Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date 01 /		5/20)23	Time in: 9:23	Time out: 10:30	-	ense/Permit S 0004		9		Νī	66 /	d 2023	Food handl	Food managers 3	Page 1 of	<u>_2</u>
Purj	ose	of Ir	spec	tion: 1-Routine	2-Follow I	Up 3-Co	omplaint	4		estig		_	5-CO/Cons		6-Other	TOTAL/SC	ORE
Establishment Name: Five guys burgers and fries				Contact/Owner Name: Corporate							* Number of Repeat Violations: ✓ Number of Violations COS:		2/07/	3/97/A			
		Addı 30 10			Or	est control : rkin 12/14/202	2		ood '13-2	022			e trap/ waste oil vaste 1500 12/2		Follow-up: Yes ☐ No 🗸	3/9//	'A
Mark				Status: Out = not in co points in the OUT box for	mpliance IN = ir each numbered	n compliance item	NO = no Mark ✓ in a							= corrected o	n site \mathbf{R} = repeat vio	olation W-Wa	atch
Com	nliaı	nce Sta	atus	Prio	rity Items (3	3 Points) viol	lations Requ			ediate olianc			ive Action not to	o exceed 3 d	lays		
O I		N N O A	C O S		nperature for F		R	Ţ	O I U N	N	N	C 0		Em	ployee Health		R
T			5	1. Proper cooling time a	and temperature			1				S	12. Managemer		oyees and conditional	employees;	
				2. Proper Cold Holding		1°F/ 45°F)									and exclusion; No dis	scharge from	_
V				See	-			۷	٧.				eyes, nose, and	mouth	at hand sinks		
	ı			3. Proper Hot Holding t					1						ontamination by Har		
	ı			4. Proper cooking time5. Proper reheating proc			in 2		~						perly washed/ Gloves u th ready to eat foods of		_
	·	1		Hours)	cedure for not n	ioiding (165°F	III 2		V						ollowed (APPROVED		
		~	,	6. Time as a Public Hea	alth Control; pro	ocedures & rec	cords			ı				Highly Sus	sceptible Populations	1	
,		,		Ap	proved Source						/		16. Pasteurized Pasteurized egg		prohibited food not of required	fered	
	7. Food and ice obtained from					l in											
V	good condition, safe, and un destruction Ben e Keitl				ia unadulterated (eith	a; parasite									Chemicals		
ı				8. Food Received at pro	oper temperatur	е							17. Food additi & Vegetables	ves; approve	d and properly stored;	Washing Fruits	;
					ı from Contam	uination							Veggie w 18. Toxic subst	vash wit	hin ly identified, stored ar	nd used	+
			Π	9. Food Separated & pr	otected, preven	ted during food	i						Back room	**/	4/ Dl l		
_				preparation, storage, dis Watch in wic 10. Food contact surfac			and						19 Water from		ter/ Plumbing urce; Plumbing install	led: proper	
V	1			Sanitized at 200					~	1			backflow device City apple	roved	-		
	·	/		11. Proper disposition of reconditioned No return	of returned, prev	viously served	or d only		~				20. Approved S disposal	Sewage/Wast	ewater Disposal Syste	em, proper	
	ļ	ļ	L					viola	ition	s Reg	quire	Cor	rrective Action v	vithin 10 da	ys		
O I U I T		N N O A	C O S	Demonstration	of Knowledge	e/ Personnel	R	U T			N A	C O S	Foo	d Temperati	ure Control/ Identific	cation	R
·				21. Person in charge pro and perform duties/ Cer			edge,				/		27. Proper cool	ing method u	used; Equipment Ade	equate to	
	/			3 22. Food Handler/ no u 4 on site / 14 total	nauthorized per	rsons/ personne	el		-				28. Proper Date	Marking an			+
			<u> </u>	Safe Water, Reco	rdkeeping and	l Food Packago	e						29. Thermomet Thermal test st	ers provided	, accurate, and calibrate	ted; Chemical/	+
1	4		I	23 Hot and Cold Water	Labeling	quate pressure	safe						Digital / v	<u>eggie wa</u>	ash /quats / ble		+
-				23. Hot and Cold Water See 24. Required records av											ermit (Current/ insp s		
		/		destruction); Packaged					!				Posted		`		
	T	Т		Conformance v 25. Compliance with V	ariance, Special	lized Process, a	and		Τ				31. Adequate h		uipment, and Vendir facilities: Accessible a	0	
·				HACCP plan; Variance processing methods; ma	anufacturer inst	ructions			V				supplied, used Equippe	d			
