e q Follo	u i wu	re		of \$50.00 is after 1st		City of I	Rock			In	spo	ecti	ion Report		First aid Allergy po Vomit clea Employee	olicy/traini In up	ng
Date: Time in: Time out: License/Per 01/16/2023 12:12 1:52 Food											Page $\underline{1}$ of	2					
				tion: 🖌 1-Routine	2-Follow Up			4	Inve	estig	atio	n	5-CO/Constru		6-Other	TOTAL/SCO	RE
Estal				stop 283		Contact/Owner N Brown Dalton							★ Number of R✓ Number of V				
Phys 1990			ress:			control : 12/2022		Ho Na	od				e trap//waste oil 00 12/2022		Follow-up: Yes 🖌 No 🗌		
				Status: Out = not in co	$\frac{IN}{IN} = in \cos \theta$	mpliance N	$\mathbf{O} = \text{not } \mathbf{C}$								ite \mathbf{R} = repeat vio		ch
Mark	the	appro	priate	points in the OUT box for Prio									, NA, COS tive Action not to ex		k an X in appropriat s	e box for R	
0 1	Compliance Status 0 I N N C Time and Temperature for Food Sofety I					R	0	Complian D I N		N C						R	
U P T	$\begin{array}{c c c c c c c c c c c c c c c c c c c $					U T		0		O S	Employee Health 12. Management, food employees and conditional employees;						
	1. Proper cooling time and temperature							knowledge, responsibilities, and reporting					employees,				
3				2. Proper Cold Holding temperature(41°F/45°F) Island placement / wic temps 43/2				w	~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
V	/	3. Proper Hot Holding temperature(135°F) Confirmed						To post at hand sink Preventing Contamination by Hands					ıds				
ľ	A. Proper cooking time and temperature Confirmed					14. Hands cleaned and properly washed/ Gloves use					ised properly	T					
				5. Proper reheating proc									ready to eat foods o wed (APPROVED		+		
	Hours) 6. Time as a Public Health Control; procedures & records										Gloves			, IIN)			
	V								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					fered			
			_		Approved Source									Pasteurized eggs used when required			
v				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					T				Chemicals 17. Food additives; approved and properly stored; Washing Fr				
V				8. Food Received at pro	oper temperature				~				& Vegetables	••	ith water bei	•	
				Protection	n from Contamina	tion			~					es properly i	identified, stored an		
I				 Food Separated & pr preparation, storage, dis Mcclane and Sysco 		during food								-	/ Plumbing		
v	1			10. Food contact surfac Sanitized at <u>200</u>		; Cleaned and			~				backflow device	ved / to	ce; Plumbing install	der ice bin	Τ
	v	/		11. Proper disposition of reconditioned Disc	of returned, previou	sly served or			~				20. Approved Sew disposal	age/Wastew	ater Disposal Systemere needed	m, proper	
	- -	T N		Pri	ority Foundation	on Items (2 Po	ints) vi	iolai 0		Req	uire N	Cor	rrective Action with				R
		N N D A	C O S	Demonstration	n of Knowledge/ Po	ersonnel	ĸ	U T	Ν	0	A	o s	Food T	emperature	e Control/ Identific	ation	ĸ
w				 Person in charge pro and perform duties/ Cer Sharing with carls / wa Food Handler/ no u All employees taking 	atch this as one on mauthorized person	er (CFM) duty at all times s/ personnel		2	~				Maintain Product 7 28. Proper Date M	Femperature arking and d	lisposition	quate to	
••			1		ordkeeping and Fo					,				provided, ac	total ccurate, and calibrat	ed; Chemical/	+
-			1		Labeling			W					Thermal test strips Digital a/ test		expired yest	erday	
V				23. Hot and Cold Water See					1						Prerequisite for O	-	
!				24. Required records av destruction); Packaged ICE DAGS to h	Food labeled	number / m			~				Located in	back f			
				25. Compliance with V	with Approved Pro Variance, Specialized								31. Adequate hand	· · ·	oment, and Vendin ilities: Accessible a	0	-
r				HACCP plan; Variance processing methods; ma 6 times per day	anufacturer instruct				~				supplied, used Equipped	need si	ign		
					sumer Advisory				~				32. Food and Non- designed, construct Watch		et surfaces cleanable	e, properly	
v				26. Posting of Consume foods (Disclosure/Remi On labeling				W					33. Warewashing I Service sink or cur Sinks flow	b cleaning fa	stalled, maintained, acility provided ch stickers	used/	
	- 	J. N	C	Core Items (1 Poin	nt) Violations Re	quire Corrective	Action	Not 0		Excee N	ed 90 N	0 Da C					R
		N N D A			of Food Contamin		ĸ	U T	Ν	0	A	o s			lentification		ĸ
1				34. No Evidence of Inse animals Fruit flies						~			41.Original contair	ner labeling	(Bulk Food)		
