\$50.00 foo						Food Esta City of					In	spe	ecti	Vomit clean up	Allergy policy/training		
Date:         Time in:         Time out:         License/Period           07/22/2024         1:15         5:21         Food													Food handlers Food managers All within 30 days of hire <b>2</b> Page <u>1</u>	of_2	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int 4-Investigation				stiga	ntion	1	5-CO/Construction 6-Other TOTAL	/SCOR	E		
	Establishment Name: Contact/Owner N Loves travel center Love's								e:						* Number of Repeat Violations:      ✓ Number of Violations COS:	<u>م /ر</u>	
Physical Address: Pest control : 1990 Ei-30 Rockwall Texas Orkin 6/12/2024									Hoo See (	od carls			reaso e ca	se trap/ waste oil Follow-up: Yes / 17/6	33/1	В	
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC							$\mathbf{O} = \mathbf{n}$	iot ob	oserv	ed	NA	<b>\</b> = n	ot ap	pplicable $COS = corrected on site R = repeat violation W$		h	
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         N         C						R									R		
U T	N     O     A     O       S $(F = degrees Fahrenheit)$ I     Proper cooling time and temperature					-	U T	N	0	Α	O S	Employee Health 12. Management, food employees and conditional employee	· ·				
		1. Proper cooming time and temperature								~				knowledge, responsibilities, and reporting	,		
3					2. Proper Cold Holding temperature(41°F/ 45°F) See Open air unit etc						~				13. Proper use of restriction and exclusion; No discharge fro eyes, nose, and mouth Posted at hand sink	n	
	~	3. Proper Hot Holding temperature(135°F) Logging												Preventing Contamination by Hands			
	~	4. Proper cooking time and temperature Logging							~				14. Hands cleaned and properly washed/ Gloves used prope	·ly			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_ Gloves		
	6. Time as a Public Health Control; procedures & records Prep only													Highly Susceptible Populations			
	Approved Source									~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooked</b>			
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Commercial</b>											Chemicals		
	~				8. Food Received at prop Logging	per temperature							~		17. Food additives; approved and properly stored; Washing I & Vegetables	ruits	
			I			from Contaminatio	n		-		~				18. Toxic substances properly identified, stored and used		
	~	9. Food Separated & protected, prevented during food     preparation, storage, display, and tasting								<u> </u>				Watch Water/ Plumbing			
3					All precooked. 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200/0 ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>		_
	~			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>					-		~				20. Approved 20. Approved Sewage/Wastewater Disposal System, proper disposal Watch		
	<u> </u>		[				Items (2 Po	ints	) vio	olati	ons	_	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Pers	onnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification		R
	~				21. Person in charge pres and perform duties/ Cert	,	0,						~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	2       22. Food Handler/ no unauthorized persons/ personnel All					2					28. Proper Date Marking and disposition See						
Sa						er, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemi Thermal test strips Confirmed	cal/	
	~				23. Hot and Cold Water See 46				] [						Permit Requirement, Prerequisite for Operation		
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>							~				30. Food Establishment Permit (Current/ insp sign posted Posted	)			
	Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and												Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properl	v			
			~		HACCP plan; Variance of processing methods; mar	obtained for specializ nufacturer instruction	zed				~				supplied, used Equipped	,	
					Const	umer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	tions	_
	~				26. Posting of Consumer foods (Disclosure/Remin Posted new allergen	nder/Buffet Plate)/ A					~				Watch and address rusty shelving various loca 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	00115	
Posted new allergen sheet in carls         Using carls           Core Items (1 Point)         Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes I																	
O U T	I N	N O	N A	C O S	Prevention of	f Food Contaminati	ion	R		O U T	I N	N O	N A	C O S	Food Identification		R
1					34. No Evidence of Insec animals See	ct contamination, roc	lent/other		1	-		~		5	41.Original container labeling (Bulk Food)		_
Ν					35. Personal Cleanliness	0. 0	obacco use		] [						Physical Facilities		
	~				36. Wiping Cloths; prope Stored in red bu				] [	1					42. Non-Food Contact surfaces clean See		
1					37. Environmental conta lce in open air	amination Unit			] [		~				43. Adequate ventilation and lighting; designated areas used		
		~			38. Approved thawing m Coming from fro	nethod	aken		] [	1					44. Garbage and Refuse properly disposed; facilities maintai See	ned	
					•	r Use of Utensils			ļļ	1					45. Physical facilities installed, maintained, and clean See		
	~				39. Utensils, equipment, dried, & handled/ In use Watch storage of	e utensils; properly us tongs	sed			1					46. Toilet Facilities; properly constructed, supplied, and clear <b>Need hot water to be 100 f</b>	n	
	~				40. Single-service & sing and used Watch	gle-use articles; prop storage	erly stored			1					47. Other Violations See attached		