				Recording temp	sumer Advisor								32. Food and N designed, const		tact surfaces cleanable	e, properly	+
			I	26. Posting of Consume	er Advisories: ra	aw or under co	oked						Watch		installed, maintained,	. used/	+
V				foods (Disclosure/Remi To required and alle					~					curb cleanin	g facility provided	,	
0 1	[]	N N	C	Core Items (1 Poin	nt) Violations	Require Cori	rective Actio	n No				0 Da	ys or Next Insp	ection , Whi	ichever Comes First		R
T	N (O A	o S	Prevention of 34. No Evidence of Inso	of Food Contai		AP.	Ţ T		0	A	o s	41.Original con		I Identification		
1	4			animals Back door 35. Personal Cleanlines						'			41.Original con				+
•			\vdash		-	-	-	_					42. Non-Food (sical Facilities ces clean		
-				36. Wiping Cloths; prolin buckets 37. Environmental cont	amination			1					See		d lighting; designated	areas used	+
				38. Approved thawing i	method								44. Garbage an	d Refuse pro	perly disposed; faciliti		+
					er Use of Utens	sils		1				H	Watch dun 45. Physical fac	npsters	ed, maintained, and cl		+
				39. Utensils, equipment	t, & linens; prop	perly used, stor	red,			+				ities; properl	y constructed, supplie	d, and clean	+
•				dried, & handled/ In us 40. Single-service & sin			red	۷	٧.	-			Tlc 47. Other Viola	ntions			\bot
·				and used	isic-use articles	о, рторену 8юг				~			77. Ouici Viola				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Christina Nail	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: guys burgers and fries	Physical A		City/State: Rockwal	License/Permit # FS 000479	Page 2 of 2					
		1.555	TEMPERATURE OBSERVAT								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp					
Cold to	p toppings station ambient	35 /39	Toppings station cooler	r							
	Lettuce	36	Ambient	41							
	Tomatoes	36	Whipped cream	39							
Drav	ver unit ambient	40	Wic								
	Hot dogs	40	Beef	35							
	Bacon	35	Whole tom	35							
Smal	I glass front cooler	41	Onions	36							
r.	AN INCRECTION OF VOLD ECT		SERVATIONS AND CORRECTIV			VED AND					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F										
	Allergy posting on window / doors / posting on peanut boxes to not remove / using peanuts / peanut oil and peanut butt										
	Hot water at hand sink 102, in front										
	All refrigeration on line just loaded										
42	Minor cleaning needed of food debris inside drawers unit										
42	To clean inside small glass carton cooler on bottom - possible rust										
	Soft serve shake machine not on at insp - no product to check										
	Sanitizer in sink/ bucket 200 ppm										
	Three comp sink wash sink 114										
	Repairs have been make to area at round mop sink and desk in back										
45	Reminder to fill holes in walls when removing shelves or dispensers etc										
	Using bleach product for CIP machines and quats for surfaces etc know to separate										
	Veggie wash tested within range										
34											
45	To address small gap at bottom of back door To clean air vents where needed										
				lv cleanii	na nozzles etc. per five au						
45	Cleaning freestyle unit wiped externally twice per day nightly cleaning nozzles etc per five guys Minor cleaning under soda station area										
	Bleach solution for machines - 100/100										
	Filtering oil daily and dumping oil weekly picked up by service										
	Using red buckets for both sanitizers - labeled - employees trained on separation and use										
	Continue to work on grout and Maint etc										
	Continue to work on grout and maint etc										
Received	l by:		Print:		Title: Person In Charge	/ Owner					
(signature)	See ahov	/ e			, , , , , , , , , , , , , , , , , , ,	-					
Inspected	See abou		Print:								
(signature)	Kollu kirkna	trick	\mathcal{R}^{C}								
	Receip Not repor		1-0		Samples: Y N	# collected					