	Retail Food Establishment Inspection Report 오 프 Allergy policy 오 프 Employee health																	
Date: Time in: Time out: License/Perm 10/14/2021 2:40 3:55 FOOD									^{mit #} D-7284					Est. Type	Risk Category	Page <u>1</u> of	f_2_	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai										n	5-CO/Construction	6-Other	TOTAL/SC	ORE				
	Establishment Name: Contact/Owner N Chicken Express John McKe												 ★ Number of Repeat Violations: ✓ Number of Violations COS: 					
Ph	Physical Address: Pest control :								Но		/6mo	G	reas	e trap :	Follow-up: Yes 🗸	13/87	/B	
	1810 S Goliad Rockwall, TX ABC/monthly Compliance Status: Out = not in compliance IN = in compliance NO =								D = not observed NA = not applicable					• · ·			atch	
Ma	urk tl	ne ap	prop	riate	points in the OUT box for	r each numbered item	Mark					-		ox for IN, NO, NA, COS M	ark an X in appropriat	te box for R		
										ompl	iance	e Sta					R	
Ŭ T	T S (F = degrees Fahrenheit)							Ŭ T		N O	A	Ö S	-	oloyee Health				
	~			1. Proper cooling time and temperature						~				12. Management, food emple knowledge, responsibilities,		employees;		
2					2. Proper Cold Holding	g temperature(41°F/ 4	5°F)							13. Proper use of restriction	and exclusion; No dis	charge from		
3					3. Proper Hot Holding	tomporatura (125°E)				~				eyes, nose, and mouth				
3					4. Proper cooking time					1			1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating pro	*	1 (165°F in 2			~				15. No bare hand contact wit				
	~				Hours)	cedure for not notality	g (105 1° m 2			~				alternate method properly for				
	~				6. Time as a Public Hea	alth Control; procedur	res & records			1	11		I	Highly Sus	ceptible Populations			
	<u> </u>		1		An	oproved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when	fered			
						rained from approved source; Food in								no eggs				
	~				good condition, safe, and unadulterated; parasite destruction					-				(
	8. Food Received at proper temperature						~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits					
	Check at receipt Protection from Contamination							~				18. Toxic substances properl	y identified, stored ar	nd used				
w					9. Food Separated & pr		ring food		Water/ Plumbing					er/ Plumbing				
vv					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				19 Water fro					m approved source; Plumbing installed; proper				
3					Sanitized at <u>100</u> ppm/temperature					~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded					~				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper		
0	I	N	N	С		•	· · · · · · · · · · · · · · · · · · ·	nts) v	0	Ι	Ν	Ν	С	rrective Action within 10 day			R	
U T	N	0	Α	0 S	21. Person in charge pr	n of Knowledge/ Pers			U T	N	0	A	O S		re Control/ Identific			
	~				and perform duties/ Cer 3					~				27. Proper cooling method u Maintain Product Temperatu		quate to		
	~				22. Food Handler/ no u	inauthorized persons/	personnel			~				28. Proper Date Marking and	l disposition			
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/					
	23. Hot and Cold Water available; adequate press			pressure, safe		digital Permit Requirement, Prerec						t. Prerequisite for O	erequisite for Operation					
\vdash					24. Required records av		gs; parasite	+						30. Food Establishment Pe	· •	-	d)	
	~				destruction); Packaged		•			ľ				12/31/2021				
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for speciali	Process, and zed	T		~				31. Adequate handwashing f supplied, used	ipment, and Vendin acilities: Accessible a		T	
					Con	sumer Advisory				~				32. Food and Non-food Cont designed, constructed, and us		e, properly		
	~	 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps 						33. Warewashing Facilities; installed, maintained, Service sink or curb cleaning facility provided					used/					
0	Core Items (1 Point) Violations Require Corrective A								Not	I	I N N C			c			R	
U T	N	0	A	0 S		of Food Contaminat			U T		0	A	O S		Identification			
1					34. No Evidence of Inst animals	,				~				41.Original container labelin	g (Buik Food)			
<u> </u>	~				35. Personal Cleanlines									Phys 42. Non-Food Contact surfac	ical Facilities			
	~				36. Wiping Cloths; proj					~				42. Non-Food Contact surface43. Adequate ventilation and		areas used		
1					37. Environmental contamination					~				43. Adequate ventilation and 44. Garbage and Refuse prop				
	38. Approved thawing method					$\left \right $	~				44. Garbage and Refuse prop45. Physical facilities installe							
					-	er Use of Utensils			1	1				-			_	
1						t. & linens: properly a	ised, stored							46. Toilet Facilities: properly	constructed sumplie	d, and clean		
	~				dried, & handled/ In us		sed		1					46. Toilet Facilities; properly47. Other Violations	constructed, supplie	d, and clean		

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Received by: (signature) John McKenzie	John McKenzie	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} Ken Express	Physical A 1810	S Goliad	City/State: Rockwa	III, TX	License/Permit # FOOD 7284	Page <u>2</u> of <u>2</u>						
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F													
	en under heat lamps	155	back hot wells/Mac n cheese		Ticily Local								
	strips	148/152/138	green beans	181									
ch	icken livers	124	mashed potatoes	178									
spic	y chicken strips	121	WIC/fish/chicken strips	6 42/45									
front I	not wells/green beans	158	chicken breast/ thighs	44/45									
Ma	ac n cheese	157	WIF ambient	1									
mas	shed potatoes	158	back 2 door glass cooler/butte	^r 40									
mashe	d potatoes in to go cups	124/123	cut cabbage	40									
Item Number	AN INSTECTION OF TOOR ESTABLISTIMENT HAS BEEN WARDE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Kitchen hand sink 106 F												
3	Chicken under heat lamps to be hot holding at 135+ F. Also mashed potatoes in to go cups to be 135+ F												
		•	a made within last hour. T										
10	Soda and tea nozzles to be washed, rinsed, sanitized to prevent slime buildup in to go soda counter												
2	All TCS foods in WIC to cold hold at 41 or below. Manager put ice in every bin to cold hold at 41 or below.												
34	Flies in kitchen												
37	Condensation in WIF. MUST protect foods under/open box of corn with condensation on box												
45	Clean floors in WIC/WIF/food debris												
40	Sani buckets 100 p												
46			s 100 F for hand sinks.										
45			behind ice bin/food del	oris/unde	er equip	ment							
15	Sleeved straws thro		ala abalf/alaan ayn lid al	aalf									
45			ble shelf/clean cup lid sl	ieli									
	All TCS foods hand		tongs/utensils										
Received (signature)			John M	cKen	zie	Title: Person In Charge/	Owner						
Inspected (signature)	John McKenzie ^{1by:} Chrísty Cov	tez, 1	RS Christy C	ortez.	RS	0 I V V	11 - 1						
Form EH-06	5 (Revised 09-2015)	0	y =	,		Samples: Y N #	collected						