

Retail Food Establishment Inspection Report

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

Date: 4/12/2023	Time in: 10:45	Time out: 11:35	License/Permit # FOOD-7284	Est. Type	Risk Category	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: Chicken Express	Contact/Owner Name: John McKenzie	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: 1810 S Golaid Rockwall, TX	Pest control : ABC/4-4-2023	Hood <small>Spray/Away/1-2023/6mo</small>	Grease trap : LES/3-1-2023/1000gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

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

Form EH-06 (Revised 09-2015)

Establishment Name: Chicken Express	Physical Address: 1810 S Goliad	City/State: Rockwall, TX	License/Permit # FOOD-7284	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
chicken hot holding/multiple sizes and pieces	148-166	2 door glass cooler/butter	41		
steam wells/gravy	137-141	WIF ambient	2		
Mac n cheese	148				
green beans	154				
hot holding reach in/gravy	142				
back up steam wells/corn	178				
gravy	145				
WIC/chicken/chicken/chicken	42/43/41/44/46				

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:
	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	Need to clean in/around/on equipment, under prep tables in back
45	Need to replace missing/broken hood vent filter. Accumulation resulting inside hood.
	Gloves used throughout
35	Store employee items in coolers low and separate
45	To clean floor drains
45	To clean floors in back room/under chemical shelves
	3 comp sink 128 F
	warewash hand sink 124 F with soap and paper towels
42	To clean and sanitize back prep table/store clean after use
2	Truck came this morning. All chicken in WIC was iced. Ambient was 40F inside cooler. Need to be sure cooler is working efficiently before summer starts. Must cold hold at 41F or below.
	More ice to be added to all chicken. Mgmt to monitor, take temps often, repair if necessary
37	Large buildup of condensation in Freezer/protect under
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

Received by: (signature) <i>Ken Hua</i>	Print: Ken Hua	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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