

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 07/20/2020	Time in: 8:59	Time out: 9:55	License/Permit # FS 9119	Est. Type Dining	Risk Category Med	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 world burrito	Contact/Owner Name: Tavistock	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : Ecolab 7/13/2020	Hood 05/2020	Grease trap : 03/21/2020 1500 LES	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Sani
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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 Ice baths						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival / policy					
						Preventing Contamination by Hands					
	✓					✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					✓					
4. Proper cooking time and temperature Beef 159						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
		✓							✓		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					✓					
Approved Source						18. Toxic substances properly identified, stored and used Watch					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods						Water/ Plumbing					
	✓										
8. Food Received at proper temperature Checking						19. Water from approved source; Plumbing installed; proper backflow device Watch					
	✓					✓					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	3					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature May be test strips											
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned											

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) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Beans / carnitas - 41 before wic					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All staff						28. Proper Date Marking and disposition Great					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips on site					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards					
	✓					✓					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	✓					✓					

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					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals See attached						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					1					
36. Wiping Cloths; properly used and stored In bucket						43. Adequate ventilation and lighting; designated areas used					
		✓				✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Watch drain					
		✓				1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See attached					
	1					W	✓				
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped - watch chipped paint					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used Watch											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Russ Mcewin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Freebirds	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 9119	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Steam tables		Back up warmer 2		Wic	
Black b / pinto	168/180	White meat / seasoned	145/150	Tomatoes	39
Chicken	187	Beans	179	Cut lettuce	41
Cold top		Drawers		Beef	39
Cut tomatoes	40	Beef	3	Beyond beef	40
Cut lettuce	41	Chicken	38		
Back up warmers					
Rice / carnitas	170/181				

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:
Covid	No customer self service at this time - / employee temps at arrival / all employees wearing masks / Sani wipes using quats /also using peroxide product- advises to use per label
	Hot water at 118 in restrooms / in kitchen -110 / 108 at hand sink
W	Watch what is stored under paper towels on line
10	Sanitizer n bucket 100 ppm - appears low - to address with ecolab - could be a test strip issue
42	Clean old spills in chip drawers
	Using separate utensils for chicken and beef - changing every 2 hrs
32	Watch green cutting boards and sand or replace when needed
W	Watch ice scoop storage
W	Watch when hanging spray bottles on shelving in back —
45	Grout issue various areas
	Three compartment sink sanitizer
W	Watch drains and protect from items being washed down them - COS
	Keep an eye on metal scrub brushes and green ones too and discard when needed
39	Best to invert food containers in back to allow them to dry / storing sideways is allowing water to be trapped inside
	Back room watch floor storage and storage around panel box
45	Fill holes in walls around mop sink
34	Flies - in kitchen minimal in back
	Getting with ecolab to address issue with quats test / ppm

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

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