Followup fee of \$50.00 After initial Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

6		2	/2	3	Time in: 10:35	Time out: 11:56	FS-C			9				4 CPFM	Food handlers 13	Page 1	of 2
Pı	ırpo	se o	f In	spec	tion: 1-Routine	2-Follow Up				-Inve	estig	atior	n	5-CO/Construction		TOTAL/SO	ORE
			nent 's B		ne: er & Fries		Contact/Owner	· Name:						Number of Repeat ✓ Number of Violation	t Violations: ons COS:	E/0E	/ A
Ph 103	iysic 35 E	al <i>A</i> I-30	Addre #10	ess: 15 Ro	ockwall, tx 75087	Orkin	control : 616/23			ood 023				e trap :/ waste oil Vaste	Follow-up: Yes V	5/95	/ A
Ma	ark t	Con he a	n plia pprop	nce S oriate	Status: Out = not in core points in the OUT box for	mpliance IN = in co each numbered iten	mpliance n Mari	NO = no						pplicable COS = correcte ox for IN, NO, NA, COS	ed on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{X} in appropriat	plation W= V te box for R	7atch
Co	mnli	ianc	e Sta	fus	Prior	rity Items (3 Po	oints) violatio	ns Requ	s Require Immediate Corrective Action not to exceed 3 days Compliance Status R O I N N C								
O U T	I N	N O	N	C O S		perature for Food egrees Fahrenheit)		R	C	J I	N			1	Employee Health		R
	~				Proper cooling time a See	nd temperature				~				knowledge, responsibilit	mployees and conditional ies, and reporting	employees;	
	~				2. Proper Cold Holding	temperature(41°F/	/ 45°F)		٧	\				1 plus 3 13. Proper use of restrict eyes, nose, and mouth	ion and exclusion; No disc	charge from	
	~				3. Proper Hot Holding to See	emperature(135°F))			<u> </u>				Need handwashi	ing poster g Contamination by Han	nds	
	~				4. Proper cooking time a			+		~				14. Hands cleaned and p	properly washed/ Gloves u		
					5. Proper reheating proc Hours)		ing (165°F in 2			1					5 t with ready to eat foods o y followed (APPROVED		
		'			6. Time as a Public Hea	lth Control; proced	dures & records							Gloves	•		
		~				•				Τ				16. Pasteurized foods use	Susceptible Populations ed; prohibited food not off		
						proved Source						•		Pasteurized eggs used wl	hen required		
	~				7. Food and ice obtained good condition, safe, and destruction Ben e Ke	d unadulterated: p									Chemicals		
	~				8. Food Received at pro	per temperature				\ <u>\</u>				& Vegetables	oved and properly stored;	Washing Fruit	s
	<u> </u>				Temps taken upo	from Contamina	tion			·				Veggie Treatm 18. Toxic substances pro	nent by EcoLab operly identified, stored an	nd used	
	~				9. Food Separated & propreparation, storage, dis	otected, prevented								Good organization	Water/ Plumbing		
	~				10. Food contact surface Sanitized at 200	es and Returnables ppm/temperature	; Cleaned and		3					Prep sink fauc	d source; Plumbing installer et leaking		*
	<				11. Proper disposition of reconditioned Disca					~				20. Approved Sewage/W disposal Drains look gr	Vastewater Disposal System	m, proper	
														Dianis look ai			
		=			Pric	ority Foundati	on Items (2 I	oints)	viola	tions	Req	uire	Cor	rective Action within 10			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ P	ersonnel	R		J N	Req N O		C C O S	rective Action within 10		cation	R
U	N	N O	N A			of Knowledge/ Pesent, demonstration	ersonnel on of knowledge	R	Ū	J N	N	N	C 0	Food Temper	od days rature Control/ Identific od used; Equipment Ade		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Christina Nail	Print: Christina Nail	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email: Fg1455@fiveguys.com

Form EH-06 (Revised 09-2015)

Steam well 168 UC Fridge 42 Grill Mushrooms 19 Drawer 1 Milkshake cooler 38 Grill Onions 19 Chz / burger 39 38 Reddiwhip 38 Drawer 2 Softserve mix 38 Burger 37 WIC 35 Drawer 3 Whole tom 37 Drawer 3 Wic 35 Drawer 3 Whole tom 37 Drawer 4 Whole tom 37 Drawer 5 Whole tom 37 Drawer 6 Whole tom 37 Drawer 7 Wick Establishment Has been Adult Pour Attention is Direction to The Conditions Observed And Wolf Drawer 15 Whole tom 19 Whole tom											
Temp Item#Locatation Temp Item#Locatation Temp Temp Item#Locatation Temp Te			Physical <i>A</i> 1035	Address: E I30 #105	City/State: Rockwal	l, Tx	FS-0000479	age <u>2</u> of <u>2</u>			
Prep cooler						T					
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