

**\$50.00 fee for
2nd Followup
if needed**

**Retail Food Establishment Inspection Report
City of Rockwall**

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

Date: 07/19/2022	Time in: 3:10	Time out: 5:36	License/Permit # Food 5142	Food handlers All but 4	Food managers 3	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
Establishment Name: Love's travel stop 283			Contact/Owner Name: Loves		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		13/87/B
Physical Address: I-30		Pest control : Orkin	Hood Na	Grease trap/ waste oil Les 1000/ les 200		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					
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

**Wic temp in back for fruit - melons -37 F
Removed Tcs from island unit during insp**

Establishment Name: Loves travel stop	Physical Address: 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
Wic	39/40	Hot taco unit taco	190	Beer wic	34
Back freezer	8.3	Taco	188	Taquito roller	
Tcs food island		Rollers hot dogs unit 1		151/137/136-139 tamale	
Temps internal food temps		140/141/142/140		Chili	141
49-57 F		Unit 2		Creamer unit	35
Cold wells		135/137/139/136		Ice cream unit	21
Pico	37	Under counter cooler	39	ColdTop unit in deli	
Under counter freezer	-5.1	Hot dogs	41/40	Cut melons	37/40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restrooms -130 - watch
37/45	Watch floor storage in wic and watch area around door - keep clean etc
45/37	Also watch floor storage in back room to allow floor to be cleaned
	Separation of food related items and laundry and chemcialnits
45	Clean spills under old soda boxes
02	Island unit Tcs foods were pulled and discarded except those just prepped ... which were taken back to cooler
	Any non Tcs food was allowed to stay in the unit
W	Avoid blocking air flow inside reach in coolers with boxes - hot dogs
	Reminder that whole apples should be stored in washable wicker or plastic - something washable
45	Watch floor storage in wic
45	Mop area looks good - fill holes in walls behind faucets and keep an eye on grout issues
42	Need to clean spills inside drawers under coffee area
	Hot water at hand sink 110 F / sanitizer in bucket 200 ppm
37	Keep ice bag dispenser defrosted
	Deli prep area: using yellow digital thermo and alcohol swabs
39	Shelving to be 6 inches from flooring
	Watch what is stored next to hand sink as splash guard may be required
	Hot water 119 F / sink sanitizer 200 ppm @ 70 F : test strips on site with directions
	Temps inside cold top unit -chicken 40/ sausage 40
	All meats are precooked and thawed and wrapped and reheated (188 F in unit) and placed in hot holding
	Date marking Carried thru from thawing to service - less that 5 days
	Upright cooler :wrapped cold taco stored before reheating for service 34 F ambient temp 39
	Cooking in alto sham unit
	Refriger under counter unit - chicken taco 41/ cheese 41 - to add one more thermo to warmest location of coolers
W	Keep an eye on excessive storage in small room
	GeneralDetailed cleaning on floor under
45	Plans to remove plastic liner for soda station and to cover exposed wood
	To have thermo in all coolers in warmest location.

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

Form EH-06 (Revised 09-2015)