r e q ı Follov	u i wu	rec		of \$50.00 is after 1st		Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallImage: Vomit clean upEmployee health									וg	
	Date: Time in: Time out: License/Per 10/19/2020 10:06 10:54 FS 9*												Est. Type	Est. Type Risk Category Pa		2
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						int	-	Inve	stiga	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Estab In -n						ntact/Owner I 1 OUt	Name:						★ Number of Repeat Vie✓ Number of Violations	cos:	04004	/ A
Physi 1106 E	cal	Addr	ess:	<u> </u>	Pest con 09/27/20			Hoo Self					e trap : 0 1800 09/25 2020	Follow-up: Yes	0/100/	A
1106 0					$\frac{109/27/20}{\text{ompliance}}$		$\mathbf{O} = \text{not o}$			NA	-	· ·	COS = corrected of		lation W-Wate	ch
Mark				points in the OUT box for	r each numbered item	Mark				ox fo	r IN,	, NO,		1ark an 🗸 in appropria		
Comp					•			C	ompli	iance	e Sta	tus	lve Action not to exceed 5 d	uys		R
					R	O U T		N O	Α	C O S	Employee Health					
	Image: Second state of the se							~				12. Management, food emp knowledge, responsibilities,	employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)						•				13. Proper use of restriction and exclusion; No discharge from					
~	See						~				eyes, nose, and mouth Policy					
	V			3. Proper Hot Holding	temperature(135°F)								ıds			
	V	/		4. Proper cooking time	and temperature			14. Hands cleaned and					14. Hands cleaned and prop	perly washed/ Gloves u	sed properly	Γ
	~	/		5. Proper reheating pro- Hours)	cedure for hot holding	(165°F in 2			~		15. No bare hand contact with ready to eat food alternate method properly followed (APPROV			ith ready to eat foods o ollowed (APPROVED	r approved Y N)	T
	ľ			6. Time as a Public Hea	alth Control; procedure	s & records			Ľ				Gloves			
	ľ		<u> </u>	Prep only	ep only								16. Pasteurized foods used;	prohibited food not off	fered	
				Ар	proved Source						~		Pasteurized eggs used when	required		
	 7. Food and ice obtained from approved source; Foo good condition, safe, and unadulterated; parasite destruction 															
V	-			8. Food Received at pro Checking	oper temperature				~				17. Food additives; approve & Vegetables	d and properly stored;	Washing Fruits	
			<u> </u>		n from Contamination	1			~				Water 18. Toxic substances proper	ly identified, stored an	d used	+
V				9. Food Separated & pr preparation, storage, dis Good	rotected, prevented dur								Wa	ter/ Plumbing		
V	•			10. Food contact surfac Sanitized at 200		leaned and			~				19. Water from approved so backflow device	ource; Plumbing install	ed; proper	Γ
	v	/		11. Proper disposition of reconditioned Disc	of returned, previously	served or			~				City approved 20. Approved Sewage/Wast disposal	ewater Disposal System	m, proper	
	-	-	_	-		Items (2 Po			_	<u> </u>	_	_	rrective Action within 10 da	lys		
O I U N T		N N D A	C O S	Demonstration	n of Knowledge/ Perso	onnel	R	O U T	I N	N O	N A	C O S	Food Temperat	ure Control/ Identific	ation	R
~	•			21. Person in charge pr and perform duties/ Cer 5 all cfm	rtified Food Manager (CFM)			~				27. Proper cooling method u Maintain Product Temperat	ure	quate to	
~				22. Food Handler/ no u All employees when	nauthorized persons/ p hired	ersonnel			~				 Proper Date Marking an Great 			
				Safe Water, Reco	ordkeeping and Food I Labeling	Package			~				29. Thermometers provided Thermal test strips Yes comark therm		ed; Chemical/	
~			1	23. Hot and Cold Water See attached	er available; adequate p	ressure, safe								nt, Prerequisite for O	peration	
		t		24. Required records av destruction): Packaged	vailable (shellstock tag Food labeled	s; parasite			~				30. Food Establishment Po Posted 2019 - inquire of	· · ·	U 1 /	
			<u> </u>	Per order Conformance	with Approved Proce	dures								uipment, and Vendin		
	•			25. Compliance with V HACCP plan; Variance processing methods; ma Logs kept	ariance, Specialized Pr obtained for specialized	ocess, and ed			~				31. Adequate handwashing supplied, used Equipped			
					sumer Advisory				~				32. Food and Non-food Cor designed, constructed, and u Watch		, properly	
~	•			26. Posting of Consume foods (Disclosure/Remi Cooking to 165 F					~				33. Warewashing Facilities; Service sink or curb cleanin Set up		used/	
				Core Items (1 Poir	nt) Violations Requi	re Corrective							ys or Next Inspection, Wh	ichever Comes First		
O I U N T			C O S	Prevention	of Food Contamination	on	R	O U T	I N	N O	N A	C O S	Food	l Identification		R
V	1		Ĩ	34. No Evidence of Instantials Watch gap a	,	ent/other		_		~		~	41.Original container labeling	ng (Bulk Food)		Г
~	•		F	35. Personal Cleanlines		bacco use							Phy	sical Facilities		
V	•			36. Wiping Cloths; pro	perly used and stored				~				42. Non-Food Contact surfa Watch	ces clean		T
				37. Environmental cont				⊢	~				43. Adequate ventilation and	d lighting; designated a	areas used	┢
┣┼┼	ľ	~	, 	38. Approved thawing Nothing frozen	method		+	╞					44. Garbage and Refuse pro	perly disposed; faciliti	es maintained	┢
		-			er Use of Utensils			╞	~	\vdash			Watch 45. Physical facilities install	led, maintained, and cl	ean	╋
V				39. Utensils, equipment dried, & handled/ In us Watch	t, & linens; properly us			-	~				Watch Maint items 46. Toilet Facilities; proper Equipped	y constructed, supplied	l, and clean	+
V	•			40. Single-service & sin and used Handing						~			47. Other Violations			1
ĽĽ					5 541 5100 400			1								

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Paul Husebo	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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	nent Name:	Physical A	ddress:	City/State:		License/Permit # Page <u>2</u> of <u>2</u>		<u>2</u> of <u>2</u>			
In N out burger		1-30	TEMPERATURE OBSERVA			9130					
-Item/Loe	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>			
Soft se	erve	36	Salad table 2	35/36							
Dr	ive thru unit	30's	Meat	40							
S	alad table 1		Wic	35							
(Cut lettuce	38	Cut lettuce	40							
	Meat	41	Salad cooler 3	Na							
B	elow temps		Burgers cooler	36/37							
	Cheese	40									
	Meat	40									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
Covid	Social distancing tables/ condiments and drink station closed for self service /										
	All employees are screened at arrival										
	Plexiglass at pos stations										
	Hot water in restrooms adjustable - reaching 100/105 F										
	Hot water at all hand sinks 100 plus										
	Using new purell product for tables as well as quats - using directions on labels										
	bev nozzles are cleaned daily										
	Quats in bucket on line 200 ppm										
	QFB- used for placing meats on grills and removed using hands free method										
	Hot water at three comp sink 114 F Facility continues to look and operate great!										
Received (signature)	See abov	'e	Print:			Title: Person In Charg	e/ Owner				
Inspected (signature)	See abov Kelly Kirkpo	trick	\mathcal{R}								
Form EH-06	(Revised 09-2015)					Samples: Y N	# collect	ed			