

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 07/24/2023	Time in: 1:43	Time out: 4:12	License/Permit # Food 5142	Food handlers All	Food managers 2	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Loves travel stop #283			Contact/Owner Name: Loves		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1990 e I-30			Pest control : Orkin 07/12/2023	Hood Nan	Grease trap/ waste oil Les 05/22/23 les 1000 gals / les 170 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
18/82/B						

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			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
O U T	I N	N O	N A	C O S			
		✓			1. Proper cooling time and temperature		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See		
	✓				3. Proper Hot Holding temperature(135°F)		
		✓			4. Proper cooking time and temperature		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
		✓			6. Time as a Public Health Control; procedures & records Prep only		
Approved Source							
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
	✓				8. Food Received at proper temperature To always check		
Protection from Contamination							
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
O U T	I N	N O	N A	C O S			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2		
	✓				22. Food Handler/ no unauthorized persons/ personnel All		
Safe Water, Recordkeeping and Food Package Labeling							
	✓				23. Hot and Cold Water available; adequate pressure, safe		
	✓				24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled For customer		
Conformance with Approved Procedures							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Zenput and tablet		
Consumer Advisory							
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
O U T	I N	N O	N A	C O S			
1					34. No Evidence of Insect contamination, rodent/other animals		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		
	✓				36. Wiping Cloths; properly used and stored Stored in sanitizer		
1					37. Environmental contamination		
		✓			38. Approved thawing method		
Proper Use of Utensils							
W					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		
	✓				40. Single-service & single-use articles; properly stored and used		

Compliance Status			Employee Health				R
O U T	I N	N O	N A	C O S			
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Post at all hand sinks		
Preventing Contamination by Hands							
	✓				14. Hands cleaned and properly washed/ Gloves used properly		
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves		
Highly Susceptible Populations							
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Pasteurized only		
Chemicals							
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
3					18. Toxic substances properly identified, stored and used See		
Water/ Plumbing							
W					19. Water from approved source; Plumbing installed; proper backflow device Watch		
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
O U T	I N	N O	N A	C O S			
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	2				28. Proper Date Marking and disposition Date marking		
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo for		
Permit Requirement, Prerequisite for Operation							
	✓				30. Food Establishment Permit (Current/ insp sign posted) Posted		
Utensils, Equipment, and Vending							
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See		
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Using carls		

Compliance Status			Food Identification				R
O U T	I N	N O	N A	C O S			
		✓			41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean		
	✓				43. Adequate ventilation and lighting; designated areas used		
W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch		
1					45. Physical facilities installed, maintained, and clean See		
1				✓	46. Toilet Facilities; properly constructed, supplied, and clean Hot water being adjusted / to check mens too		
		✓			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jennifer Ormes	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Loves travel stop 283	Physical Address: 1990 ae i-30	City/State: Rockwal	License/Permit # 5142	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit in kitchen		Chilled creamer	34/35	Hot dog roller 2	
Burrito / cheese	39/40	Roller unit tornado side		142-158	
Potato	40			Cold hold Pico	39
Below steak / thawing chorizo	39/33	Chili unit product	140	Under counter freezer	1.0
Upright cooler		Cold brew unit	39/41	Under counter cooler hot dog	40
Brisket taco / corny dog	40/40	Hot dog roller 1		Island unit	29-38
Under counter	40.3	136-141		Wic	
Tacos	40	Vendo hot case	148-165?	Corny dog	137

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 TAKEN in F
	Small kitchen
47	To store box of gloves off floor
	Hot water at hand sink 116!
09	Avoid storing bananas under soap dispenser
45	Splash guard at hand sink needed to protect anything stored around
	Faucet at three comp is slightly long so will need to watch not to spill
	Sanitizer bucket -200 ppm
37/45	To address condensation issue from AC unit above ceiling tiles as this may not drip on to food contact surfaces or into 3 comp
	Currently dripping into yellow bucket on floor
32	To have cutting boards sanded attached to unit
Coffee bar	Roller grill are cleaned nightly
	Washing tongs to be washed every 4 hrs or less
42	General cleaning of drawers under counter of coffee station
34/42/45	Fruit flies around coffee area - need to deep clean area under inside behind and around / also soda station
42/45/32	Need to clean under sink and seal wood framing
18/cos	No home pesticides to be used - removed raid
10	Need to deep clean ice dispenser tubes
	Remove shipping liner on fountain machine
	Using zenput for roller temps too - thermoworks thermo for tablet
29	Date marking boxes when opening for hot dogs / must only be 6 days out and not 7 days out (7 days to total)
45	Beer cooler - 38/39 - to clean floor under shelving
42/45	Wic looks good minor cleaning of shelves and under shelves and borderline temp again but 41 !
	Upright freezer in back room 15
W	Watch floor storage in back room near laundry
45	Need to clean mop sink / fill holes in walls
46/COS	Hot water at electronic eye units to be 100°F currently at 85 / cos to 108 f

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

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