Followup City of Rockwall Vomit clean up										Allergy policy/traini	ng							
	Date: Time in: Time out: License/Per 01/21/2023 9:00 10:12 FS 9 ⁻¹													Food handlers Food managers 12 2 posted Page <u>1</u> of	2			
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						Complaint				estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
	Establishment Name: Contact/Owner N Freebirds Tavistock							ne:						* Number of Repeat Violations: Vumber of Violations COS: se trap//waste oil Follow-up: Yes	٨			
Physical Address: Pest control : 1067 30 101 Ecolab 12/30/23					3		Ho 08/2	od 2023				se trap//waste oil Follow-up: Yes O/94// 500 12/10/22 No ☑	A					
Moult				Status: Out = not in co points in the OUT box for	$\frac{1}{1} = \frac{1}{1}$	compliance		not o						pplicable $COS = corrected on site R = repeat violation W- Wat NA, COS Mark an \lambda in appropriate box for R$	ch			
			-	•					e In	nme	diate	Co	rrect	the Action not to exceed 3 days				
0 Î	Compliance Status Image: Compliance Status 0 I N N C U N O A O Time and Temperature for Food Safety						1	R	C O U	I	lianc N O	e Sta N A	С	Employee Health				
T	N O A O S (F = degrees Fahrenheit) I. Proper cooling time and temperature						-	T		12. Management, food employees and conditional employees;								
	L									~				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) See								1				Emailed poster for hand sink 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			F in 2				./			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)							
	Hours) 6. Time as a Public Health Control; procedures & records				ecords	_						Gloves						
	Prep								1			1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
				Ар	Approved Source									Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith			d in							Chemicals							
V				8. Food Received at pro Taking temps	oper temperature							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			_	• •	n from Contamin	ation				~	1	-		Received pre cut 18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prevented during foo				od			•		Own shelving								
~	preparation, storage, display, and tasting Raw on bottom. 10. Food contact surfaces and Returnables ; Cleaned and				and	_		19. Water from ap				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper						
V				Sanitized at <u>200</u>			anu			~				backflow device City approved				
	L			11. Proper disposition of reconditioned Disc.	of returned, previo arded	ously served	l or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 I		N N	C	Pri	ority Foundat	tion Items	``	ts) vi R	olat		N	_		prrective Action within 10 days	R			
U N T	1	O A	O S	Demonstration 21. Person in charge pro	n of Knowledge/		ladga		U T		0	A	O S	Food Temperature Control/ Identification				
~				and perform duties/ Cer 2			leuge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
V	1			22. Food Handler/ no us All when hired within	nauthorized perso	ons/ personn	iel			~	'			28. Proper Date Marking and disposition Good				
	Safe Water, Recordkeeping and Food Package Labeling				ge			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
			T	23. Hot and Cold Water	0	ate pressure	e, safe	-		_				Blue tooth and spare yellow digital / test strips within date Permit Requirement, Prerequisite for Operation	• 			
	_		-	112 24. Required records av	vailable (shellstoc	k tags; para	site	_				_		30. Food Establishment Permit (Current/ insp sign posted)				
ľ				destruction); Packaged	n labels to		ies c			~				Posted 2023				
				25. Compliance with V		ed Process,	and			1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
~				HACCP plan; Variance processing methods; ma Taking temps with blue	anufacturer instru e tooth thermo to	ctions	per day		w		'			 supplied, used One not working / 2 are working 32. Food and Non-food Contact surfaces cleanable, properly 				
				Con	sumer Advisory				2					designed, constructed, and used Maint etc				
r				26. Posting of Consume foods (Disclosure/Remi Allergy chart and tra	inder/Buffet Plate	e)/ Allergen		1		~	,			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
	_													ays or Next Inspection , Whichever Comes First				
O I U N T		N N O A		Prevention	of Food Contam	ination	1	R	O U T	Ν	N O	N A	C O S		R			
V	/			34. No Evidence of Inse animals Watch clean	ing and Maint	,					~			41.Original container labeling (Bulk Food)				
	1			35. Personal Cleanlines Sep	s/eating, drinking	g or tobacco	use							Physical Facilities				
~				36. Wiping Cloths; prop Discussed quate	s binding /st	ored oring in o	quats		1					42. Non-Food Contact surfaces clean General				
1				37. Environmental cont See						~				43. Adequate ventilation and lighting; designated areas used	_			
	C			38. Approved thawing 1	method				w	~				44. Garbage and Refuse properly disposed; facilities maintained Watch area around!	_			
1			~	39. Utensils, equipment dried, & handled/ In us		rly used, sto	ored,		1	~				 45. Physical facilities installed, maintained, and clean General 46. Toilet Facilities; properly constructed, supplied, and clean Equipped 				
			Ť	40. Single-service & sin and used	ngle-use articles;	properly sto	ored		-		~			47. Other Violations				
ĽĽ													1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed/ covid Ash Rust	Print:	Title: Person In Charge/ Owner GM
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		City/State: Rockwal	I	License/Permit # FS 9119	Page	2 of 2			
			TEMPERATURE OBSERVAT	TIONS							
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location			<u>Temp F</u>			
Cold h	olding		Hot holding			Wic					
Со	rn coldWells	37	Steam table		Salad	mix / tomato	es	38/38			
Lettu	ce / tomatoes Pico	37/38	Cheese / rice	140/178	Raw o	chicken / ste	ak	36/36			
	Back well		Black beans/ refried	153/159							
Tomat	oes Pico / cut lettuce	40/40	Hot holding unit 1								
Cut I	ettuce 2,/ quac	40/39	Cheese/ pork	150/150							
В	ottle cooler	38	Hot holding 2								
Draw	ers chicken / beef	39/39	Chicken / beans	138/149							
			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: ALL TEMPS TAKEN IN F											
	Hot water at hand sink 108/ three comp sink 114										
42/45											
	Discussed quats binding with manager on site and how to prevent when setting up Sani buckets										
42	Need to clean chip sp	ills in chi _l	o drawers under drawers								
	Sanitizer in bucket in rag 200 ppm /										
	Quats in wipes container 150-200 ppm										
42	Keep and eye on gaskets (clean and Maint) on hot holding units and clean inside spills etc										
	All produce comes in pre CUT / all pre shredded cheese										
40/45	Any boxes on floor in wic were just delivered and waiting to be stored										
42/45 42	Minor detailed cleaning needed under shelving in wic To clean black cart										
42 W		l sink - ci	urrently using hand sink by i	ice machi	ne for no	\\\/					
37/32			paint is peeling and can ca								
01/02	This is not washable r										
39scos	Discussed inverting cl										
W	•		king with a shelving unit that was used	for door dash	and bottoms	Shelf is on floor - need ne	w wire	shelving			
37	Need to replace green shelving unit over three comp sink as unit is rusting and green flakes are a potential physical contamination										
W	Best to hang mops to allow to dry inside mop sink area										
45	To address grout issues various										
	Chemical shelving unit to be able to move to clean floor										
45	Minor cleaning under ice machine needed										
	Watch the interior and clean as needed										
	Cleaning Bev nozzles nightly Watch storage of to go container boxes on floor										
	Watch storage of to go container boxes on floor Discussed cooling down beans technique at night and shallow pans in ice baths etc/ pork too										
	Labels on cookies include ingredients and allergens h										
	No longer using a fryer as chips are received cooked										
Received (signature)	See abov	'e	Print:			Title: Person In Charge/ ()wner				
Inspected (signature)	See abov Kelly kirkpo	trick	Print:								
	Reny Mi Mpu	n un				Samples: Y N # o	collecte	d			