

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: 01/25/2024	Time in: 12:54	Time out: 3:42	License/Permit # Food 5142	Food handlers All	Food managers 1	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: Loves Travel stop	Contact/Owner Name: Loves	* Number of Repeat Violations: _____	20/80/B
Physical Address: 1990 E I-30		✓ Number of Violations COS: _____	
Pest control : 01/04/2024 orkin		Hood Ma	Grease trap/ waste oil: Les 12/3/2022 - / Les 12/05/2023A
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/>	

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					
		✓				✓					
3						✓					
3						Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
	✓	✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
		✓				✓					

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					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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					
	✓					1					
		✓				✓					
		✓				W					
Proper Use of Utensils						1					
	✓					1					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Monica. Luna	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: Loves country store	Physical Address: 1990 E I-30	City/State: Rockwall	License/Permit # Food 5142	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top (top part)	Na	Under counter		Tornados	
Cold top unit below		Chicken and cheese tacos	41	138/146	
Beans/ chicken	39/41	Cheese Grated	41	Roller bites 135-146	
Chorizo	39	Condiments pico	40	hot case	
Upright breakfast taco unit		Hot holding		Tacos	164/167
Sausage and egg	39	Tacos /corny dog	156/122-132	Corny dogs	122-132
Chorizo	41	Hot dog rollers		Ice cream unit	-7.
Hot dog cooler hot dog temps	40/40	136-146		Wic	35-37

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
	Kitchen:
	Hot water at hand sinks 109/three comp 118
	Sanitizer in sink 200 Ppm
Cos	Test strips out of date /found someNext door
32	Time to sand or replace cutting board on coldTop
42/45	Minor cleaning needed inside coolers
29	Need thermo in warmest location
47	Shelving unit that is not 6 inches fromFloor .. to be addressed. To allow to lean floor
	Meat received frozen stored frozen/ thawed by pulling to refrigeration / cooked to required then hold hot
28	Using a box of hot dogs in less than 24 hrs / date marking shows 8 days and should only be7 (today plus 6)
W	Not taking temps of tacos after cooking before hot holding - temps must be taken to store hot NEED to take temp
	Blue tooth thermo used /
	Under counter freezer -.4
	Creamer unit 39/ chili /cheese 147/145
!!	Cooking tornados from frozen ON rollers - found several still in 20-30 F make sure they reach temp in correct time
	Tongs to be washed and sanitized every 4hrs
34	Fruit flies present at soda station
32	Keep an eye on condition of cabinet interiors replace when Needed
	Hot water at hand sink 109
10	To deep clean ice dispenser tubes and soda drain area etc
42/45/32	Need to clean under soda station and drains and address swollen Formica
02	Open air cooler -30's ambient / egg bites in front 47 F - pulled to discard / allOther areas 30-40
45	Scrub the floors in the wic / under racks / avoid floor storage
	Back freezer -7.2 - / beer wic 29/30
45	Clean under racks in back room
46	To have mixing value to deliver 100 at hand sinks in women's rr -middle faucet 134 F
45	Mop room replace ceiling tile over mopSink / fill holes in walls - tiles loose at cove base

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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