

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

Retail Food Establishment Inspection Report
City of Rockwall Food trailer

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

Date: 04/17/2023	Time in: 9:10	Time out: 10:02	License/Permit # Fs 9138	Food handlers 71	Food managers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: In- N- out burger 264	Contact/Owner Name: In n out	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	1/99/A
Physical Address: 1106 E I-30	Pest control : 03/23 ecolab	Hood 03/2023	Grease trap / waste oil : Les 03/30/23 500 gals /
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

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 No reheats						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Discussed policy at hand sinks					
		✓									
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
	✓					✓					
4. Proper cooking time and temperature 165						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.)					
			✓								
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 No eggs					
	✓										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary						Chemicals					
	✓					✓					
8. Food Received at proper temperature By delivery drivers logged						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					✓					
Protection from Contamination						18. Toxic substances properly identified, stored and used Low away					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
	✓					✓					
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 Discarded						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) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 71						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 thermocouple test strips					
	✓										
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Just received 2023					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W	✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logging twice per day and monitored remotely						31. Adequate handwashing facilities: Accessible and properly equipped, used Equipped all except one in repair part ordered battery					
	✓					✓					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cooked to required / ingredients by request						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					
	✓					✓					

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 Watch for flies						41. Original container labeling (Bulk Food)					
	✓										
35. Personal Cleanliness/eating, drinking or tobacco use Good						Physical Facilities					
	✓					1					
36. Wiping Cloths; properly used and stored In buckets						42. Non-Food Contact surfaces clean See					
		✓				✓					
37. Environmental contamination Watch						43. Adequate ventilation and lighting; designated areas used					
		✓				✓					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained Watch / dumpster area looks good					
	✓					✓					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Watch					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean Equipped and hot water 100 plus					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					
	✓										

