## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: 11:35		License/Permit # FOOD-7284  [p 3-Complaint 4-Investigation 4-					Est. Type	Risk Category	Page <u>1</u> of <u>2</u> <b>TOTAL/SCORE</b>									
Establishment Name: Contact/Owner I Chicken Express John McKe						lame:	4-	Inve	stiga				os:					
Ph 18	ysic 10	al Ad S G	<sup>ddre</sup>	ss: id l	Rockwall, TX	AB	est control : 3C/4-4-20	023		Hoo Spray!A	od way/1-20	)23/6mo	G LE	rease S/3	e trap : 3-1-2023/1000gal	Follow-up: Yes 🗸 No 🗌	8/92/ <i>P</i>	١
Ma					tatus: Out = not in compoints in the OUT box for e	npliance IN = in each numbered in	icompliance	NO Mark '	$oldsymbol{1} = not oldsymbol{1}$ $oldsymbol{2}$ $oldsymbol{3}$ $oldsymbol{3}$ $oldsymbol{4}$ $oldsymbol{5}$ $oldsymbol{6}$ $oldsymbol{7}$ $oldsymbol{6}$ $oldsymbol{7}$ $oldsymbol{6}$ $oldsymbol{7}$						oplicable COS = corrected on sox for IN, NO, NA, COS Mar	site $\mathbf{R}$ = repeat vio	lation W-Watcl	h
Co	mnli	iance	Stat	ns	Prior	ity Items (3	Points) v	iolations	Requi	_	<i>ımed</i> ompli				ive Action not to exceed 3 day	ys		
O U T	N O A O Time and Temperature for Food Safety						R		O I N N C U N O A O		С	Employee Health						
1	~			3	1. Proper cooling time an		*			1	~			3	12. Management, food employ knowledge, responsibilities, a		employees;	
					2. Proper Cold Holding to	emperature(41	°F/ 45°F)								13. Proper use of restriction as		charge from	-
3											~				eyes, nose, and mouth	·	C	
	~												Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
	~				4. Proper cooking time at			OF: 0			~				aloves used î î	•		
	~				5. Proper reheating procedure for hot holding (165°F Hours)						~				15. No bare hand contact with alternate method properly foll	owed (APPROVED	Y <sub>.</sub> N <sub>.</sub> .)	
	~				6. Time as a Public Health Control; procedures & record										Highly Susce			
					Approved Source						~				16. Pasteurized foods used; pr Pasteurized eggs used when re	ered		
					7. Food and ice obtained from approved source; Food in										no eggs			
	~				good condition, safe, and unadulterated; parasite destruction Food Service Inc										Chemicals			
	/				8. Food Received at prop								17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					check at recei	•				-	•				water only  18. Toxic substances properly	identified stored an	d used	
	Protection from Contain  9. Food Separated & protected, preventions of the contains of the con							ood			~							
	preparation, storage, display, and ta													Water/ Plumbing				
	~				10. Food contact surfaces Sanitized at 100 p			ed and			~				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	ļ
	~				11. Proper disposition of reconditioned disca	returned, previo	iously serve	ed or			~				20. Approved Sewage/Wastev disposal	vater Disposal Syster	n, proper	
0	I	N	N	С	Prio	rity Founda	ation Iten	ns (2 Poi	ints) v	iolat		Req N	uire N	Cor	rrective Action within 10 days			R
Ŭ T	N	0	A	o s	Demonstration of					U T	N	O	A	o s	Food Temperatur	e Control/ Identific	ation	
	~				21. Person in charge pres and perform duties/ Certif 3						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no una	authorized pers	sons/ person	inel			~				28. Proper Date Marking and	disposition		
					Safe Water, Record	dkeeping and l Labeling	Food Packa	age			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrate	ed; Chemical/	
	~				23. Hot and Cold Water a	available; adeq	quate pressu	re, safe							Permit Requirement	Prerequisite for O	peration	
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			asite			~				30. Food Establishment Peri	mit (Current/insp re	port sign posted)				
					Conformance with Van										Utensils, Equi 31. Adequate handwashing fa	pment, and Vendin		
	~				HACCP plan; Variance of processing methods; man	obtained for spe	ecialized	.,			~				supplied, used			
					Consu	umer Advisory	у				~				32. Food and Non-food Conta designed, constructed, and use		, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin meats to required	der/Buffet Plat					~				33. Warewashing Facilities; in Service sink or curb cleaning		used/	
0																		
	I	N	N	С	Core Items (1 Point		Require Co	orrective	Action R	Not O	to E	xcee	ed 90 N	) Da	ys or Next Inspection , Which	hever Comes First		R
U T	I N	N O	N A	C O S	Prevention of	t) Violations	mination				_				Food I	dentification		R
				О	Prevention of 34. No Evidence of Insecanimals	f Food Contamination	mination on, rodent/ot	ther		O U	I	N	N	C 0		dentification		R
T	N			О	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness/	f Food Contamination et contamination /eating, drinkin	mination on, rodent/ot ng or tobacc	ther		O U T	I N	N	N	C 0	Food I 41.Original container labeling Physi	dentification (Bulk Food) cal Facilities		R
