

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 02/20/2023	Time in: 10:54	Time out: 12:04	License/Permit # FS 9328 - need 2023 ?	Food handlers All when hired 3	Food managers 3	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: Dairy Queen 43857	Contact/Owner Name: Glass	* Number of Repeat Violations: <u> </u>	13/87/B
Physical Address: S Goliad		✓ Number of Violations COS: <u> </u>	

Pest control : Pestek 1/11/2023 to provide update	Hood 02/2022	Grease trap/ waste oil: Southwaste 11/2022 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics <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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health						
		✓			1. Proper cooling time and temperature Discussed cooling chili quickly	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				✓	2. Proper Cold Holding temperature(41°F/ 45°F) Discarded whipped cream	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To be posted at all hand sinks	
	✓				3. Proper Hot Holding temperature(135°F) See					Preventing Contamination by Hands	
	✓				4. Proper cooking time and temperature Hot holding	✓				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.) Gloves	
		✓			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 No eggs	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat					Chemicals	
	✓				8. Food Received at proper temperature Temps logged	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
Protection from Contamination					✓					18. Toxic substances properly identified, stored and used Watch storage - low	
	✓				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>200</u> ppm/temperature	3				19. Water from approved source; Plumbing installed; proper backflow device Plumbing	
		✓			11. Proper disposition of returned, previously served or reconditioned Disposed	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch waste oil containers see 47	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification					
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 on site	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Must be placed in shallow pans w/ lid off
	✓				22. Food Handler/ no unauthorized persons/ personnel 1 on-site all at hiring		✓			28. Proper Date Marking and disposition Anything over 24 hrs
Safe Water, Recordkeeping and Food Package Labeling					✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips in date	
	✓				23. Hot and Cold Water available; adequate pressure, safe See	Permit Requirement, Prerequisite for Operation				
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	W	✓			30. Food Establishment Permit (Current/ insp sign posted) Need 2023 posted
Conformance with Approved Procedures					Utensils, Equipment, and Vending					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps twice per day	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped
Consumer Advisory					2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting for allergens / cooking all meats to above requires	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up

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	OUT	IN	NO	NA	COS	
Prevention of Food Contamination					Food Identification					
1					34. No Evidence of Insect contamination, rodent/other animals See		✓			41. Original container labeling (Bulk Food)
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities				
	✓				36. Wiping Cloths; properly used and stored	1				42. Non-Food Contact surfaces clean See
1					37. Environmental contamination See	✓				43. Adequate ventilation and lighting; designated areas used Watch
		✓			38. Approved thawing method Cooking or cooler	W				44. Garbage and Refuse properly disposed; facilities maintained Watch area around dumpster
Proper Use of Utensils					1				45. Physical facilities installed, maintained, and clean See	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	✓				46. Toilet Facilities; properly constructed, supplied, and clean Watch / equipped
	✓				40. Single-service & single-use articles; properly stored and used	1				47. Other Violations

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Tristin Watkins	Print:	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dairy Queen	Physical Address: Goliad	City/State: Rockwall	License/Permit # FS 9328	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer lobby	-1.3	ColdTop 1 line		OldTop 2	
Chill cold top 1		Cut lettuce	38	Cut tomatoes	
Whipped cream in top section	46	Burrito	38	Sliced tomatoes	
Milk inside cooler	40	Bag of lettuce inside unit	38	Hot drawers	
Soft serve unit 1	39	Steam table		Hamburgers	179
Soft serve 2	39	Beef	170	Chicken	185
Cold top2 freezer	8.9	Chili	182	Upright freezer top/ bottoM	12/24
Gravy unit	156	Chicken n dumplings	166	Cooked chicken in hot holding	150-165

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: All temps F
	Watch dumpsters and area around
47	Need clean out cap that is missing
47	To always place a lid on waste oil container and avoid storing dirty mops outside as this attracts pests
	All ice cream appears to be properly labeled
42/	General cleaning needed around soda station in dining
W	Drain to soda station is clogged and is being addressed
	Hot water in kitchen -121
42/45	Need to clean under equipment and sinks ... grout line / hoses etc
02	Best to store whipped cream inside cold top unit as on top was holding 46
	Soft serve 2 is not in used at the time
32	Need to remove old stickers from food containers etc to make them cleanable
42	General detailed cleaning needed inside coolers
	Sanitizer in bucket 200 ppm
34	To fill small gap at back door
32	Time to address badly rusted drain screen at soda station in drive thru
19	Leak at hand sink to repair
32	Leak at ice machine from top portion to address as rusty
47	Best to hang mop to allow to air dry
45	To fill small holes around mop sink
	Upright cake freezer -9
	Reminder to use chemicals as per company guidelines -
45	Still need panel buttons in flooring panels in dry storage
42	To clean debris under shelving in dry storage and wic Wif
37	Reminder that shelving is to be 6 inches from flooring
	Wic temps - ambient 39/ cut to stations 35/ sliced tomatoes 35 / Wif -11
32/37	Need to dust fan guards and clean shelving in wic and address condensation in wif
!!	Discussed cooling down hot foods and taking temp every 30 mins to confirm- if this is not being done then discontinue and discard nightly !

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)