

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>2/5/24</b>	Time in: <b>11:20</b>	Time out: <b>12:48</b>	License/Permit # <b>Need</b>	CPFM <b>2</b>	Food handlers <b>12</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Dairy Queen</b>	Contact/Owner Name: <b>Marie Vences</b>	Number of Repeat Violations: <b>X</b> _____	<b>16/84/B</b>
Physical Address: 1801 S Goliad Rockwall, Tx		Number of Violations COS: _____	

Pest control : Wise Choice 7/15/24	Hood America's 12/5/23	Grease trap / waste oil Americans 12/5/23 500g	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
<b>3</b>				✓	3. Proper Hot Holding temperature(135°F) <b>See</b>		<b>Preventing Contamination by Hands</b>						
	✓				4. Proper cooking time and temperature <b>See</b>		✓					14. Hands cleaned and properly washed/ Gloves used properly	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>		✓					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 <b>LaBott</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>Checking</b>		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
					<b>Protection from Contamination</b>		✓					18. Toxic substances properly identified, stored and used <b>Stored low</b>	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
<b>3</b>					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>		✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>12</b>		W			✓		28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>		✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo and strips current</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe <b>111, good pressure</b>		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>		W					30. Food Establishment Permit/Inspection Current/ insp posted <b>Need one</b>	
					<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temps taken 2x daily</b>		✓					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
					<b>Consumer Advisory</b>		2					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/Buffer Plate)/ Allergen Label Available upon request		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped, sanitizer dispenser inop</b>	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
<b>1</b>					34. No Evidence of Insect contamination, rodent/other animals		✓					41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
	✓				36. Wiping Cloths; properly used and stored <b>Stored in solution</b>		1					42. Non-Food Contact surfaces clean	
<b>1</b>					37. Environmental contamination		✓					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method <b>Refrigerator</b>		✓					44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>		1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1					46. Toilet Facilities; properly constructed, supplied, and clean <b>Men's toilet paper dispenser</b>	
	✓				40. Single-service & single-use articles; properly stored and used		1					47. Other Violations <b>Mop head</b>	

