r e q ı Follov	u i wu	re			of \$50.00 is fter 1st		City o	f Roo	ckv			Ins	spe	ecti	ion Report	g			
	Date:         Time in:         Time out:         License/Pe           10/20/2023         9:45         10:49         FS 9*												Food Managers Food Handlers $66$ Page <u>1</u> of <u>2</u>	_					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-I	Inve	stiga	tion	ı	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:	E				
In N	0	ut B	urg	gei	264		n N Out			-			~		✓ Number of Violations COS: 2/07/Λ				
Physi 1106 E			ress	s:		Ecola	control : b 09/11/2023			Ioo In-N-	od Out 4-	6 wks	G	reas 10/1	se trap / waste oil : 19/23 1600 / 500 / 10/16/23 44 gals Follow-up: Yes No Pic O/0777A	<u> </u>			
Mark					tatus: Out = not in compoints in the OUT box for a	$\frac{IN}{IN} = in co$ each numbered iten	mpliance n Ma	NO = normal or							pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an \sqrt{in appropriate box for R}$	L			
Comp	Priority Items (3 Points) violations I Compliance Status									<i>Immediate</i> Compliance					tive Action not to exceed 3 days				
O I U N T		N N O A		C O S	Time and Temperature for Food Safety					O U T	I N	N O		С					
			ľ		1. Proper cooling time and temperature										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				
~			See						`	eyes, nose, and mouth					eyes, nose, and mouth Need to post at hand sinks per state law				
		V	3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands					
V					4. Proper cooking time and temperature See						~				14. Hands cleaned and properly washed/ Gloves used properly				
		V	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					2			~	r			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Glove and quick barriers for raw				
	6. Time as a Public Health Control; procedures & records Prep only					ls					<b>I</b>	Highly Susceptible Populations							
					Approved Source								~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
r					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Warehouse										Chemicals				
	/				8. Food Received at prop										17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_			
					Taking temps	6	4		_				_		Water only 18. Toxic substances properly identified, stored and used				
	9				Protection from Contamination 9. Food Separated & protected, prevented during food						V								
~					preparation, storage, disp Good		-								Water/ Plumbing				
~	-				10. Food contact surface Sanitized at 200 g		; Cleaned and				~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>							~				20. Approved Sewage/Wastewater Disposal System, proper disposal							
O I U N		N N O A		C O		ority Foundati		Points) R		lati O U	ions I N	Req N O	n n N A	Cor C O	rrective Action within 10 days Food Temperature Control/ Identification	R			
				s	21. Person in charge pre and perform duties/ Cert	esent, demonstration	on of knowledg	e,		T		0	~	s	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	/				5 22. Food Handler/ no un 66	authorized person	s/ personnel				~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling						~				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Comark								
~					23. Hot and Cold Water Confirmed hot w	available; adequa	te pressure, saf	e							Permit Requirement, Prerequisite for Operation				
		V	-		24. Required records ava destruction); Packaged F		tags; parasite				~				30. Food Establishment Permit (Current/ insp sign posted ) Posted				
			T	-	<b>Conformance w</b> 25. Compliance with Va	vith Approved Pr ariance. Specialize				Т					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
					HACCP plan; Variance processing methods; ma Monitored remotely from cor	obtained for speci nufacturer instruct porate on screen / ph	alized	Day	1	W	~				supplied, used Equipped				
					Cons	umer Advisory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on wooden handledSpatulas				
~					26. Posting of Consumer foods (Disclosure/Remin Ingredients by reque	nder/Buffet Plate)	Allergen Labe				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
0 1	T	N N	II	C [	Core Items (1 Point	t) Violations Re	quire Correct	tive Acti	_	lot i	to E.	xcee N	d 90 N	) Da C	tys or Next Inspection , Whichever Comes First	R			
U N T		O A		o s		of Food Contamir				Ŭ T	Ň	Ö	A	o s	Food Identification				
1					<ul><li>34. No Evidence of Inse animals Fly and back</li><li>35. Personal Cleanliness</li></ul>	door						~			41.Original container labeling (Bulk Food)	_			
									_	_	-				Physical Facilities 42. Non-Food Contact surfaces clean				
	•			+	36. Wiping Cloths; prop Stored in bucke 37. Environmental conta Watch	amination	cu			1	~				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>Fan guards and exterior of ice tube</li> <li>43. Adequate ventilation and lighting; designated areas used</li> </ul>				
	T	V	1		38. Approved thawing n AllFresh	nethod					~				44. Garbage and Refuse properly disposed; facilities maintained				
					Prope	r Use of Utensils			١	W					45. Physical facilities installed, maintained, and clean Watch grout etc				
					39. Utensils, equipment, dried, & handled/ In use Watch handles 40. Single-service & sin	e utensils; properly	y used			1					<ul> <li>46. Toilet Facilities; properly constructed, supplied, and clean</li> <li>One hand sink in Womens hot water</li> <li>47. Other Violations</li> </ul>				
~	•				40. Single-service & sin	gie-use articles; pi	openy stored					~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: 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: Dut Burger	Physical A 1106	ddress: E I -30	City/State: Rockwal	I	License/Permit # Page 2 of 2 Fs 9138		2				
			TEMPERATURE OBSERVA	1								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locati	Temp	<u>)</u> F					
	erve machine	41	Wic ambient	36								
Drav	wer unit at DT	38	Cheese	38								
	Station 1	38	Meat cooler	37								
Sp	pread on top	38	Meat	36								
Ν	leat inside	37										
	Cheese	40	Cooking temp burge	r 179								
	Station 2	36										
	Cheese	41										
	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBS	ERVED AND					
	Dumpster area looks g	ireat										
	Soda station looks gre											
	Hot water 109 at front hand sink											
	Sanitizer in container	with wipi	ng cloth- 200Ppm / three c	omp sink	200 ppm							
42	To clean the outside of	f ice disp	enser tube									
	Watch storage in coole	ers -Allov	v for spacing									
	Filters are cleaned eve	ery morn	ing									
	Using gloves to touch	rte foods										
	Using comark thermocouple											
	Hot water at three comp 132											
34	Very smallGap at botto											
	Test strips on site with	<u> </u>										
			ig raw burgers and placing	-	then dise	carding each tin	ne undernea	ιth				
	Tomatoes stay at room temp until cut /watching condition too											
	Back hand sink 118 F	running t	or 15 secs									
	Restrooms											
46	Mops hanging to dry at mopSink											
40	<ul> <li>One out of three hand sinks not delivering hot water in Womens rr to be adjusted</li> <li>Discussed néw allergy poster /</li> </ul>											
	As usual great insp!!											
	Currently employee health policy is posted in back employee area											
Received (signature)	See ahov		Print:			Title: Person In Char	ge/ Owner					
Inspected		<u> </u>	Print:									
(signature)	See abov Kelly kirkpa	ıtríck	$\langle \mathcal{RS}  $			Samples: Y N	# collected					
	-					Sumples, 1 IN						