	Followup Fee of \$50.00 after																		
	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																		
Vomit clean up																			
Date: Time in: Time out: License/P 1/10/24 10:05 11:05 FS-0									7	9			3^{CPFM} Food handlers $7^{\text{Page} \underline{1}}$ of	ĩ_ 2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int 🛛	4		vestig	atio	n	5-CO/Construction 6-Other TOTAL/SC	ORE						
Establishment Name: Contact/Owner N Five Guys Christina Nail								✓ Number of Violations COS:						/ ^					
	Physical Address: Pest control : 1035 E IH I30 Rockwall, Tx Orkin 1/5/24								Hood Grease trap :/ waste oil Follow-up: Yes 5/95/						A				
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 have for each numbered item Mark $i \leq i$ observed NA = not applicable COS = corrected on site R = repeat violation W = Watch												atch							
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 in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																			
O U	U N O A O					R	O I N N C U N O A O Emplo					Employee Health	R						
Т		. /		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			S	12. Management, food employees and conditional employees;					
					2. Proper Cold Holding temperature(41°F/45°F)				_	ľ				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				See					L				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F) See								_	Preventing Contamination by Hands					
					4. Proper cooking time a			V	14. Hands cleaned and properly washed/ Gloves used properly										
					5. Proper reheating proc Hours)		15. No bare hand contact with ready to eat foods or an alternate method properly followed (APPROVED Y												
					6. Time as a Public Hea				Gloves used Highly Susceptible Populations										
	<u> ~ </u>				Am	proved Source						Γ		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
					7. Food and ice obtained							N/a							
	~				good condition, safe, an destruction Ben E K							Chemicals							
	~				8. Food Received at pro Checking	per temperature				L				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection		-	L	/			Veggie wash 18. Toxic substances properly identified, stored and used							
		 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 						-				Water/ Plumbing							
					10. Food contact surface		eaned and		_					19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at 200					V				backflow device City approved					
	 Proper disposition of returned, previously served or reconditioned Discard 						L				20. Approved Sewage/Wastewater Disposal System, proper disposal								
_							tems (2 Po	_	_	_	_	_		orrective Action within 10 days					
O U T	I N	N O	N A	C O Demonstration of Knowledge/ Personnel S				R			I N N O	N A		Food Temperature Control/ Identification	R				
	~				21. Person in charge pre and perform duties/ Cer 3	rtified Food Manager (C	CFM)			L				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
					22. Food Handler/ no ur In-house within 30 da			L	/			28. Proper Date Marking and disposition Great dates							
Safe Water, Recordkeeping and Food Package Labeling								L				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Bluetooth digital thermo, strips current							
					23. Hot and Cold Water Good pressure					1	1	Bluetooth digital thermo, strips current Permit Requirement, Prerequisite for Operation							
					24. Required records av destruction); Packaged 1		; parasite							30. Food Establishment Permit/Inspection Current/ insp posted	i T				
					Commercial I	abels	ures							Posted expired 12/31/2023 Utensils, Equipment, and Vending	_				
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized Pro	ocess, and			Τ				31. Adequate handwashing facilities: Accessible and properly supplied, used					
					processing methods; ma Temps recorded	anufacturer instructions d via Bluetooth 6				l				Equipped					
						sumer Advisory			2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	~				26. Posting of Consume foods (Disclosure/Remi Front door kitchen s	r Advisories; raw or un .nder/Buffet Plate)/ Alle ignage	ider cooked ergen Label			L				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Setup and equipped					
0	I	N	N	С				Actio		0	I N	N	С		R				
U T	N	0	A	0 S	Prevention of 34. No Evidence of Inse	of Food Contamination				U T	N O	A	O S						
1	./				animals Rear service 35. Personal Cleanliness	door		★		U				Physical Facilities					
	~ ~				36. Wiping Cloths; prop	perly used and stored				L	/			42. Non-Food Contact surfaces clean					
	~				Stored in soluti 37. Environmental conta			$\left \right $	-	1				43. Adequate ventilation and lighting; designated areas used	*				
	_ /	\neg			38. Approved thawing n	nethod		\parallel	┢	•	/			44. Garbage and Refuse properly disposed; facilities maintained	+				
						er Use of Utensils			ŀ	1				45. Physical facilities installed, maintained, and clean	*				
	~				39. Utensils, equipment dried, & handled/ In use					·	/			46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	1				
					40. Single-service & sin and used	igle-use articles; proper	ly stored	\square	F	╈	~			47. Other Violations N/a					
														iv/a					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Christina Nail	Print: Christina Nail	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Five (nent Name: Guys	Physical A 1025	E IH 130	City/State: Rockwal	l, Tx	License/Permit # FS-0000479	Page <u>2</u> of <u>2</u>					
Item/Loca	ation	Temp	TEMPERATURE OBSERVA' Item/Location	TIONS Temp	Item/Locat	ion	Temp					
WIC a		38	Steam well	186								
Slice	e Tom/cheese	38/38	Soft serve	36								
Har	nburger patty	38	Shake cooler	38								
	Hot dog	38	UC fridge amb	39								
	Lettuce	37	Whip	40								
G	rill drawers		Beverage coole	r 44								
39,4	0, 40,41, 38,40		Fry hot hold	371								
Pre	p cooler amb	40										
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Restrooms stocked, clean and temps greater than 102											
	Hand sinks equipped greater than 104 throughout kitchens											
	3 comp sink setup 120	•										
45	Great practice hanging mop head to dry General detail cleaning of black cart											
40		•										
	Veggie wash tested within range Test strips onsite and current											
45/32	•		rusty and partially detached	4								
43	Address WIC exterior wall trim rusty and partially detached Burned out light bulb in hood and missing glass bulb cover											
	Red sani buckets 200ppm filled at 3comp sink											
	No tcs foods stored in each grill drawer during inspection											
	No tcs foods stored in		2 i									
	Gloves available and using Bluetooth digital thermo											
34	Address gap bottom re	ear servio	ce door almost half the wid	th of door								
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/ ()wner					
Inspected (signature)	-	St	Richard			Samplas: V N "	ollogtad					
Form EH-06	(Revised 09-2015)	سل (مے				Samples: Y N # c	collected					