T				О	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness/ 36. Wiping Cloths; proper	f Food Contament contamination /eating, drinkin erly used and st	mination on, rodent/ot ng or tobacc	ther		O U	I N	N	N	C 0	Food I 41.Original container labeling Physi 42. Non-Food Contact surface	(Bulk Food)  cal Facilities s clean	reas used	R
T	N V			О	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness/	f Food Contamination  /eating, drinkin erly used and st mination	mination on, rodent/ot ng or tobacc	ther		O U T	I N	N	N	C 0	Food I 41.Original container labeling Physi	dentification (Bulk Food)  cal Facilities s clean ighting; designated a		R
T	N			О	Prevention of  34. No Evidence of Insection animals  35. Personal Cleanliness/  36. Wiping Cloths; proper  37. Environmental contain  38. Approved thawing many contains and c	f Food Contament contamination  deating, drinking drinking used and stamination  method	mination on, rodent/ot ng or tobaccostored	ther		1	I N	N	N	C 0	Food I 41.Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and I	dentification (Bulk Food) cal Facilities s clean ighting; designated a	es maintained	R
T	V V			О	Prevention of  34. No Evidence of Insectanimals  35. Personal Cleanliness/  36. Wiping Cloths; proper  37. Environmental contain  38. Approved thawing many Proper  39. Utensils, equipment,	f Food Contament contamination dethod  Luse of Utensi & linens; prop	mination on, rodent/ot ng or tobacce stored ils perly used, st	o use		O U T	V	N	N	C 0	Physical Adequate ventilation and Market Surface 43. Adequate ventilation and Market Surface 44. Garbage and Refuse properties	dentification (Bulk Food)  cal Facilities s clean ighting; designated a crly disposed; facilitie l, maintained, and cle	es maintained ean	R
T	N V			О	Prevention of  34. No Evidence of Insectanimals  35. Personal Cleanliness/  36. Wiping Cloths; prope  37. Environmental contain  38. Approved thawing meaning	f Food Contament contamination dethod  'Use of Utensia & linens; proper utensils; proper	mination on, rodent/ot ng or tobacce stored  ills erly used, sterly used	o use		1	I N	N	N	C 0	Physical facilities installed	dentification (Bulk Food)  cal Facilities s clean ighting; designated a crly disposed; facilitie l, maintained, and cle	es maintained ean	R

Received by: (signature) Ken Hua	<sup>Print:</sup> Ken Hua	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	U T)/	License/Permit #	Page <u>2</u> of <u>2</u>					
Cnic	ken Express	1810	S Goliad  TEMPERATURE OBSERVA	Rockwa	all, IX	FOOD-7284						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
chicken pieces	hot holding/multiple sizes and	148-166	2 door glass cooler/butte	41								
stea	am wells/gravy	137-141	WIF ambient	2								
M	ac n cheese	148										
g	reen beans	154										
hot h	olding reach in/gravy	142										
back	up steam wells/corn	178										
	gravy	145										
WIC/c	chicken/chicken/chicken	42/43/41/44/46										
Item	AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECT  NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSERV	/ED AND					
Number	NOTED BELOW:											
	Drive thru hand sink F with soap and paper towels. Need to post employee health poster											
42	Need to clean holder where to go lids are stored											
	Tea dispenser cleaned weekly											
	Soda nozzles WRS daily											
42			equipment, under prep									
45	Need to replace mis	ssing/bro	oken hood vent filter. A	ccumula	tion res	ulting inside hoo	od.					
	Gloves used throughout											
35	Store employee iter	ms in co	olers low and separate									
45	To clean floor drain	S										
45	To clean floors in back room/under chemical shelves											
	3 comp sink 128 F											
	warewash hand sin	k 124 F	with soap and paper to	wels								
42	To clean and sanitize	ze back	prep table/store clean	after use								
2	Truck came this morning. All chicken in V	VIC was iced. Am	bient was 40F inside cooler. Need to be sure co	oler is working effi	ciently before su	mmer starts. Must cold hold at 4	1F or below.					
	More ice to be added	d to all cl	nicken. Mgmt to monito	r, take ter	mps ofte	n, repair if neces	sary					
37	Large buildup of co	<u>ndensat</u>	ion in Freezer/protect ι	ınder								
37	Condensation dripping in WIC/drip bucket under/protect foods under condenser											
	Sani bucket at 100ppm chlorine sanitizer											
	Spent grease picked up and disposed by Global											
	45 Some missing grout/food debris. To clean floors											
34	A few flies											
<u> </u>												
Received	·		Print:			Title: Person In Charge/	Owner					
(signature)	Ken Hua		Ken Hu	ıa		Manager						
Inspected (signature)		tez. 1	RS Christy C	ortez	RS							
Form EH O	6 (Revised 09-2015)	0,,	1 2	<b></b> ,	•	Samples: Y N #	collected					