

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 7/21/23	Time in: 9:00	Time out: 10:30	License/Permit # FS-9119	CPFM 2	Food handlers 15	Page <u>1</u> of <u>2</u>
-------------------------	-------------------------	---------------------------	------------------------------------	------------------	----------------------------	---------------------------

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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: FreeBirds world Burritos			Contact/Owner Name: Christyne Kieth		Number of Repeat Violations: 3 Number of Violations COS: 0	
Physical Address: 1067 E I30 #101 Rockwall, Tx 75087			Pest control : EcoLab 7/12/23		Hood 2/2023	
			Grease trap / waste oil Liquid Enviro 3/14/23 1500 g		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
9/91/A						

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
OUT	IN	NO	NA	COS			
		✓			1. Proper cooling time and temperature		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See		
	✓				3. Proper Hot Holding temperature(135°F) See		
	✓				4. Proper cooking time and temperature See		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
	✓				6. Time as a Public Health Control; procedures & records		
Approved Source							
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E kieth, clean		
	✓				8. Food Received at proper temperature Verify cooler temps		
Protection from Contamination							
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		
	✓				11. Proper disposition of returned, previously served or reconditioned Discard immediately		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1		
	✓				22. Food Handler/ no unauthorized persons/ personnel 1		
Safe Water, Recordkeeping and Food Package Labeling							
	✓				23. Hot and Cold Water available; adequate pressure, safe Good pressure		
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Batch cooking		
Conformance with Approved Procedures							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Bluetooth thermo line temps 3x daily		
Consumer Advisory							
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available on request		

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
OUT	IN	NO	NA	COS			
	✓				34. No Evidence of Insect contamination, rodent/other animals		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		
	✓				36. Wiping Cloths; properly used and stored Stored in sanitizer		
	✓				37. Environmental contamination		
	✓				38. Approved thawing method		
Proper Use of Utensils							
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		
	✓				40. Single-service & single-use articles; properly stored and used		

Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 1		
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands							
	✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves in use		
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
Highly Susceptible Populations							
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
Chemicals							
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
	✓				18. Toxic substances properly identified, stored and used		
Water/ Plumbing							
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved		
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				28. Proper Date Marking and disposition Goodndate marking		
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins thermo , test strips current		
Permit Requirement, Prerequisite for Operation							
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Current & posted		
Utensils, Equipment, and Vending							
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See		
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
	✓				41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean See		
	✓				43. Adequate ventilation and lighting; designated areas used		
	✓				44. Garbage and Refuse properly disposed; facilities maintained Do your part on community trash		
1					45. Physical facilities installed, maintained, and clean See		
1					46. Toilet Facilities; properly constructed, supplied, and clean See		
1					47. Other Violations CO2 cylinder		

