

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: 08/08/2022	Time in: 9:38	Time out: 11:00	License/Permit # FS 9328	Food Manager: 4	Food Handlers All w/in 30 days	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	Contact/Owner Name: Glass	* Number of Repeat Violations: _____	14/86/B
Physical Address: 1801 S holiad		✓ Number of Violations COS: _____	

Pest control : Pestek 06/20/22	Hood Hood boss DUE	Grease trap / waste oil : Southwaste 07/25/2022 1000 ?	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 ✓ 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	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) Good			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To have poster at hand sinks now				
		✓			3. Proper Hot Holding temperature(135°F) Ambient only		Preventing Contamination by Hands									
		✓			4. Proper cooking time and temperature			✓				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 Prep only		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		Chemicals									
	✓				8. Food Received at proper temperature To confirm			✓				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	
W	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See 37 - fish discarded		Water/ Plumbing									
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature ice machine inside		W					19. Water from approved source; Plumbing installed; proper backflow device See 33				
		✓			11. Proper disposition of returned, previously served or reconditioned Discard			✓				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) 4			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	✓				22. Food Handler/ no unauthorized persons/ personnel 1 on duty new employee within 30 days / all				✓			28. Proper Date Marking and disposition Within 24 hrs				
					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 Yes		Permit Requirement, Prerequisite for Operation									
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/ insp sign posted) 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 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	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label AllCooked to 155 or higher		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See attached				

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		
1					34. No Evidence of Insect contamination, rodent/other animals Flies				✓			41. Original container labeling (Bulk Food)			
W					35. Personal Cleanliness/eating, drinking or tobacco use Watch and store low		Physical Facilities								
	✓				36. Wiping Cloths; properly used and stored Stored in Sani buckets		1					42. Non-Food Contact surfaces clean See			
1					37. Environmental contamination Condensation		W					43. Adequate ventilation and lighting; designated areas used			
		✓			38. Approved thawing method		1				✓	44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils					1				45. Physical facilities installed, maintained, and clean Clean floors walls ceiling vents	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
1				✓	40. Single-service & single-use articles; properly stored and used Spoons reversed							47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ruby Rivera	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dairy Queen.	Physical Address: 1801 S 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
Cake freezer	-11	Gravy		Cold top 2	39
Wic		Freezer on line	10	Cut lettuce / corny dogs	37/35
Tomatoes	37	Hot drawers ambient	178-190	Steam table taco meat	183
Pickles for reference	37	Cold top unit		Condiment freezer	7.0
Sliced tomatoes	37	Tomatoes / diced	37/38	Soft serve 2,	41
Wif	-10	Cut lettuce /	38-39	Soft serve 1	37
Cake freezer in kitchen	-9	Chicken / hot dogs	38/38		
Whipped cream in end cold top in	41				

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: temps in F
COS	To address bags on ground around dumpster and Rae needs cleaning as well
34	To address torn weather stripping at back door
	Best to keep lid on spent grease container
	Hot water 110 F /130 F
	Restroom equipped with soap and towels and hot water 100 plus
	Cakes with ingredients labeled
42/45	General cleaning under Soda station in dining room / counter and cabinets
40/ COS	To store spoons with handle up
	Sanitizer in spray bottle 200 ppm and also in buckets and sinks
	Wic -general cleaning inside shelving and floor etc
W	Keep pickles covered in wic
37/	Wif -condensation issue dripping on boxes - contaminated fish - discarded
37/32	Will call for repair and avoid storing any opened boxes under fan box
45	To Clean floor in both wic and wif
32	Need panel buttons in floor
37	To address condensation also in cake case
39/32	Ice machine - ordering new deflective panel for inside also to address the cleaning around the opening
33	First compartment in the three comp sink is not holding water and is leaking under ... to have addressed
39	Always best to hang mops to allow to dry
42/45	General detailed cleaning of cooking/hot holding equipment on line / grease accumulation between units as well /,under behind and around equipment
32/45	General detailed cleaning needed in all service coolers and freezers where needed - spills and accumulation
32/42	Replace and clean gaskets where needed - check all
	To address ongoing Maint to floors/ cove/ walls / ceiling

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

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