

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 08/06/2021	Time in: 9:57	Time out: 11:11	License/Permit # FS 9328	Est. Type FF	Risk Category Med / high	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Dairy Queen			Contact/Owner Name: Bobby glass		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: Giload			Pest control : Pestek 07/21/21	Hood Need	Grease trap : Southwaste 05/22/21	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

17/83/B

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				
		✓			✓				
3				✓	✓				
	✓								
	✓								
		✓							
		✓							
Approved Source					Preventing Contamination by Hands				
	✓								
	✓								
Protection from Contamination					Highly Susceptible Populations				
W	✓								
W									
		✓							
	✓								
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
	✓					✓			
	✓					✓			
Safe Water, Recordkeeping and Food Package Labeling					Permit Requirement, Prerequisite for Operation				
	✓					✓			
W	✓								
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
			✓		W	✓			
Consumer Advisory					Physical Facilities				
	✓				2				
					2				

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				
	✓					✓			
	✓					✓			
Safe Water, Recordkeeping and Food Package Labeling					Permit Requirement, Prerequisite for Operation				
	✓					✓			
W	✓								
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
			✓		W	✓			
Consumer Advisory					Physical Facilities				
	✓				2				
					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	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
1						✓			
	✓				Physical Facilities				
1					1	✓			
1					W				
		✓			W				
Proper Use of Utensils					Physical Facilities				
1					1				
1						✓			
						✓			

Reminder to Keep Retail Food Establishment Inspection Report
equipment In safe condition.
City of Rockwall

Received by: (signature) Joseph Davis	Print:	Title: Person In Charge/ Owner General manager
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
Cooler milk	44	Cookline		Cold drawers under cook top	Na
Ice cream Soft serve unit 1	50	ColdTop 1 MAY NOT USE FOR TCS	48/51	Upright freezer HTT	18
Bag of milk products	50	Burrito	48	Upright cake case	-11
Ice cream unit soft serve unit 2		Cut lettuce / sour cream	48/51	Wic	34/36
Barely 41		Sandwich cold top unit		Tomatoes / pickles (for ref)	37/38
Condiment cold top freezer	1	Cut tomatoes	39/39	Hot dogs	40
Steam table		Hot dogs	41	Wif	-8
Taco meat/ chili	146/137	Gravy unit / dumplings	169/149	Ice cream freezer in lobby	-

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
	Keep an eye on dumpster area and area outside enact door / spills et.
	Hot water at hand sink 100 and threeComp sink 1-112/
42/45	General detailed clean needed throughout under behind and around and over equipment t
45	Address Maint to cove base where needed
	Slow drain at hand -sink / paper towels dispenser is loose
34	Fruit flies and domestic observed
42/45/34	Facility smells like a dirty mop etc may have been used
42/45/34	Reminder to store equipment clean and containers etc inside and outside to protect the food
02	Standing water in 2 door cooler used for milk and empty container on top also holding borderline temps
34/32 /	Fruit fly concentration around soft serve unit / also gaskets torn and holding food / bag left inside unit at
	Clean outsides of nut container
39	Provide scoop with handle and avoid cups for sprinkles /
37/02	Standing water in cold top for lettuce etc - also holding 48 F to discard all Tcs foods in this unit cos
37	Standing water also in sandwich cold top - must address pans in this water
45	Grout is holding water - odor !!
	Warmer drawers not in use at insp
40	Avoid use of styro cups for other than beverage use as these cannot be cleaned
42/45	Clean under behind and around all cooking equipment
33	Large three comp sink is not distancing sanitizer from dispenser at right ppm sooo will use front three compartment sink for now
	Or will hand mix solution in compartment and test before using
	normal cleaning needed in back roomToo
45	Dry storage - clean floor under racks and avoid storing items on floor that impede cleaning
45/42 /37	Clean floor and racks in wic and wif and address condensation around door etc in wif
45	Clean air vents where needed
18/36	Avoid storing chemicals next to ketchup containers and move wiping cloths off these
40 /37	Cover red spoons under soda station / need to address new door to cake case - condensation.
34	Gap at back door
	Allergy posting on window -

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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