Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

4/	ate: /15	5/2	02	23	Time in: 1:15	Time out: 2:20	FO(84	Ļ			Est. Type Risk Category	Page 1 of	2
		se of			tion: 1-Routine	2-Follow U	Jp 3-Comp Contact/Owne			-Inve	stiga	ation		5-CO/Construction 6-Other * Number of Repeat Violations:	TOTAL/SCO	ORE
Cł	nick	en	Ex	pre	ess (now Cluckin		John Mck)			I ~		✓ Number of Violations COS:	8/92/	Ά
18	10	al Ad S G	ldre Olia	ss: ad I	Rockwall, TX	Arr	est control : row/4-2024			ood y Away/:	2-2024	LE:	ease S/4	e trap : Follow-up: Yes V 1-2024 No	0,02,	
Ma					Status: Out = not in co	each numbered it			heckn	nark ir	appı	opriat	e bo	plicable COS = corrected on site R = repeat viola ox for IN, NO, NA, COS Mark an in appropriate	tion W-Wa box for R	tch
		ance			Prio	rity Items (3	Points) violatio		(Compl	iance	Stat	ıs	ive Action not to exceed 3 days		
U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhe		R	I T		N O		C O S	Employee Health		R
	~				1. Proper cooling time a	and temperature				~				12. Management, food employees and conditional en knowledge, responsibilities, and reporting	mployees;	
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)			_				13. Proper use of restriction and exclusion; No discreyes, nose, and mouth	narge from	
3					3. Proper Hot Holding t	temperature(135	i°F)			<u> </u>					la .	
	~				4. Proper cooking time	and temperature	.			~				Preventing Contamination by Hand 14. Hands cleaned and properly washed/ Gloves use		
	<i>'</i>				5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F in 2			-				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED		
					6. Time as a Public Hea	alth Control; pro	cedures & record			<u> </u>					111/	
	'					•				Τ				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer	red	
					•	proved Source				~				Pasteurized eggs used when required no eggs		
	~				7. Food and ice obtaine good condition, safe, ar destruction Bassh	nd unadulterated								Chemicals		
	~				8. Food Received at pro	oper temperature	2			~				17. Food additives; approved and properly stored; W & Vegetables	Vashing Fruits	
					check at rece	PiPt n from Contami	ination		3	Į.				18. Toxic substances properly identified, stored and	used	
	~				9. Food Separated & pr preparation, storage, dis	otected, prevente	ed during food							Water/ Plumbing		
	~				10. Food contact surfac Sanitized at100_	es and Returnab	oles ; Cleaned and			\ <u>\</u>				19. Water from approved source; Plumbing installed backflow device	l; proper	
					11. Proper disposition of								i	20. Approved Sewage/Wastewater Disposal System	, proper	
L	•				reconditioned disc									disposal		
0	I N		N	С		·	`	Points) R	() I	Req N O	N	C	rective Action within 10 days	,.	R
U T	IN	0	A	o s	21. Person in charge pr	esent, demonstra		e,	I		U	A	o s	Food Temperature Control/ Identificat 27. Proper cooling method used; Equipment Adequ	tion	
	~				and perform duties/ Ca									Maintain Product Temperature	iate to	
					2 '	rtified Food Mar	nager/ Posted			_				<u>*</u>	uate to	
	~				22. Food Handler/ no u	rtified Food Mar	nager/ Posted sons/ personnel			~			_	28. Proper Date Marking and disposition		
	~				2 '	rtified Food Mar	nager/ Posted sons/ personnel			ļ -				<u>*</u>		
	ν ν				22. Food Handler/ no us Safe Water, Recognized 23. Hot and Cold Water	nauthorized pers rdkeeping and l Labeling r available; adeq	nager/ Posted sons/ personnel Food Package uate pressure, safe			~				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated Thermal test strips Permit Requirement, Prerequisite for Open	d; Chemical/	
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Received by: (signature) John McKenzie	Print: John McKenzie	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Express (now Cluckin' Great)	Physical A 1810		ty/State: Cockwa	II. TX	FOOD 7284	Page <u>2</u> of <u>2</u>				
	, , , , , , , , , , , , , , , , , , ,		TEMPERATURE OBSERVATI		, 171						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
chicken hot holding/strips		156	back steam table/beans	159							
breast		161	mashed potatoes	168							
(dark meat	168	168 corn								
	tenders	172	WIF ambient	11							
steam	n table/Mac n cheese	178	glass door cooler ambient	30							
mas	shed potatoes	121-135	WIC/tenders	41							
gravy		121-129	dark meat	41							
hot holdi	ing reach in/mashed potatoes	142	breast	41							
Item	T		SERVATIONS AND CORRECTIVE								
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Front hand sink 100		•								
	Soda nozzles clean										
4.5	Tea dispense clean										
45	Replace gasket around ice machine door/falling apart, pieces missing										
3	Mashed potatoes and gravy not hot holding in cups in steam well/to be discarded at 4 hours										
42	Sani bucket at 100ppm chlorine sanitizer										
42 45	To clean in/around/on equipment										
45	To clean floors and under equipment										
	warewash hand sink 100+F equipped										
18	3 comp sink 120+F To store chemicals low and separate in dish pit area/label all spray bottles										
	Global picks up and dispenses spent grease										
45	To repair any broke	•									
			ually wrapped condiment	is							
W	To clean all air retu	rn vents	/were cleaning at inspect	ion							
Received (signature)	•		John Mc	Ken	zie	Title: Person In Charge/	Owner				
Inspected			Print:								
(signature)	Christy Cov	tez. 1	ર <i>ડ</i> ∣ Christy Co	rtez,	RS						