

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: 1/16/24	Time in: 9:00	Time out: 10:25	License/Permit # FS-9119	CPFM 1	Food handlers 14	Page <u>1</u> of <u>2</u>
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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: Freebirds	Contact/Owner Name: Ashley Rust	Number of Repeat Violations: 4	Number of Violations COS: 0	9/91/A
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Physical Address: 1067 IH-30 E #101 Rockwall, Tx	Pest control : Explain 11/14/23	Hood Facilitiec 9/2023	Grease trap / waste oil LES 9/27/23 1500 g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
	✓					1. Proper cooling time and temperature See	✓					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. 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
		✓				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 N/a	
	✓					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 Checking	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only
Protection from Contamination						✓					18. Toxic substances properly identified, stored and used	
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing					
3						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved
	✓					11. Proper disposition of returned, previously served or reconditioned Discard immediately	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						
	✓					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 14	✓					28. Proper Date Marking and disposition Good date stickers
Safe Water, Recordkeeping and Food Package Labeling						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓					23. Hot and Cold Water available; adequate pressure, safe Good pressure	Permit Requirement, Prerequisite for Operation					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	✓					30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired 12/31/23
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 Bluetooth thermo recorded 3x daily	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped
Consumer Advisory						2					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 available upon request, allergen chart	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
Prevention of Food Contamination						Food Identification						
	✓					34. No Evidence of Insect contamination, rodent/other animals	✓					41. Original container labeling (Bulk Food)
	✓					35. Personal Cleanliness/eating, drinking or tobacco use Stored low	Physical Facilities					
	✓					36. Wiping Cloths; properly used and stored Stored in solution	1					42. Non-Food Contact surfaces clean
	✓					37. Environmental contamination	1					43. Adequate ventilation and lighting; designated areas used Light bulb burned out under hood
	✓					38. Approved thawing method Refrigerator	✓					44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean	
1						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	✓					46. Toilet Facilities; properly constructed, supplied, and clean See
	✓					40. Single-service & single-use articles; properly stored and used		✓				47. Other Violations N/A

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Rust	Print: Ashley Rust	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Freebirds	Physical Address: 1067 IH-30 E #101	City/State: Rockwall, Tx	License/Permit # FS-9119	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold top		Mozzarella/tom	40/39	WIC amb	34
Pico	39	Salsa/lettuce	39/39	Raw steak	38
Mozzarella chz	40	Corn/cilatro	39/40	Lettuce	34
Corn	38	Bottle cooler amb	36	Queso	37
Lettuce	38	Hot holding 1		Sour cream/ Mozz chz	35/34
Sour cream	40	Amb 125 and rising		Cilantro	34
Salsa	39	Hot holding 2		Cooked pork	38
Cold line		Amb 134 and rising			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped greater than 101 for both
W	Men's restroom handles are backwards cold on left, hot on right
	Hand sinks equipped greater than 104 throughout kitchen
	3comp sink not set up, 134, using quat sani
	Using sani wipes in lobby, tested 200ppm Quat products
W	Soda nozzles need to be cleaned nightly, nozzles are stained, will check with Coke rep on directions
	Good practice to hang mops to drip dry in mop sink area
32	Address rusty sprayer at 3 comp sink, time to replace
37	Address peeling paint on FRP at dish area, environmental contaminants
45	Time to reseal caulk between 3comp sink and wall
45	Address rear service door, paint peeling not a cleanable smooth durable surface
32/45	Address broken tile cove base in WIC
45	General detailed cleaning floors, walls, ceiling in WIC
10	Ice machine has black mold on deflection plate
	General detail cleaning kitchen floors, corners underneath equipment etc.
42	Microwave needs to be cleaned inside
42/45	Hood filters need to be cleaned
39	Observed dirty utensils laying on hot/cold service line ready to be used, sent to 3comp to be cleaned again
W	Keep eye on all hand spatulas, discard or trim edges
43	Light bulb burned out under hood
	Chips are prepackaged and labels are added, looks to be correct
42	Detail cleaning of mop buckets on outside

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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