Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

11/14/20	)22	Time in: 10:58	Time out: <b>12:10</b>		icense/Pe		62				Food handlers Food managers All except new 5 Page 1 of _	2
		tion: 1-Routine	2-Follow U		-Complai		4-I	nvesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Popeyes	Nam	ne:		Popey	/Owner N	lame:					* Number of Repeat Violations: Viumber of Violations COS:	٨
Physical Address: Pest control: Massey 11/14/2022						Hoo 06/20			e trap//waste oil Follow-up: Yes // No Friday	4		
Complia	nce S	Status: Out = not in cone points in the OUT box for e	прпансе	compliance	110	) = not o					plicable COS = corrected on site R = repeat violation W-Water	ch
Mark the appro	priate										NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days	
Compliance Status  O I N N C Time and Temperature for Food Safety  Time and Temperature for Food Safety				R	0			C				
$\begin{array}{c cccc} C & K & O & A & O \\ T & & & & & & & & & & & & & & & & & &$						U T	N (	A	O S	Employee Health		
		Proper cooling time and temperature									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
2. Proper Cold Holding temperature(41°F/ 45°F)										13. Proper use of restriction and exclusion; No discharge from	+	
See See										eyes, nose, and mouth Posted on board to move to hand sink		
3. Proper Hot Holding temperature(135°F)									<b>Preventing Contamination by Hands</b>			
<b>/</b>		4. Proper cooking time a See chicken	and temperature	;				/	14. Hands cleaned and properly washed/ Gloves used properly			
		5. Proper reheating proce Hours) <b>Confirme</b>	edure for hot ho	olding (165 at 172	°F in 2						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )	
6. Time as a Public Health Control; procedures & records									Utensils and gloves			
	Ц	o. Time as a r uone ricar	iui controi, proc		records						Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
		Арр	proved Source						/		Pasteurized eggs used when required	
	П	7. Food and ice obtained			ood in					1	No eggs used	
		good condition, safe, and destruction PFG		_							Chemicals	
		8. Food Received at prop To check	per temperature					/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			from Contamii	nation			H				All prepped 18. Toxic substances properly identified, stored and used	+
		9. Food Separated & pro	otected, prevente	ed during f	ood						Watch	
		preparation, storage, disp									Water/ Plumbing	
		10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature					backflow device City approved				City approved	
		<ol> <li>Proper disposition of reconditioned</li> </ol>	f returned, previ	iously serve	ed or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
		Prio	ority Founda	tion Iten	ns (2 Poi	ints) v	iolatio	ons R	auire	e Cor	rective Action within 10 days	
	_				(							
		Demonstration	of Knowledge/	/ Personnel	l	R	O U	I N	N A	О	Food Temperature Control/ Identification	R
U N O A		21. Person in charge preand perform duties/ Cert	sent, demonstra	tion of kno	wledge,						27. Proper cooling method used; Equipment Adequate to	R
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## Will Followup on boiling bag unit

## Retail Food Establishment Inspection Report City of Rockwall

Received by: (Printed / covid Rocio Soltero	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: yes chicken	Physical Address: Ridge road				ity/State: Rockwal	I	License/Permit # Page 2		<b>2</b> of
•	•	TEMPERATURE OBSERVA			E OBSERVATI	TIONS				
Item/Loc		Temp F	<u>Item/Location</u>			Temp F Item/Loca				Temp F
Chicke	en hot holding		Drawers			148/201				
	Nuggets /	151/152	Top Chi	cken / chi	icken bottom	148/160	Batton ornotton			37/39
	Pieces	137-141	ColdTop			37	Wic			
M	ac n cheese	157	Sauce / slaw 41			39-36	Chic	cken/ chick	en	37/39
Α	mbient unit	147-172	Cooked chicken tem			187/192	9	Slaw / rice		38/38
Stean	n table not working		Upright freezer			11	Wif			9.6
Upri	ght hot holding	157-163	Brea	ading	station		Hot w	ater boiling	unit	81
Rice	e / beans / Mc	146/153/167	Batt	er / c	hicken	39/40	Upright (	cooler biscuits / des	sserts	39.1
		OB			CORRECTIV					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BI	EN MADE.	YOUR ATTENTION	ON IS DIRE	CTED TO T	HE CONDITIONS OBSER	VED A	ND
42	Need to clean dispens	er trav at	t soda s	ation in	customer ar	ea				
	Hot water in restrooms									
42/45	Minor cleaning needed under soda station									
W	Best to store spray bottle not over condiments									
	Sanitizer in bucket 200'ppm quats									
	Hot water at hand sink	112								
45	Wooden holder for sign letters to be made washable if storing in kitchen									
	Hot water at hand sink 120									
39	Avoid using cups to scoop ice - use ice scoop									
	Discarding chicken 30 mins									
42/45										
	Breading station sifted after each drop and the replacing less than 4 hrs									
	Discussed hand washing and gloves etc									
	Batter station person stays in this area only when one person and changes gloves when leaving always washing hands first									
45	GeneralCleaning of floor needed									
	Keep an eye on pipe wrapping in wic - good date marking									
	Sanitizer in bucket -200 ppm									
45	Watch for grout issues especially in mop area									
45	To address tiles as per pest control tech									
39	Repairs to shelving needed in wif - holding up with pans									
37	Watch for dripping from wrapped pipe in wif over back boxes									
38/cos										
!!/cos	Advised to cook to 165 within 2 hrs this is not an approved way to thawas it is placing into danger zone / moved to microwave to cook									
	Storing utensils in running dipper well									
35	Watch hair under hats - keep restrained - male workers									
37	Watch condensation in hot holding unit dripping onto floor as well - need to address									
	Store is working with old equipment that is breaking down									
Steam table is not working and state needs unit to be in operation to allow food to properly flow  Received by: Print: Title: Person In Charge/ Owner										
(signature)	See abov	e/e						Tide. I crown in Charge	Owner	
Inspected (signature)		itici al	P	rint:						
	Kewy MM MPU	ur un						Samples: Y N	collecte	ed