r e q u Follov	i i r vup	e d		of \$50.00 is ifter 1st			City of I	Roc	kw		In	sp	ecti	ion Report	ng			
Date: 01/(20	22	Time in: 1:51	Time out: 2:57		License/P							$\begin{array}{c c} & \text{Food Managers} & \text{Food Handlers} \\ \hline 2 & 16 \end{array} \begin{array}{c} \text{Page } \underline{1} & \text{of} \end{array}$	2			
Purp Establ				ion: 🖌 1-Routine	2-Follow		3-Compla tact/Owner 1		4	-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:)RE			
Free	bird	ls w	orld	l burrito		Tavi	istock	vanie.		1				✓ Number of Violations COS: 5/05/	Α			
Physic I-30 Ro					Ed	est cont	/07/21		Ho 10/2					se trap : Follow-up: Yes S 3/93/1 /16/21 1500				
Mark				tatus: Out = not in compoints in the OUT box for	mpliance $IN = 1$ each numbered	n complia item	ance N Mark	$\mathbf{O} = \text{not}$ \checkmark in a						pplicable $COS = corrected on site R = repeat violation W-Wat O, NA, COS Mark an in appropriate box for R$	ch			
Comp	lianco	e Sta	tus	Prio	rity Items (3	3 Point	s) violations	Requ	-	nme Comp				tive Action not to exceed 3 days				
O I U N T	N O	N A	N C Time and Temperature for Food Safety					R	O U T	I N	N O	N A	C O S	Employee Health				
	~	,	5	1. Proper cooling time and temperature Discussed						~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Τ			
			2. Proper Cold Holding temperature(41°F/ 45°F)						_					13. Proper use of restriction and exclusion; No discharge from	_			
~	See attached							~				eyes, nose, and mouth New code requires posted at hand sinks						
~	3. Proper Hot Holding temperature(135°F) See 4. Proper cooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly								
	~			5. Proper reheating proc	_		165°E in 2		_	~			-	15. No bare hand contact with ready to eat foods or approved	_			
	~			Hours)	cedure for not r	ioluling (105 1 11 2			~				alternate method properly followed (APPROVED Y_N_) Gloves used				
	6. Time as a Public Health Control; procedures & records							1		L	Highly Susceptible Populations							
				Ap	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 Us foods (key drop)							<u> </u>			Chemicals				
	,			8. Food Received at pro	oper temperatur	e	hvondor					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				Checked at recei								•		No longer cutting produce 18. Toxic substances properly identified, stored and used	_			
				9. Food Separated & pro	n from Contam		ng food			r				Own shelving area				
~				preparation, storage, dis Good		•				-				Water/ Plumbing				
~	,			10. Food contact surface Sanitized at 200			eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device Citv				
	~				arded	-				~		_		20. Approved Sewage/Wastewater Disposal System, proper disposal				
O I U N	N O	N A	C O	Demonstration				R	viola 0 U	Ι	Req		Cor C C		ŀ			
		A	s	21. Person in charge pre and perform duties/ Cer McEwin / Rust	esent, demonstr	ration of	knowledge,		T		•	A	s	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~	'			22. Food Handler/ no un	nauthorized per	rsons/ pe	rsonnel			~	'			28. Proper Date Marking and disposition Great				
				Safe Water, Reco	ordkeeping and Labeling	l Food P	ackage			~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and also using thermoworks blue tooth				
~	'n			23. Hot and Cold Water	r available; ade	quate pre	essure, safe			1		L		Permit Requirement, Prerequisite for Operation				
~	,			24. Required records av destruction); Packaged		ock tags	; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
				Conformance v										Utensils, Equipment, and Vending				
•	,			25. Compliance with Va HACCP plan; Variance processing methods; ma Taking temps of	e obtained for sp anufacturer inst n iPad / 3	pecialize tructions times	d			~	•			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
				Cons	sumer Advisor	ry			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
~	,			26. Posting of Consume foods (Disclosure/Remi Posting on wall avai	inder/Buffet Pla	ate)/ Alle				~	,			Clean dish rack 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up.				
0 1	N	N	С	Core Items (1 Poin	nt) Violations	s Requir	e Corrective	Action	n Noi		Excee N	ed 9 N	0 Da C	ays or Next Inspection , Whichever Comes First	I			
O I U N T	0	A	o s		of Food Conta			Ň	U T	N	0	A	o s	Food Identification				
~	'			34. No Evidence of Inse animals Watch		<i>.</i>					~			41.Original container labeling (Bulk Food)				
~				35. Personal Cleanlines Separate 36. Wiping Cloths; prop	0	C	bacco use					_		Physical Facilities				
	1			<u>In buckets</u> <u>37. Environmental cont</u>		siored			1					 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 				
1	_			See						~								
	~	1		38. Approved thawing r	meunoa					~				44. Garbage and Refuse properly disposed; facilities maintained Watch	\perp			
				-	er Use of Utens		- 1 1		1					45. Physical facilities installed, maintained, and clean See	_			
~				39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
~	,			40. Single-service & sin and used	agle-use article	s; proper	ly stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Russ McEwin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: birds world burrito	Physical A 1067	E I-30	City/State: Rockwal	Ι	License/Permit # FS 9119	Page	<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS <u>Temp F</u>	Item/Locati	Item/Location Temp						
Back u		<u>remp r</u>	Cold wells	<u>remp r</u>	Steak / chicken in cold draw							
(Cut lettuce	40	Cut tomatoes	39	Wic			35/36				
С	ut tomatoes	40	Cut lettuce	40	Cut lettuce / cut tomatoes			39/38				
S	Steam table		Hot cabinet		Cooked corn			39				
	Chicken	150	Pork/ rice	155/154								
	Rice	155	Unit 2									
	Beans	170	Refried/ pinto	150/155								
Sauté	veggies / caul rice		Cold drawers	36	NC							
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: temps in F												
	Hot water in restrooms 100 plus / mens is on rt side											
W	Sanitizer in buckets is 200 ppm / tested wipes container in dining - none indicated on strip - COS											
	Hot water at hand sink 107 and up											
	Sourcream is replaced hourly											
42	Minor cleaning of exteriors of dry goods containers											
45	Minor detailed cleaning of surfaces non food such as legs / wheels / drains / flooring under equipment etc											
	Cleaning ice machine as needed											
	Discussed cooling down beans - shallow containers are best Switching to diversity for chemicals and pest control											
32	FRP was painted and is now peeling around three comp sink											
45	FillHoles in walls over three comp etc											
32			an dishes - may add bar ne	etting for no	w to allow	v to invert pans to	allow	/ to dry				
37	v		inches from floor especial	ly for glove	es							
	To move gloves to hig		ring									
	Allergens on labeled of	lesserts										
Received (signature)	by: See ahov		Print:		,	Title: Person In Charge/	Owner					
Inspected	See abov ^{Thy:} Kelly kirkpo		Print:									
(signature)	Kelly kírkpo	utríck	(RS			Samples: Y N #	collecte	ed				
Form EH-06	6 (Revised 09-2015)				•	-						