Follow-up fee of \$50.00 is       Retail Food Establishment Inspection Report       Image: First aid kit         required after 1st       City of Rockwall       Image: First aid kit         Followup       City of Rockwall       Image: First aid kit																			
Date: 01/25/2024			20	24	Time in: 12:54									Food handlers Food managers $AII$ $1$ Page <u>1</u> of <u>2</u>					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						Complaint	t	_	Inve	estiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE					
	Establishment Name: Contact/Owner N Loves Travel stop Loves								me:						* Number of Repeat Violations:      ✓ Number of Violations COS:				
	Physical Address:         Pest control :           1990 E I-30         01/04/2024 orkin														e trap/ waste oil: /3/2022 - / Les 12/05/2023A				
	<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not												<b>A</b> = n	iot ap	plicable $COS = corrected on site R_= repeat violation W-Watch$				
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         Time and Temperature for Food Safety           0         I         N         C         Time and Temperature for Food Safety							]	R	C O U	I	Ν	ice Sta	I C						
U T					(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		0	A	0 S	Employee Health 12. Management, food employees and conditional employees;				
									~		knowledge, responsibilities, and reporting								
3					2. Proper Cold Holding temperature( $41^{\circ}F/45^{\circ}F$ ) One egg bite at 47 F (unit is holding good temps)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3	3. Proper Hot Holding temperature(135°F)									<b>[</b> *		To post poster at hand sink Preventing Contamination by Hands							
5	See         A           Image: A second se											14. Hands cleaned and properly washed/ Gloves used properly							
	V         Not taking temps to verify           5. Proper reheating procedure for hot holding (165°F in 2					F in 2			•			Gloves used to keep 15. No bare hand contact with ready to eat foods or approved							
	Hours)										~	alternate method properly followed (APPROVED YN)							
•					6. Time as a Public Hea Prep only	. Time as a Public Health Control; procedures & records ep only					1				Highly Susceptible Populations				
					Approved Source								~		16. 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 destruction				od in			1	<u> </u>		Chemicals								
•					8. Food Received at pro	oper temperature				Γ	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination									~		18. Toxic substances properly identified, stored and used							
•					9. Food Separated & propreparation, storage, dis								Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned							~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch							
0	I	N	N	С					ts) vi R	0	Ι	N	Ν	С	rrective Action within 10 days				
U T	N	0	A	0 S	21. Person in charge pre	n of Knowledge/ P		vledge		U T		0	A	O S	Food Temperature Control/ Identification				
•				and perform duties/ Cer Must be one on c 22. Food Handler/ no un Taking as per hiring			2	~				<ul> <li>27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</li> <li>28. Proper Date Marking and disposition</li> <li>See attached</li> </ul>							
Safe Water, Recordkeeping and Food					ge	2						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
			Labeling r available: adequa	able; adequate pressure, safe								See attached							
•					24. Required records av										Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )				
•		destruction); Packaged Food labeled Per label							~		See attached								
					Conformance v 25. Compliance with Va	with Approved Pr ariance, Specialize		, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
ŀ					HACCP plan; Variance processing methods; ma iPad /5 times pe	e obtained for speci anufacturer instruc er day	ialized				~				supplied, used Equipped				
					Cons	sumer Advisory				2					32. Food and Non-food Contact <u>surfaces cleanable, properly</u> designed, constructed, and used See attached				
					26. Posting of Consume foods (Disclosure/Remi Emailed new allergy	er Advisories; raw inder/Buffet Plate) y poster	or under c / Allergen	cooked Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	I	N	N					rrective A	<i>ction</i> R	Not 0		Excee N	ed 90 N	0 Da C	ays or Next Inspection , Whichever Comes First				
	N	N O	N A	C O S		of Food Contami			ĸ	U T	Ν	0	A	o s	Food Identification				
1					34. No Evidence of Inse animals Gaps at door	r						~			41.Original container labeling (Bulk Food)				
ŀ	/				35. Personal Cleanlines			o use				_			Physical Facilities				
•					36. Wiping Cloths; prop Stored in soluti	lion	red			1					42. Non-Food Contact surfaces clean See				
		/			37. Environmental cont						~				43. Adequate ventilation and <u>lighting; designated areas used</u> See attached				
	_		_	_	38. Approved thawing r	method				W	<u> </u>				44. Garbage and Refuse properly disposed; facilities maintained     Watch dumpsters     45. Physical facilities installed maintained and alone				
					i	er Use of Utensils		how		1	_				45. Physical facilities installed, maintained, and clean See 46. Toilot Equilities properly constructed supplied and clean				
				_	<ul> <li>39. Utensils, equipment dried, &amp; handled/ In us</li> <li>40. Single-service &amp; sir</li> </ul>	se utensils; properl	y used			1					46. Toilet Facilities; properly constructed, supplied, and clean Need hot water consistent and at all sinks 47. Other Violations				
					and used	<sub>Die</sub> ase articles, p	. openy su			1					See attached				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed) Monica. Luna	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: S COUNTRY STORE	Physical A 1990		City/State: Rockwall			License/Permit # Page 2 of Food 5142		2 of <u>2</u>			
T4 /T		T4 /T · · · 4*		1	TE							
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>		Item/Location			<u>Temp F</u>			
	op (top part )	Na	Na Under counter				Tornados					
Cold	top unit below		Chicken and cheese tac	os	41	138/146						
Be	ans/ chicken	39/41	Cheese Grated	k	41	Roller bites 135-146						
	Chorizo	39	Condiments pic	0	40	hot case						
Uprigh	it breakfast taco unit		Hot holding			Tacos			164/167			
Sau	sage and egg	39	Tacos /corny do	g	156/122-132	Corny dogs			122-132			
	Chorizo	41	Hot dog rollers	;		lce	cream unit	t	-7.			
Hot doo	g 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 warme	est locati	on									
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 tacc	os after co	oking before hot holding - te	emp	s must l	oe taken t	o store hot NEED t	o tak	e temp			
	Blue tooth thermo used /											
	Under counter freezer	4										
	Creamer unit 39/ chili	/cheese	147/145									
	Cooking tornados from f	rozen ON	rollers - found several still i	n 20	-30 F m	ake sure	they reach temp in	corre	ct time			
	Tongs to be washed a	nd sanitiz	zed 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 (signature)	See ahou		Print:				itle: Person In Charge/ Owner					
T-rest 1			Print:	Print:								
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collected												