

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: <b>02/18/2022</b>	Time in: <b>10:18</b>	Time out: <b>11:25</b>	License/Permit # <b>FS 9328</b>	Food handlers 1 and new	Food managers <b>3</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	TOTAL/SCORE
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Establishment Name: <b>Dairy Queen 43857</b>	Contact/Owner Name: <b>Glass</b>	* Number of Repeat Violations: _____	<b>14/86/B</b>
Physical Address: <b>Goliad</b>		✓ Number of Violations COS: _____	
Pest control : <b>Pestek 2/16/21</b>	Hood <b>11/21</b>	Grease trap : <b>To provide</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓				✓					
<b>3</b>				✓		✓					
	✓										
		✓				✓					
		✓				✓					
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓										
	✓										
	✓										
	✓										
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓										
<b>3</b>						W					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
W	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
	✓					2					
	✓					✓					

**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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
<b>1</b>						W					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>Water/ Plumbing</b>					
<b>1</b>						1					
						1					
W						W					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Ruby Rivera</b>	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: <b>Dairy Queen</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9328</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Dining room cake case	-13	Cook line		Cold top 2	
Chill area under counter	50	Cold top		Cut lettuce / cut tomatoes	41/41
(Not using)		Cut lettuce	40	Hot dogs	40
Soft serve units		Sourcream packets stacked over line	51	Steam Kettles	
38/39		Ambient	36	Chicken and dumplings / gravy	150/156
Condiment freezer	-14	Steam table		Cake case	-16
		Chili/ taco meat	153/156	Wic	
Hamburger freezer	-3	Drawers ambient	176-203	Cut tomatoes / cheese	37/37

### 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
	Hot water 110 in restrooms - generalCleaning needed
45	Clean debris under counter in front area - not using dining room at this time!
42/45	Clean inside freezer - back pipe ice and bottom pan spills
	Hot water 113 up in kitchen
	Milk in chill cooler at 41 ... unit is 50 ... milk just placed into unit - mistake and nothing stored inside normally
	Sanitizer in bucket 200 ppm
42/45 /34	Chill area needs detailed cleaning inside and outside and floors and walls and air vents and equipment etc
42/45	General detailed cleaning on line under behind and around
37	Avoid floor storage of cardboard box of oil to allow to clean floor
	Not using freezers under grill
42/45	Clean inside coolers and freezers where needed! / clean grease accumulation between equipment
34	Tiny hole at bottom of back door
	Back cooler is employee only
10	Need to scrub mineral deposit inside ice machine - hard accumulation
32-	Address rusty parts to ice machine exterior ( galvanized)
42	Scrub top of ice machine where ice bucket is stored
39	Watch mop storage and hang to allow to dry
	Three comp sink sanitizer - 200 ppm
37	Cake freezer case is having condensation issues to address
42/45	General cleaning needed in back dry storage area - watch storage of clean wiping cloths / clean under racks / shelving to Be 6 in above floor
45	Still need panel buttons on metal flooring various locations
	Received ice cream mix at insp 32F whole produce 45 f watch
42/45/37	Wif - -1 both wic and wif needs cleaning / floors and shelving etc/ condensation in wif
	Store is showing Maint issues
45	Clean air vents where needed
	Keep an eye on outside area and dumpster

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

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