

Followup fee of \$50.00

After initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 6/12/23	Time in: 10:35	Time out: 11:56	License/Permit #: FS-000479	CPFM: 4	Food handlers: 13	Page 1 of 2
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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 Burger & Fries	Contact/Owner Name: FS	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input type="checkbox"/> 0	5/95/A
Physical Address: 1035 E I-30 #105 Rockwall, tx 75087	Pest control: Orkin 616/23	Hood: 6/2023	Grease trap / waste oil: SouthWaste	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**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			
	✓				1. Proper cooling time and temperature See			✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 1 plus 3		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need handwashing poster		
	✓				3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands		
	✓				4. Proper cooking time and temperature See				✓				14. Hands cleaned and properly washed/ Gloves used properly Yes with gloves		
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) Gloves		
				✓	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations		
					Approved Source							✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith								Chemicals		
	✓				8. Food Received at proper temperature Temps taken upon delivery				✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie Treatment by EcoLab		
					Protection from Contamination				✓				18. Toxic substances properly identified, stored and used Good organization		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing		
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device Prep sink faucet leaking	★	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard immediately				✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Drains look great		

**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			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1				✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel 3				✓				28. Proper Date Marking and disposition Great date marking		
					Safe Water, Recordkeeping and Food Package Labeling				✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and stripes current		
	✓				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation		
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order				✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current		
					Conformance with Approved Procedures								Utensils, Equipment, and Vending		
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded ever 2 hrs				✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Consumer Advisory				✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posted on door, cooking to required temps				✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

**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 Back door	★			✓				41. Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities		
	✓				36. Wiping Cloths; properly used and stored Stored in bucket				✓				42. Non-Food Contact surfaces clean		
	✓				37. Environmental contamination				✓				43. Adequate ventilation and lighting; designated areas used		
	✓				38. Approved thawing method				W				44. Garbage and Refuse properly disposed; facilities maintained Do your part		
					Proper Use of Utensils				1				45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
	✓				40. Single-service & single-use articles; properly stored and used				✓				47. Other Violations		

