	\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health																	
Date: Time in: Time out: License/Pe 07/15/2022 10:26 11:24 FS 9 ⁻¹						-						Food handlers Food Managers All 2 Page <u>1</u> of <u>2</u>						
P	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						int		4-]	Inve	stiga	ntior	n	5-CO/Construction 6-Other TOTAL/SCORE				
Fr	Freebirds world burrito Tavistock													* Number of Repeat Violations: ✓ Number of Violations COS: Follow-up: Ves √ 8/92/A				
Physical Address: Pest control : Ecolab 06/11/2022						Hood Grease trap : 05/2022 LES							ap : Follow-up: Yes OI92IA					
М																		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status																		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				O U T	I N	N O	N A	C O S	Employee Health R				
		1. Proper cooling time and temperature								~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F) Just loaded								~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Gloves used				
3		3. Proper Hot Holding temperature(135°F) Small steam table / Maint order requested within 4 hrs arrival												Preventing Contamination by Hands				
		4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used prop									
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Confirmed cheese / veggies 170-180							W		~	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Policy to be posted by hand sink now						
		~			6. Time as a Public Health Control; procedures & Not using officially	records				1				Highly Susceptible Populations				
					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									Chemicals				
	~	8. Food Received at proper temperature Temp taken								17. Food additives; approved and properly stored; Washing & Vegetables								
	<u> </u>	Protection from Contamination								No longer washing produce / precut 18. Toxic substances properly identified, stored and used								
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good separation								Water/ Plumbing								
	~				10. Food contact surfaces and Returnables ; Clear Sanitized at <u>200</u> ppm/temperature	ed and				~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~			11. Proper disposition of returned, previously service reconditioned Discarded	ved or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Ite	ms (2 Poi	ints R		0	Ι	N	uire N	Cor	rective Action within 10 days				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personne 21. Person in charge present, demonstration of kn				U T	N	0	A	O S	Food Temperature Control/ Identification				
	~			and perform duties/ Certified Food Manager (CFM) 2						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel All employees (11)				onnel				~				 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ 					
					Safe Water, Recordkeeping and Food Pack Labeling				Thermal test strips Sani strips and digital thermo									
	~				 23. Hot and Cold Water available; adequate press Watch 24. Required records available (shellstock tags; page 2014) 									Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
			~		destruction); Packaged Food labeled					~				Posted in hallway				
					Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proce HACCP plan; Variance obtained for specialized									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
		processing methods; manufacturer instructions Taking temps 3 times per day Consumer Advisory											32. Food and Non-food Contact surfaces cleanable, properly					
					Consumer Auvisory				w					designed, constructed, and used Watch				
	~				26. Posting of Consumer Advisories; raw or unde foods (Disclosure/Reminder/Buffet Plate)/ Allerg Training internal]		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
0	J	N	N	С	Core Items (1 Point) Violations Require	Corrective	Act R		Not 0	to E	xcee N	ed 90 N	0 Da C	ys or Next Inspection , Whichever Comes First				
U T	N	0	A	o s	Prevention of Food Contamination	other			U T	N	0	A	o s	Food Identification				
	~				 No Evidence of Insect contamination, rodent/ animals Watch for flies Personal Cleanliness/eating, drinking or tobac 			4			~			41.Original container labeling (Bulk Food)				
1					36. Wiping Cloths; properly used and stored	co use		-						Physical Facilities 42. Non-Food Contact surfaces clean				
W					Beturn to buckets 37. Environmental contamination			-	1					See 43. Adequate ventilation and lighting; designated areas used				
┝		v			38. Approved thawing method			-						Watch inside coolers 44. Garbage and Refuse properly disposed; facilities maintained				
Proper Use of Utensils						1	~				45. Physical facilities installed, maintained, and clean							
4					39. Utensils, equipment, & linens; properly used, dried, & handled/ In use utensils; properly used	stored,		1	- -					See 46. Toilet Facilities; properly constructed, supplied, and clean				
1					40. Single-service & single-use articles; properly used	stored		4						47. Other Violations				
	~				and used													

Retail Food Establishment Inspection Report

City of Rockwall

(signature) 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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Establishn Freeb	nent Name: Dirds	Physical A		ty/State: {ockwal	License/Permit # 9119	Page <u>2</u> of <u>1</u>					
T4		T., T	TEMPERATURE OBSERVATI	-	Item/Item for						
Item/Loc	ine meat	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	Temp F					
			Veggies		Upright warme	r					
W	hite chicken	103	Just loaded		Meat / rice	147/144					
P	ork/ queso	103/102	Tomatoes / cut lettuce	43/44	Upright 2						
С	horizo plant	104	Back up cold wells		Beans / beans	140/142					
	Rice	150/164	Cut tomatoes just cut	41/42	Drawer unit						
	Beans	145	Cut lettuce	41	Chicken / beet	f 39-39					
	Beef	144	Salsa	39	Wic chicken / sourcrea	am					
	Chicken	142	Bev cooler	36	Tomatoes / cut gree	ns					
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS C						
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENTION	ON IS DIRE	CTED TO THE CONDITIONS OBSERVI	ED AND					
	Hot water at hand sink	(100									
	Watch storage of any		floor								
03/COS			meat line was low - pulled me	eat to rel	heat and turns dunit up						
	Cold well unit next to just turned on - too low and product loaded - 43/44 - will monitor a										
	Sour cream in cold wells for less than 2 hrs										
	Using disposable wipes for front line now 100 ppm quats										
	Handle to door has been ordered to warmer										
	Sanitizer in buckets 20										
	Watch ice bucket by hand drink paper towels										
	Watch ice. Machine interior - using for cold baths only										
W			oap dispenser next to hand	drink							
42/45											
42	-		oil container is sitting on								
W 25	Watch towels on table										
35	•		s and shelving and floor etc ks- always use cup with lid e	to							
39	Watch storage of ice s										
00	Using two hand sinks										
45	•		in walls / scrub wall behind t	hree cor	mp sink / sink sanitizer at 20						
42/45	•										
	5 New shelving unit in back area watch storage of Maint items around it - General cleaning under shelving etc Keep an eye on condition of utensils etc										
	Could use a "dirty" table or cart for dirty dishes										
46	Need to have hot water mixed in restrooms to be 100 min										
39	Scoop with handle needed for chips										
	Reheated foods to over 165 F and Maint called on steam table										
New racks and netting observed !!!											
Received by: Print: Title: Person In Charge/ Owner											
(signature)	See abov	/e									
Inspected (signature)	See abov Kelly kirkpo	tie ale	Print:								
		uruk	/ NJ		Samples: Y N # c	ollected					
Form FH-06	(Revised 09-2015)										