

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

Retail Food Establishment Inspection Report

Followup

Slippery floor

City of Rockwall

07/08-2021

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

Date: 07/03/2021	Time in: 9:15	Time out: 10:48	License/Permit # FS 9160 need to post	Est. Type FF	Risk Category 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	TOTAL/SCORE
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Establishment Name: Five guys burgers and fries 1455	Contact/Owner Name: Five guys	* Number of Repeat Violations: _____	21/79/C
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : To provide	Hood Miller 04/21	Grease trap : To provide	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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				1. Proper cooling time and temperature			<input checked="" type="checkbox"/>							
					41 F										
3				<input checked="" type="checkbox"/>	2. Proper Cold Holding temperature(41°F/ 45°F) Whipped cream - discarded			<input checked="" type="checkbox"/>							
			<input checked="" type="checkbox"/>		3. Proper Hot Holding temperature(135°F)										
			<input checked="" type="checkbox"/>		4. Proper cooking time and temperature			<input checked="" type="checkbox"/>							
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records										
Approved Source															
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature To check			<input checked="" type="checkbox"/>							
Protection from Contamination															
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and service Beef on bottoms in wic										
3					10. Food contact surfaces and Returnables, Cleaned and Sanitized at <u>200</u> ppm/temperature Grease laden			3							
				<input checked="" type="checkbox"/>	11. Proper disposition of returned, previously served or reconditioned			<input checked="" type="checkbox"/>							

Facility scrubbed

Not

observed

Waiting on

plumber

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

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			W	<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel			<input checked="" type="checkbox"/>							
Safe Water, Recordkeeping and Food Package Labeling															
W	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe										
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			W							
Conformance with Approved Procedures															
				<input checked="" type="checkbox"/>	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			<input checked="" type="checkbox"/>							
Consumer Advisory															
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy posting on window			2							

Slow drain at one in front

Flooring in dining room

Not

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
1					34. No Evidence of Insect contamination, rodent/other animals See				<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use										
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored			1							
					In buckets										
1					37. Environmental contamination			1							
					Grease										
			<input checked="" type="checkbox"/>		38. Approved thawing method			1							
Proper Use of Utensils															
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				<input checked="" type="checkbox"/>						
					See										
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used										
					Watch				<input checked="" type="checkbox"/>						

Physical Facilities

Grease on surfaces

One is overflowing dumpster

Watch hot water

Advised to post warning signs for slippery floor

Facility will continue to address flooring and cleaning

Received by: (signature) Cassandra Knight	Print:	Title: Person In Charge/ Owner Shift leader
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Five guys 1455	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs 9160	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top	37	Soft serve unit	36		
Lettuce	40	Meat being prepped in back prep	38/39	Manager will continue to keep area clean under and behind cooking equipment t etc	
Tomatoes	39	Wic			
Drawer unit		Meat	38		
Meat drawer	34	Hot dogs	38		
Bacon	39	Tomatoes	39		
Shake Condiment unit					
Whipped cream	54				

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:
!! 45	Floor is still very slippery when entering ... MUST addressed this ASAP this is a general safety issue
19	Hot water reached 118 at hand sink in front area slow drain and small drip here / 122 various other locations
18	Watch storage or non food peroxide cleaner on center prep table in kitchen
	Watch storage next to straws and foil - moved box over
	Sanitizer in bucket 200 ppm Cleaned and will continue
42/45	Heavy grease accumulation around hood and equipment under hood to address ASAP (even plug)
45	Deep cleaning floor under equipment and grease film On walls etc and shelving
	Using gloves to touch rte foods
42/45	Clean under and behind soda station area in dining room Continue
42/45	Clean under behind and around shake machine in prep area 41 today
02	Discarded whipped cream in shake condiment unit 54 F / this unit should not be used for anything labeled keep refrigerated if it is not at temp
39/42	This unit should be stored clean at night
	Last night power went out so they couldn't see to clean the French fry area etc ...
19	Valve at threeComp is still not working Waiting on plumber
	Veggie wash within range tested Now using
45	Fill holes in walls where needed Working on it
45	Make repairs to flooring and address grout where needed degreaser on floors
45	Clean under sinks / Ice machine shelving etc in back room to clean
39	Remove equipment that you are NOT using example ice machine
45	Need to reseal behind mop sink amd various other sinks To address
39/47	Need to remove all unneeded items over the wic
	Tracking temps electronically compliance mate - alarms set to notify when not in compliance
34	Flies observed Again today
10	Food contact surfaces are involved in the grease accumulation - various surfaces
	Much better today Floors cleaned in dining room
45 !!	The flooring is a safety issue and should be addressed ASAP! It has been documented now! To post signs to indicate floor is slippery
45 !!	Store is being put on a cleaning corrective action plan ... flooring to be addressed by ASAP not to exceed 5 days

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)