	Retail Food Establishment Inspection Report ビ First aid kit																	
Date: Time in: Time out: License/Permit # Est. Type Risk Category 1 2																		
4/7/2021 10:30 11:40 FOOD-												_	Page <u>1</u> of <u>2</u>					
Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name:									Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:	<u>]</u>				
Chicken Express John McKer Physical Address: Pest control :								Нос	nd		G	reas	× Number of Violations COS: se trap : Follow-up: Yes ✓ 10/90/A	۲				
1810 S Goliad Rockwall, TX ABC/monthly Spray Away/6mo LES/									ES/3									
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not observed$ $NA = not ap$ Mark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box																		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																		
O U T	I N	N N C Time and Temperature for Food Safety						O U T	I N	N O	Employee Health	R						
	~			~	1. Proper cooling time and temperature				~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
0					2. Proper Cold Holding temperature(41°F/ 45°F)	+							13. Proper use of restriction and exclusion; No discharge from					
3					3. Proper Hot Holding temperature(135°F)				~				eyes, nose, and mouth					
	~				4. Proper cooking time and temperature	\square							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	~				 Froper cooking time and competative Proper reheating procedure for hot holding (165°F in 2 	+			~	15. No bare hand contact with ready to eat foods or approved								
	~				Hours)				~				alternate method properly followed (APPROVED Y. N.)					
	5				6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations								
					Approved Source				~	-			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
-	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals					
		Corporate 8. Food Received at proper temperature				+							17. Food additives; approved and properly stored; Washing Fruits	_				
	~				check at receipt				~				& Vegetables water only					
	1	Protection from Contamination					18. Toxic substances properly identified, stored an						18. Toxic substances property identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device					
	~	11. Proper disposition of returned, previously served or reconditioned discarded							~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Ι	N	N	С	Priority Foundation Items (2 Po	oints) R		0	Ι	Ν	Ν	С	I	R				
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification					
	~			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22 Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition					
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	~	23. Hot and Cold Water available; adequate pressure, safe			Π							Permit Requirement, Prerequisite for Operation						
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit (Current/insp report sign posted)						
					Conformance with Approved Procedures								12/31/2021. Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				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, used/ Service sink or curb cleaning facility provided					
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	e Acti R	ion I	0	Ι	Ν	Ν	С	I	R				
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)					
1					animals 35. Personal Cleanliness/eating, drinking or tobacco use	+			~									
W	_				36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean					
┝	v				37. Environmental contamination	+		1					43. Adequate ventilation and lighting; designated areas used					
┝	v				38. Approved thawing method	+			•				44. Garbage and Refuse properly disposed; facilities maintained					
							1	~				45. Physical facilities installed, maintained, and clean						
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	P							46. Toilet Facilities; properly constructed, supplied, and clean					
	~				dried, & handled/ In use utensils; properly used				~				47. Other Vislations					
1					40. Single-service & single-use articles; properly stored and used				~				47. Other Violations					

Г

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	^{ment Name:} ken Express	Physical A 1810	^{ddress:} S Goliad	City/State: Rockwa	III, TX	License/Permit # FOOD-7284	Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Town F				
	ne/ chicken tenders	158	Mac n cheese	170	Item/Local	aon	Temp F				
	enders/legs	167	ranch sauce in coole								
	breast	188	WIF ambient	5							
mas	shed potatoes	142	WIC/chicken	41							
	gravy	139	chicken	41							
g	reen beans	178	chicken	41							
reac	h in warmer/gravy	147									
stea	am table/gravy				IC						
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
r tunio ci	Pr NOTED BELOW: Hand sink to go 100 F										
	Sani bucket 100 pp		h								
W	Reminder to WRS soda/tea nozzles often to prevent slime accumulation										
19	Need air gap from t										
W			and separate (creamer)	over pre	ep area						
	back hand sink 117 F										
34	3 comp sink 124 F										
2	Fruit flies Back glass front cooler not working. Sauces that require refrigeration discarded as undetermined amount of time out of cold holding temp of 41 or below										
	Sauces were move	d to WIC	C this morning but were	above 4	1. Disc	arded at inspec	tion.				
40	Sauces were moved to WIC this morning but were above 41. Discarded at inspection. Store to go sleeved straws in a cleanable container										
45											
42		- · ·	ent, shelf by to go wind	wol							
45	Clean floor in WIF/u	under st	nelves, food debris								
Received	•		Print:		_ [Title: Person In Charge/	Owner				
(signature)	John McKenzie		John M	cKen	zie	Owner					
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collected				
Form EH-06	6 (Revised 09-2015)		1 -			r 1, "					