1				35. Personal Cleanlines Store on bot	tom								10 X-	•	al Facilities		
V	1			36. Wiping Cloths; prop To store		ed		1					42. Non-Food Con General				
1				37. Environmental cont Watch condensation in	freezer / shelving a	and floor storage			~				_		ghting; designated a		
	V			38. Approved thawing	method			1					Area around	dumpste	ly disposed; faciliti r		
				•	er Use of Utensils			1					45. Physical facilit General Maint	ies installed, t to floor c	, maintained, and cl		
V				39. Utensils, equipment dried, & handled/ In us Watch	se utensils; properly	used			~				46. Toilet Facilities Watch me	s; properly c	onstructed, supplied	d, and clean	
				40. Single-service & sin and used	ngle-use articles; pr	roperly stored		1					47. Other Violation				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Covid Brian Dalton	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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Creamer Unit - 37/38 F

Establishment Name: Loves Travel Stop 283		Physical A 1990		City/State: Rockwal		2 of 2					
		TEMPERATURE OBSERVA									
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>					
Cut me	elons in ice well		SmallCooler for hot dog	s 40/41	Toppings	35					
Тори	bottom of cup	41/38	Roller 2		Island unit	33-39					
F	loller grill 3		Hot dogs	148-157	Sausages in front of sausages	45-48					
Ταqι	itos/ taquitos	138/1148	Cheese burger	140-142	Smoked ham sandwiches in front	46-48					
Buf	alo / tamales	147/142	Taco case		Wic	40-42					
	Chili	145	Tacos row 2/3	175/189	Milk/ naked juice	45-47					
	Roller 1		Corn dogs barely	/ 135	Hot dogs in rear	41					
	Hot dogs	146a148	Under counter freeze	r -11	Beer wic 37						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: ALL TEMPS TAKEN IN F										
	Manufacturers license current										
44	To clean area around dumpsters										
!!	To add store number on ice bags										
	Sanitizer 150-200 ppm in bucket for wiping counters										
	Discussed keeping ice level for melons temps on top 41										
	Rollers are cleaned - nightly /										
	Hot water at hand sink 140 - watch										
40	All utensils are w r s every 4 hrs or less - into kitchen										
42	Minor cleaning needed inside cabinets under soda station and etc										
28	Discussed cleaning hard to clean parts to ice dispensers - poor design										
02	Discussed date marking hot dogs bag when opened - date opened plus 6 for expiration date Merchandising placement issues with island - temps in 45-48 pulled and discarded / unit is working fine										
02	Merchandising placement issues with island - temps in 45-48 pulled and discarded / unit is working fine Watch for broken seals - Genoa snack pack discolored										
02	Witch for broken seals - Genoa shack pack discolored Wic is borderline 44-47 F milk products and naked juice -place thermo in this location to track										
42/45											
	Wic good temps in back / make adjustments as needed to keep temps 41 or less in all areas where Tcs foods are located										
W	Always best to hang n	nops to a	llow to dry this will aid in fly	v control							
	Hot water at hand sinks in Womens rr 100-140 - watch hot temp at faucet in middle										
!!	Sneeze guards at hot dogs rollers allows for contamination - to address										
	Upright freezer In back room 15 F -back room looks good minor cleaning										
45	Kitchen : minor detailed cleaning under equipment and shelving										
	Cold temps -under oven cooler taco 40/ cheese 40/ upright cooler - tacos 37- corn dogs 26										
	ColdTop unit - inside chorizo -40/ steak 40/ chicken 37 / upper portion Melons 37										
35	Sanitizer at three compartment 200Ppm also in buckets / gloves used to touch rte foods / hot water at 114-134 f										
37/34	To store employee items low in back room below food related items Shelving to be 6 inches from floor / watch banana storage and fruit flies in this area										
47	 Shelving to be 6 inches from floor / watch banana storage and fruit flies in this area Sink faucet does not allow you to fill the rinse sink as too long - to replace with shorter neck 										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner						
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples:						ed					