remove stickers on floor, clean floor
	Allergen awareness poster available
	Discarding all hot holding items every 20 minutes
	Veggie wash confirmed within range via current strips current
	Salad Prep cooler, spicy shredded chix 38, blend cheese 36, lettuce 34
	Fruit UC cooler, amb 38-40, internal temp 40
	Lemonade dispenser cleaned 3x weekly
	Soda and tea nozzles cleaned nightly
37	Fry freezer has frozen condensation on top
	UC bev cooler front counter 38, UC cooler front/drive thru 37,38
	UC Bev cooler drive thru 38 , dessert cooler 40, whip 40
	Soft serve 38,35
	Shake base 40, 2% milk 41
45	Need to address cleaning under counter drains
	Ice machine looks great, air gap confirmed
	Dumpster area clean and organized
	Handsinks equipped greater than 102 throughout building
	Cooking chicken filet 199
	Cooling grilled chicken wic - 41 within 3 hrs

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

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