	Followup fee of																
\$50.00 after initial Retail Food Establishment Inspection Report												Allergy policy/training	g				
Followup City of F								Wa	all				Vomit clean up				
Date: Time in: Time out: License/Pe													Food handlers Food managers	2			
10/27/2022       9:43       10:45       FS 9 <sup>-1</sup> Purpose of Inspection:       1-Routine       2-Follow Up       3-Complai											atior	n	All 6 Page - of 2				
E	stabli -N-	shm	nent l			ner Nam	e:					<u> </u>	★ Number of Repeat Violations:      ✓ Number of Violations COS:				
Pl	Physical Address: 1106 E I-30 Pest control : Ecolab 10/02/2022 (fly treate							Hoc Self de	od ept 10/24	4/202			e trap : Follow-up: Yes 3/22 1500 removed/ 10/25/22 74 gals No Pics	۱			
		Com	pliar	ice S	<b>tatus:</b> Out = not in compliance IN = in compliance	NO = r	not ol	bserv	ved	NA	<b>A</b> = n	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch A, A, COS Mark an \sqrt{in appropriate box for R}$	h			
	mpli				Priority Items (3 Points) viola	-		e Im	ımedi	iate	Cor	rrect					
O U T	I N	N O	N A	C O S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	R	Compliance Status         Employee Health           R         O         I         N         N         C           U         N         O         A         O         Employee Health						Employee Health	R			
•		~		5	1. Proper cooling time and temperature All cook serve							0	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		-		$\dashv$	2. Proper Cold Holding temperature(41°F/ 45°F)			⊢┤	$\vdash$	13. Proper use of restriction and exclusion; No discharge from							
Ļ	~		$\vdash$		See						eyes, nose, and mouth Statement at hand sink / poster at info board						
_		<b>/</b>	$\vdash$		<ol> <li>Proper Hot Holding temperature(135°F)</li> <li>Proper cooking time and temperature</li> </ol>			h					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		<u>v</u>			5. Proper reheating procedure for hot holding (165°F ir	12		$\left  - \right $					Gloves 15. No bare hand contact with ready to eat foods or approved				
		~			Hours)								alternate method properly followed (APPROVED Y_N_)				
	~				6. Time as a Public Health Control; procedures & reco Cheese less than 15 mins	rus							Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered				
					Approved Source						Pasteurized eggs used when required No eggs used						
	~				7. Food and ice obtained from approved source; Food i good condition, safe, and unadulterated; parasite destruction <b>Commissary</b>	n							Chemicals				
	~				8. Food Received at proper temperature Checked at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination				~				Water only 18. Toxic substances properly identified, stored and used Chemical cabinet				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
╞					Beef separate 10. Food contact surfaces and Returnables ; Cleaned ar	ıd							19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or			W	⊢				backflow device To adjust drain pipe from ice machine to drain / see 45 20. Approved Sewage/Wastewater Disposal System, proper				
		~			reconditioned				~	disposal Watch see above							
0	I	N	N	C	• • • • • • • • • • • • • • • • • • •	2 Points R						С	rective Action within 10 days	R			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowled	lge,		U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager (CFM) Manager	-			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ persor Ansi approved - before starting in uniform			22. Food Handler/ no unauthorized persons/ personnel Ansi approved - before starting in uniform			Щ				Щ	<ul> <li>28. Proper Date Marking and disposition</li> <li>Great</li> <li>29. Thermometers provided, accurate, and calibrated; Chemical/</li> </ul>					
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins				
	~				23. Hot and Cold Water available; adequate pressure, s See attached $46$								Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	÷			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, an	4							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied.				
					Taking temps twice per / sent to corp Consumer Advisory			$\left  - \right $	$\square$			$\left  - \right $	32. Food and Non-food Contact surfaces cleanable, properly				
	1				26. Posting of Consumer Advisories; raw or under cool			Щ					designed, constructed, and used Watch cutting boards 33. Warewashing Facilities; installed, maintained, used/				
	~			_	foods (Disclosure/Reminder/Buffet Plate)/ Allergen La Cooked to done separation for allergens				~				Service sink or curb cleaning facility provided Service sink or curb cleaning facility provided				
Core Items (1 Point)         Violations Require Corrective A           0         I         N         C					ctive Act	_	0	Ι	Ν	Ν	С	ys or Next Inspection , Whichever Comes First	R				
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
	~				animals Watch for flys / door being addressed 35. Personal Cleanliness/eating, drinking or tobacco us	e	-		<u> </u>	~			Physical Facilities				
	~				36. Wiping Cloths: properly used and stored		-		~				42. Non-Food Contact surfaces clean	_			
W	-				Micro fiber in bucket 37. Environmental contamination Watch for condensation				~	_			Watch interiors if drawers units up under 43. Adequate ventilation and lighting; designated areas used In-house cleaning				
		~			38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained Looks good watch				
					Proper Use of Utensils			1	$\square$				45. Physical facilities installed, maintained, and clean Clean under tea table / address pipe				
i i	1			, ļ	39. Utensils, equipment, & linens; properly used, stored	1,		4	i				46. Toilet Facilities; properly constructed, supplied, and clean				
	~			' I	dried, & handled/ In use utensils; properly used			1				~	Need hot water 71 F / address circulating pump issue / 100-108 at exit				
	~ ~				40. Single-service & single-use articles; properly used and used	1	-			V			Need hot water 71 F / address circulating pump issue / 100-108 at exit 47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

Establishment Name: In-N- Out	Physical A 1106		City/State: Rockwal	I	License/Permit #	2 of 2						
		TEMPERATURE OBSERVAT			-							
Item/Location	Temp F	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>					
Soft serve unit product	40	Station 2										
Drawer unit drive thru	39	Sauce on cold top	39									
Station 1		Ambient/lettuce below	/ 40/39									
Cold top pickles for reference	40	Station 3 not in use	)									
Under counter ambient	40	Wic	38.8									
Cut lettuce	40	Cut lettuce	37									
Ground meat	41	2 door meat cooler mea	t 39									
L.		SERVATIONS AND CORRECTI										
Item         AN INSPECTION OF YOUR ES           Number         NOTED BELOW: all temps F	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER NOTED BELOW: all temps F											
Hot water in restrooms	s 70-71 F	to address										
Hot water at hand sink	in hand	sink in prep is 105 F / hot w	ater at th	ree comp	o 112 F							
Beverage nozzles clea		•										
		ht and is cleaned and turne	ed back o	n in the a	am and is loade	d wher	n cold					
Sanitizer station 1 200				41 1								
		and sanitized hourly and all replaced and sanitized hourly and all replaced and the same for any for a	-		•	ew over	cneese					
		er grill at room temp for app		v minutes	5							
v	Great date marking in wic Work order submitted for broken tiles / cove base											
Atkins thermocouple	Addressing gap at back door as well with this work order Atkins thermocouple											
while maintaining the ex	while maintaining the existing air gap (currently fall is an issue ) pipe is tilted up to drain but still dripping slig											
Fly fans at both drive	Fly fans at both drive thru windows											
Dumpster area looks g	Dumpster area looks good											
Received by:		Print:		I	Title: Person In Char	ge/ Owner						
(signature) See abov Inspected by: (signature) Kelly kirkpo	/e				erbon in onar	5. Switch						
Inspected by: (signature) 77 77 7.4 7.4	4	Print:										
Kelly kirkpo	ıtrick	/KS			Samples: Y N	# collect	ed					
form EH 06 (Poviced 00, 2015)		1			~	concet						