Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

г.	t.c				Time in Time and T' of	Dor	4					For Type Rick Cotecopy	
	ite: /ク(2/2	ነበኅ	24	Time in: 10:15 License/II FS-9							Est. Type Risk Category Page 1 of 2	2_
								T	-4.	- 4 *		5 CO/Completion of the Control of	DE
		se o i ishm			tion: 1-Routine 2-Follow Up 3-Complete: Contact/Owner			-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	KE
In	-N-	·Οι	ıt E	3uı	ger							✓ Number of Violations COS: 1/99/	Λ
		al A			Pest control : Wall, TX Ecolab/4-18-2024/ mo	onthly		ood ouse/mo	nthly	G	reas	e trap : Follow-up: Yes 1799/F 1600gal/3-15-2024 No 🗹	7
					IN = in compliance	NO = not	4			-		policiable $COS = corrected on site R = repeat violation W-Watch$	ch
Ma					points in the OUT box for each numbered item Mark	'√' a ch	heckm	nark in	appı	opria	ite bo	ox for IN, NO, NA, COS Mark an in appropriate box for R	,11
C		iance	Cto		Priority Items (3 Points) violation	s Requ	_	<i>mmed</i> Compl				ive Action not to exceed 3 days	_
O U	I N	N O	N A	C	Time and Temperature for Food Safety	R) I	N O	N A	C O	Employee Heelth	R
T	14	U	A	S	(F = degrees Fahrenheit)		T		U	A	S	Employee Health	
	/				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	-
	~				2. Troper Cold Holding temperature(41 17 43 1)			~				eyes, nose, and mouth	
					3. Proper Hot Holding temperature(135°F)	+						December Controller to be Hards	
		~			4. Proper cooking time and temperature	+		T				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	'							~				gloves used	
		1			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			1				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	\perp						, , , , , , , , , , , , , , , , , , ,	
	•				o. Time as a rubic Health Control, procedures & records							Highly Susceptible Populations	
					Approved Source			~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in								
	/				good condition, safe, and unadulterated; parasite							Chemicals	
					destruction corporate							Chemicus	
	~				8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits	
						Ш		~				& Vegetables	
					Protection from Contamination			~				18. Toxic substances properly identified, stored and used	
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting	П						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	
	7				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2 P	oints)	viola	tions	Req	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	CO		oints)	viola) I	N	N	C		R
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OU	x	N	N	O S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5 22. Food Handler/ no unauthorized persons/ personnel all Food Handler/ no unauthorized personnel all Food Handler/ no unauthorized personnel all Food Handler/ no personnel available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R	n No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips probe/test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 29. Thermometers provided in the properties of the prope	
OU	x	N	N	O S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	R	n No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips probe/test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 29. Thermometers provided in the properties of the prope	

Retail Food Establishment Inspection Report

Received by: (signature) Felisha Love	Print: Felisha Love	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: -Out Burger	Physical A		City/State: Rockwall, T	License/Permit # FS-9138	Page <u>2</u> of <u>3</u>					
	<u> </u>	1	TEMPERATURE OBSERV	•							
Item/Loc	cation	Temp F	Item/Location	Temp F Item/I	Location	Temp					
Shake	e machine ambient	40									
cold table/under/cheese		41									
		41									
right s	side grill/cooked burger	178									
left sid	de grill/cooked burger	172									
V	/IC/burgers	39									
	cut lettuce	39									
	2 door										
		OF	SERVATIONS AND CORREC	TIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND					
	Front hand sink 100)+F equ	nned								
	Soda/tea nozzles W	•	• •								
			ed on/to cold hold at 4	1F or helow							
	3 comp sink 120F	aot tarri		11 01 201011							
	Ice machine clean										
	Prep hand sink 100	+F equi	nned								
	•	•	ner to well over 155F								
	Gloves used for all	•									
	Fries cut daily/ cook										
	1 -		dei/ no par-nying								
	Sani buckets 200p	•	uick fit barriers to handle raw	most onto arill than	disported after handli	na moot					
				<u>-</u>		ng meat					
			sed today/not on/to co	old floid at 4 iF	or pelow						
	Spray bottles labele										
	Back hand sink 100										
40	Sleeved straws, ind		-		ır						
42	Some minor cleaning behind drink station/some syrup in customer self serve area Spent grease containers and dumpsters look good										
	· ·			oa .							
	RR sinks equipped/										
	Meat properly labeled with inspection stamps and dates										
Received (signature)			Felisha	a Love	Title: Person In Charg						
Inspected	d by:		Print:								