Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

4/9/24			8:30	9:32	FS-8019		8 CPFM	90 Food handlers	Page 1 of 2	2_								
		se of Inspection: 1-Routine 2-Follow Up 3-Complain shment Name: Contact/Owner Na					4-]	Inves	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCOI	RE			
Ch	ick-	fil-/	AS	out			Corporate	: Nam	e: 						Number of Repeat Viol Number of Violations C	cos:	1/99/	Δ
	Physical Address: Pest control: 2835 Ridge Rd Rockwall, Tx Terminex 3/18/24							Hood Greas March 2024 Dra pro			Gr Dra	ease pro	e trap :/ waste oil Follow-up: Yes D 3/6/24 1000g spent grease No 2		1/33/7	<u> </u>		
						<b>NO</b> = r							plicable COS = corrected on x for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ rk an $\mathbf{X}$ in appropriat	plation W= Wate	ch		
					•					? Im		iate	Corr	recti	ve Action not to exceed 3 da			1
O U	mplia I N	N O	N A	C		perature for Fo		R	-	O U		N O	N	C O	Emp	loyee Health		R
T				S	1. Proper cooling time a	U	ι)			T				S	12. Management, food emplo	•	employees;	
	•				See  2. Proper Cold Holding	temperature(A1°)	E/ 45°E)				~				knowledge, responsibilities, a		charge from	
	~				See	temperature(+1	17 43 1)				~				eyes, nose, and mouth	nd exclusion, 140 dis	charge from	
	~				3. Proper Hot Holding to See	emperature(135°)	F)								Preventing Co.	ntamination by Har	nds	
	~				4. Proper cooking time a	_					~				14. Hands cleaned and prope	•		
		(	/		5. Proper reheating proc Hours) No rehea	cedure for hot hol It	lding (165°F in 2				~				15. No bare hand contact with alternate method properly follows	ready to eat foods of lowed (APPROVED	or approved O Y <sub></sub> N <sub></sub> )	
	~				6. Time as a Public Hea	lth Control; proc	edures & records									eptible Populations		
					Арр	proved Source					/				16. Pasteurized foods used; p. Pasteurized eggs used when r		fered	
	~				7. Food and ice obtained good condition, safe, an destruction McClain	d unadulterated:			•						<u>Eggs</u>	hemicals		
	/				8. Food Received at pro Checking	per temperature					/				17. Food additives; approved & Vegetables Water only	and properly stored;	Washing Fruits	
					Protection	from Contamin	nation		-		~				18. Toxic substances properly	identified, stored an	nd used	
	~				9. Food Separated & pre preparation, storage, dis	play, and tasting										er/ Plumbing		
	~				10. Food contact surface Sanitized at _200_					W					19. Water from approved sou backflow device City approved, n	-		
	~				11. Proper disposition or reconditioned Disca	f returned, previo	ously served or				/				20. Approved Sewage/Waster disposal			
	•														F			
							tion Items (2 I			_		_			rective Action within 10 day	S		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Gaby Nino	Print: Gaby Nino	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Chick-fi	I-A South	Physical A 2835	Ridge Rd	City/State: Rockwa	II, Tx	License/Permit # Pa	ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA		I =		1 _			
Item/Locatio WIF htt	n	Temp	Item/Location	Temp	Item/Loca		Temp			
		19.3	Cooking chicker			uce/tomatoes				
10/	11 Fridge	36/39	Egg cooler	40	Blend	d chz, spicy chi	x 38/36			
8/	9 Fridge	3639/38	Yogurt/fruit coole	r 37		Hbe	37			
5	Fridge	39	Salad cooler		H	lot Holding				
6	Fridge	37	Lettuce/blend ch	z 38/38	Original/spicy		162/181			
Spic	y Egg wash	38	Blue chz/chicker	า 37/36	Nugget/grill chx		168/170			
Regul	ar egg wash	37	Below amb	40	Fold 6	egg/scamble eg	165/164			
Cod	king eggs	176	WIC amb	35		Sausage	160			
Item A	A B I B I G B I G T I G		SERVATIONS AND CORRECTIONS AND			THE COMPLETIONS OF STREET	AND			
Α.	N INSPECTION OF YOUR ES OTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	ECTED TO TI	HE CONDITIONS OBSERVED	AND			
R	estrooms equipped g	greater th	an 100 in both rooms							
<b>-</b>			ıt kitchen greater than 104							
<b>-</b>	comp sink not set up		at sani 200ppm							
	shwasher confirmed		-laa daib.							
	leaning soda and tea									
	IF, address frozen co									
	Veggie wash dispenser inoperable, just using water									
	Using sani wipes on fcs 200ppm  Hot holding 20 minutes at the max and then discard									
Crathco lemonade chiller cleaned 3x weekly										
	Front counter Fridge 136, 2 36, 3 39, 4 39, 5 out of service, 7 drive thru 40  Ice cream left 38, right 36									
Ic										
Milkshake base 38, frosted base 38										
	Minimum drip from faucet where lemonade is filled and mixed									
Utensils cleaned every 4 hours or as needed										
Received by: (signature)	See abov	e	See ab	ove		Title: Person In Charge/ Own	er			
Inspected by (signature)		ST	Richard			Samples: Y N # colle	cted			