

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/19/2022	Time in: 7:57 am	Time out: 9:10	License/Permit # FS 9138	Food handlers 44	Food managers 4	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: I - N - Out Burger	Contact/Owner Name: In n out	* Number of Repeat Violations: <u> </u>	1/99/A
		✓ Number of Violations COS: <u> </u>	

Physical Address: 1106 E I-30	Pest control : Ecolab 03/17/2022	Hood <small>In-n-out once per month</small>	Grease trap : Teddy will receive	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					W	✓				
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Food Identification					
	✓					✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
		✓				✓					
Proper Use of Utensils						Physical Facilities					
	✓					✓					
	✓					✓					
						✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kimberly Cappiello	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: In-n - out	Physical Address: 1106 E I 30	City/State: Rockwall	License/Permit # FS 9138	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Drive thru unit	40.9	Wic		Meat upright cooler	37/38
Salad table 1	40	Cut lettuce	38-38		
Salad table 2	39/40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water in restroom 105 F / equipped / hot water at hand sinks in kitchen 100-116/ three comp sink 28
	Soda station area looks good - minor detailed inside cabinets
	Cleaning nozzles etc daily
	Try to keep handles to tongs for peppers out of product (self service)
	Turning off all line coolers at night to clean
	Cleaning crew comes In at 5:30 am before preopening set up
	Great date marking
	Using comark thermocouple /using long thermo for checking water temp /
	Using double glove to place meat in cook top and removed hands free and and using vinyl gloves to finish cooking etc
	Using logs twice per day to record with thermocouple and recorded
	All equip temps are tracked on monitor and at home office - TV screen show temps of all coolers all day
34	Small gap at back door bottom weather stripping to address
	Allergy procedures are separation etc . Training / ingredients by request
	Small chart for clarification if needed
	Test strips for all chemicals on site
	Using a chlorinated product for shake machine / test strips on site
	Quats for everything else - 200 ppm for food contact surfaces
	Separate product is using for cleaning sizing room etc which is also a quats product
	Potatoes are peeled and washed before cutting
	No par cooking of potatoes
	Washing produce with water only!
	Sops for removing any water in coolers that is a result of thawing at night when unit is off in place
	Using Swabs for thermo probes
	Checking grill and meat cooking temp twice daily once before opening and Another at 4:30

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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