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

Retail Food Establishment Inspection Report City of Rockwall Food trailer

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

04/	: ′17	/20	23	Time in: 9:10	Time out: 10:02		icense/Pern						71 Food managers Page 1 of 2	2_		
				tion: 1-Routine	2-Follow U		Complaint		4-Ir	ıvesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE		
	1 - 0	ut b	urg	ne: er 264	D _o	Contact/ In n ou			11	1		·	* Number of Repeat Violations: Y Number of Violations COS: e tran / waste oil	4		
1106		Addr 0	ess:		03/2	23 ecolab			Hood 3/20		Le	es 03	e trap / waste oil : Follow-up: Yes //30/23 500 gals /, Follow-up: Yes //30/23 500 gals /,			
Mark	Co the	mplia approp	nce S oriate	points in the OUT box for		tem	Mark 🗸		opriat	te box	for IN	, NO	plicable COS = corrected on site R = repeat violation W-Watch	h		
Com	plian	ce Sta	itus	Prio	rity Items (3	Points) vi	iolations R	equire	_	n <i>edia.</i> nplian			ive Action not to exceed 3 days			
O I U N T	N C		o s		nperature for Fo egrees Fahrenhe]	R		I N	N A	O S	Employee Health	R		
1		~	8	1. Proper cooling time a	-				1			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
				2. Proper Cold Holding	tamparatura(A1)	°E/ 45°E\		4	'				13. Proper use of restriction and exclusion; No discharge from			
V				2. Proper Cold Holding	temperature(+1	17 43 1)			•				eyes, nose, and mouth			
	V			3. Proper Hot Holding	temperature(135	°F)							Discussed policy at hand sinks Preventing Contamination by Hands			
V	/			4. Proper cooking time 165	and temperature	;			•	/			14. Hands cleaned and properly washed/ Gloves used properly			
	•			5. Proper reheating products)	cedure for hot ho	olding (165°	°F in 2			4			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
				6. Time as a Public Hea	alth Control: pro	cedures & 1	records									
Ш	V	1						-	1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
				Ap	proved Source						/		Pasteurized eggs used when required No eggs			
				7. Food and ice obtaine good condition, safe, ar	nd unadulterated:		ood in						Chemicals			
				destruction Commis												
V	/			Food Received at pro By delivery dri						/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				, ,	from Contami				•	/			Water only 18. Toxic substances properly identified, stored and used			
				9. Food Separated & pr preparation, storage, dis			ood						Low away Water/ Plumbing			
H				10. Food contact surfac			ed and	-	<u> </u>				19. Water from approved source; Plumbing installed; proper			
-				Sanitized at 200					•	1			backflow device City approved			
	V			11. Proper disposition of reconditioned Disc	of returned, previ arded	iously serve	ed or		•				20. Approved Sewage/Wastewater Disposal System, proper disposal			
													rective Action within 10 days			
							1 1	R		I N	N	C		R		
O I U N T			O S	Demonstration	of Knowledge/	/ Personnel			U T	N	A		Food Temperature Control/ Identification			
UN			О	21. Person in charge prand perform duties/ Cer	esent, demonstra	ation of kno	wledge,			N C	A	0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Paul Husebo	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: In-n-out	Physical A	Address: E I- 30	City/State: Rockwa	all	Fs 9138	Page	2 of 2					
		TEMPERATURE OBSERVA					1					
Item/Location	Temp F	Item/Location	Temp F	Item/Loca			Temp					
Milk drawer empty	39	Salad 2, ambier	t 38	Bur	Burgers cooked		165/16					
Soft serve	34	Pickles on top for reference	e 39	39 Wic			35					
Salad table 1		Burgers inside	38	W	Whole lettuce		41					
Below ambient	39	39 Cut lettuce insid		Mustard	stard packet for reference		38					
Sauce	41											
Beef	38	Hamburger coole	r 36									
Upper pickles for reference		Meat	37									
		Ivioat										
	O	 BSERVATIONS AND CORRECT	VE ACTIO	ONS								
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Nozzles for Bev are w	Nozzles for Bev are w r s daily											
One hand sink battery	One hand sink battery is being replaced											
AllOthers (3) accessib	AllOthers (3) accessible and equipped and hot water 100 plus and											
Sanitizer at three com	Sanitizer at three comp 200 ppm as well as all buckets											
Great date marking												
Great food handling o	Great food handling of raw with double gloves etc											
42 Minor cleaning of exte	Minor cleaning of exterior doors on ice machine											
Hot water at hand sinl	Hot water at hand sink 119											
Gloves used to touch	Gloves used to touch rte foods											
Gaskets 2 units are be	Gaskets 2 units are being addressed _ work order											
Test strips within												
Constantly working or	Constantly working on tiles and other Maint											
All utensil are w r s ev	ery 4 hrs	or less										
Will remove shipping	Will remove shipping plastic liner from oil container outside											
Received by: (signature)		Print:			Title: Person In Charg	ge/ Owner						
See above Signature) See above See See See See See See See See See S	/e											
Inspected by: (signature) 7, 77 7, 7		Print:										
Kelly kirkpo	urick	7KS			Samples: Y N	# collecte	ed					
orm EH-06 (Revised 09-2015)		L			Samples, 1 11	" concett						