	~ ~	~~		C.	Retail Food Es	Followup fee of       Image: Constraint Food Establishment Inspection Report       Image: Constraint First and kit         \$50.00 after       Image: Constraint First and kit       Image: Constraint First and kit										
					r					-		Allergy policy				
Date: Time in: Time out: License/Permit #								CPFM Food handlers								
	/2				9:00 10:30 FS-9						_	$\begin{array}{c c} 2 & 15 \\ \hline 15 & Page \underline{1} & of \underline{2} \\ \hline \end{array}$				
Es	Irpose of Inspection: 1-Routine 2-Follow Up 3-Complain Stablishment Name: Contact/Owner N Contact/Owner N					r Name:	4	-Inve	stiga	ation	1	S-CO/Construction 6-Other TOTAL/SCOF     Number of Repeat Violations: 3     ✓ Number of Violations COS:				
Pł	FreeBirds world Burritos Chrystine Kiet Physical Address: Pest control : Pest con					etn	Ho 2/2					e trap :/ waste oil Follow-up: Yes	A			
							t obser	rved		<b>\</b> = n	ot ap	Enviro $3/14/23 1500 \text{ g}$ No pplicable COS = corrected on site R = repeat violation W= Watch	ch			
Mark the appropriate points in the OUT box for each numbered item Mark ' Priority Items (3 Points) violations										-		ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days				
Co O U	ompli I N	pliance Status           I         N         N         C         Time and Temperature for Food Safety				R		Î				Employee Health	R			
T		•		A     O     S       S     (F = degrees Fahrenheit)       1. Proper cooling time and temperature					•		s	12. Management, food employees and conditional employees;				
		~			2. Proper Cold Holding temperature(41°F/45°F)			~				knowledge, responsibilities, and reporting 1 13. Proper use of restriction and evaluation: No discharge from				
	~				See			~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~		3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands									
	~	4 Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves in use				
		Image: S. 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 $Y_1$ , $N_2$ .)				
	~				6. Time as a Public Health Control; procedures & records	,	Highly Susceptible Populations									
		<u> </u>	L	<u>.</u>	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 kieth, clean							Chemicals				
	~	8. Food Received at proper temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Verify cooler temps Protection from Contamination			~				Water only 18. Toxic substances properly identified, stored and used				
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
_	•				10. Food contact surfaces and Returnables : Cleaned and						19. Water from approved source; Plumbing installed; proper					
3				Sanitized at <u>200</u> ppm/temperature				~				backflow device City approved				
	~				11. Proper disposition of returned, previously served or reconditioned <b>Discard immediately</b>			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 I	Points)	viola 0		Req N	uire N	Cor	rective Action within 10 days	R			
U T	N	0	S				U	U N O			0 S					
	~			5		,						27. Proper cooling method used; Equipment Adequate to				
				5	21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM) 1			~				Maintain Product Temperature				
	~				and perform duties/ Certified Food Manager (CFM)			r r				Maintain Product Temperature 28. Proper Date Marking and disposition Goodndate marking				
	~				and perform duties/ Certified Food Manager (CFM)			-				Maintain Product Temperature 28. Proper Date Marking and disposition Goodndate marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Chrystine Kieth	<sup>Print:</sup> Chrystine Kieth	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Chrystine.kieth@freebirds.c

Form EH-06 (Revised 09-2015)

	nent Name: Firds World Burritos	Physical A 1067	<sup>ddress:</sup> E 130 #101	City/State: Rockwal	l, Tx	License/Permit # Page <u>2</u> of <u>2</u> FS-9119		<u>2</u> of <u>2</u>	
<b>T</b> . ~				MPERATURE OBSERVATIONS				<b>T</b>	
Item/Loca		Temp	Item/Location	Temp	Item/Locat			Temp	
Cold top	)		Chesse/tom 40		WIC			37	
	ett/tom 40	40	Lettuce/corn 40		Cilantro/ tom 38			41	
Cor	n/cilantro 40	41	Cilantro	41 Lett/cheese 3		-	8	40	
	Cheese	40	Bottle cooler	37	F	Raw steak		38	
	Hot line		Hot reachin			Raw chix		38	
Blkk	on/refried 168	176	Rice/carnita 162	2 186		Potatoes		145	
Por	k/queso 182	174	Steak/chix 141	175					
	Cold line		Cilantro Lime Rie	166					
Item		-	SERVATIONS AND CORRECTI						
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTEN' F	FION IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AI	ND	
46			/ women's 102 leak on fau	cet when	on in wo	men's			
	Handsinks throughout								
47	CO2 cylinder need to b								
42	Rubbermaid cart need 3comp sink setup 130		¥						
32	Rusty shelving and ha	•	••						
45	, ,		r drains throughout kitcher	<u> </u>					
10		•	ed inside and out, burn ice a		entire ur	nit			
45/42			C, floors, walls, ceiling, fan						
W	Strong sewer smell in	3 comp s	sink area						
42/45	General detailed clean	ning unde	rneath, bin-between, arour	nd, above	equipme	ent under hoods			
45	Detailed cleaning unde								
W	FRP painted? Paint car	npeal lea	ding to physical contamina	tion					
	-						-		
Received (signature)	See abov	e	See abo	ove		Title: Person In Charge/	Owner		
Inspected (signature)	M)m	$\square$		Hill		Samples: Y N #	<sup>‡</sup> collect	ed	
Form EH-06	(Revised 09-2015)								