One bucket of sanitizer at soda station was corrected to be 200ppm

City of Rockwall

Received by:	onica Lur	าล	•	Print:	· .	Title: Person In Charge/ Owner							
Inspected by: 7/ -7		1.00		Print:			Business Email:						
(signature) Kee Form EH-06 (Revised (	ly Kírkpatríc	ж КЗ											
	er unit 35 f				eing heated at o check temps	insp							
Establishment Name		Physical A 1990	-30	F	ty/State:		icense/Permit # Page 2 of 2 Food 5142						
Item/Location		Temp F	TEMPERAT Item/Location	URE OBSERVATI	ONS Temp F	Item/Location		1	Temp F				
Cold top amb	vient	_											
		35? 41		Jpright freezer	-4.4	Condiment unit non Tcs ph controlled			54 3/8				
	nelons			er wic n wic	40-46	Hot holding unit			3/0				
	ated cheese			-					150				
	chorizon		-	ipright unit	11	Tacos Corny dogs (using tphc)			150				
	coolers	57	Open a	ir cooler	47			,	121				
( Not	use)		Grilled cheese	-ham and Swiss	46/47 days	Roller bites cooked fromFroz		zen 1	140's				
Chicken and	steak cooler		Hot do	g rollers		Hot c	ot dog cooler		38				
Tappe	d tacos	41/41	143/13	6-9-140		Taquit	os 136-15	0					
Item AN INSP	OBSERVATIONS AND CORRECTIVE ACTIONS												
	BELOW: ALL TEMPS T												
	itchen hot wate												
	All meats used for breakfast tacos are refined precooked frozen / thawed I. Cooler												
	t cooler repair in												
	al cleaning nee					•							
	8 days instead			ang to adjust an	ia get w	ith company	/						
Ű	nsf approved th rips -2/2016 in												
	er at three com												
		-											
	Gloves used to touch rte foods Taking temps with blue tooth that communicates with iPad 4 times per day												
	Alto shaam ove					orday							
Ŭ				nd middle one h	ot water	not durina	on at all - all to b	e 100	0 min				
						-			•				
	Mop sink area could use some tlc - grout issues allows for standing water and. Leaning issues Reminder that floor storage under towel racks racks is not allowing for ease in cleaning in mop room												
45 /43 Need	to clean floor un	der racks	in wic / and r	acks too									
47 Need													
Wic is	Wic is holding 40-41 in Area of Tcs foods												
Other	Other areas are up to.45 to have checked (non Tcs areas)												
W Avoid	Avoid over stocking top shelves in Wic especially behind compressor boxes												
42 To due	To dust fan guards in wic and clean shelves too												
	Back room - reminder to eliminate floor storage of card board boxes to clean under shelving												
	Will have wic and and open air unit serviced to correct temps												
							ashable making it eas						
	_					scussed with	n Monica as is a f	ood co	ontact				
<ul> <li>Back doors area not closing tightly - gap in between</li> <li>Need to clean around dumpsters / and also need to clean around spent oil containers and do a better job of filling containers</li> </ul>													
Received by:		-	Print:	nean around spen	i on conta		a Detter JOD Of Tillin e: Person In Charge/ O	-	aniers				
(signature) See above Inspected by: (signature) Kelly kirkpatrick are Samples: V. N. # collected													
Inspected by: (signature) Ke	lly kírkpa	Print:	Samplasi V – N										