Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Allergy policy/trainin Vomit clean up Employee healthFollowupCity of RockwallEmployee health											ıg							
	Date: Time in: Time out: License/Perm 01/03/2022 9:58 11:01 FS 000									rmit # 000479			ച	Food handlers Food managers 3 (need copies) 4 (need copies) Page <u>1</u> of <u>2</u>	2			
	Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Complai							_	Inve				5-CO/Construction 6-Other TOTAL/SCOF	RE				
E	Establishment Name: Contact/Owner N Five guys burgers and fries Asia Clark								_					* Number of Repeat Violations: ✓ Number of Violations COS:				
Pl	Physical Address: Pest control :							od	Grease			e trap : Follow-up: Yes [] 13/87						
1-3	I-30 Orkin monthly								11/2021 Southwaste need last / darpro - spent No						1.			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-WMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark anIn appropriate box for R											D, NA, COS Mark an $$ in appropriate box for R	n						
									nmea ompl	tive Action not to exceed 3 days								
O U T	I N	N O	$ \begin{array}{c c} N & C \\ A & O \\ S \end{array} $ Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T	Ν	N O	N A		Employee Health					
	~				1. Proper cooling time and temperature Discarding at night					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3				3. Proper Hot Holding temperature(135°F) Onions and mushrooms			+		<u> </u>				New code requires at hand sinks Preventing Contamination by Hands					
5		Onions and mushrooms 4. Proper cooking time and temperature			+					14. Hands cleaned and properly washed/ Gloves used properly								
				5. Proper reheating procedure for hot holding (165°F in 2									15. No bare hand contact with ready to eat foods or approved	-				
	•				Hours) In WOTKS 6. Time as a Public Health Control; procedures & records					Gloves								
											,	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
					7. Food and ice obtained	oproved Source	urce; Food in					V		Pasteurized eggs used when required				
					good condition, safe, an destruction Ben e K			Chemicals										
	~				8. Food Received at pro Checking at ar					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using veggie wash within range				
	Protection from Contamination				tion			~				18. Toxic substances properly identified, stored and used Watch						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good							<u></u>		Water/ Plumbing				
w	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Freestyle				3				19. Water from approved source; Plumbing installed; proper backflow device See attached									
		~	,		11. Proper disposition of reconditioned No re	of returned, previou eturns ove	sly served or r counter			~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch				
0	Ι	N	N	С	Pri	ority Foundatio	on Items (2 Po	oints) v	iolat 0	_	Req N		_	rrective Action within 10 days	R			
Ŭ T	N	0	A	Ö S		n of Knowledge/ Pe			U T	Ν	Ö	A	0 S					
	~				21. Person in charge pre and perform duties/ Cer Need copies					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no un Need copies	nauthorized persons	s/ personnel			~				28. Proper Date Marking and disposition Good				
	Safe Water, Recordkeeping and Food Package Labeling						~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
_					23. Hot and Cold Water	r available; adequat	e pressure, safe			<u> </u>		l		Thermo works blue tooth Permit Requirement, Prerequisite for Operation				
	· /				See 112 and up 24. Required records av destruction); Packaged	vailable (shellstock	tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Need 2022				
_					Conformance	with Approved Pro	ocedures			<u> </u>				Utensils, Equipment, and Vending				
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Hourly logs	e obtained for specia	alized		w	V	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied / draining slow				
						sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition flooring not cleanable due to grout				
	~				26. Posting of Consume foods (Disclosure/Remi Allergy posting upor	inder/Buffet Plate)/	Allergen Label			~	,			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
				I				e Action			Exce		0 Da	ays or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S		of Food Contamin		R	O U T	Ν	N O	N A	C O S	Food Identification	R			
1					 34. No Evidence of Inse animals 35. Personal Cleanlines 	ss/eating drinking o	r tobacco use				~			41.Original container labeling (Bulk Food)				
					Stored in Se 36. Wiping Cloths; prop	ep unit (bes	st IOW)	+		-	1			Physical Facilities 42. Non-Food Contact surfaces clean				
	~				In buckets				1									
1					37. Environmental cont Gloves box on	n floor			N	\			Ц	43. Adequate ventilation and lighting; designated areas used See				
		/	1		38. Approved thawing 1	method			W	/				 44. Garbage and Refuse properly disposed; facilities maintained New dumpster just for facikity 45. Physical facilities installed, maintained, and clean 	L			
_					Prope 39. Utensils, equipment dried, & handled/ In us				1	~				 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean Watch 	<u> </u>			
ŀ			-		Watch 40. Single-service & sir	ngle-use articles; pr		+	┝				$\left - \right $	47. Other Violations	-			
1					and used Box or	n floor												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Asia Clark	Print:	Title: Person In Charge/ Owner Shift manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: JUYS burgers	Physical A I-30		City/State: Rockwal	I	License/Permit # Page 2 of _						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Location		Temp F					
Cold to		Temp F		Temp F								
	·	20	Drawer units	07	De							
		38	Burgers	37	Patties 01/02		37					
	Tomatoes	37	Hot dogs	38	Tomatoes		36					
Cool	ked mushrooms	38	Foil burgers	40								
ŀ	lot holding		Sundae unit sauce	38								
Ν	lushrooms	122-134	Unit empty below	/								
	Onions	112-120	Whipped cream	38								
		OB	SERVATIONS AND CORRECTLY	VE ACTION	JS							
Item	All host betrok of Took Establishikert has been while. Took at textion is bikeeteb to the conditions observed and											
Number	NOTED BELOW:											
42/w	Hot water in restrooms 100 F watch condition of surfaces ur Beverage station- need to scrub drain pan of freestyle units including hoses - also anything over cups when using											
34	Fruit flies observed in this area											
	Sanitizer in front bucket - 200 ppm in wiping cloth											
	Cardboard boxes should be stored off the floor to allow you to wash floor without soaking boxes											
	Box of gloves has been damaged due to moping floor with box on floor - to discard contaminated box of gloves											
42/45												
Note	Reminder to use cooking equipment to cook and hot holding to hold hot - cooked onions and mushrooms below 135											
45	Food debris is an issue in the grout line of flooring - need to address grout issues											
	Keep an eye on drawer unit as ambient is 39-44 BUT product is 37-40 F											
45/32	2 Continue to address ongoing maintenance and deep cleaning of floor next to wall etc											
W												
03	(discussed reheating c	ooked on	ions and mushrooms to 165	as the ten	nps has fa	llen below 135 F h	ot holding)					
19	To repair leak at fauce	et to potat	to sink									
W	Keep an eye on sauce	containe	ers and replace when neede	ed								
	Ice machine out of order											
	Wic - good date marking etc											
34	Major gap at back door to address											
	Peroxide product is being used for non food contact areas and quats for food contact											
	Discussed always separating chemicals and use											
Received by: (signature) See above Print: Title: Person In Charge/ Own												
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Sample: V N # co												
	- •					Samples: Y N #	collected					