

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

Date: 05/24/2022	Time in: 10:00	Time out: 11:11	License/Permit # Food5162	Food Managers 4	Food Handlers 2 plus new	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
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Establishment Name: Popeyes	Contact/Owner Name: Rocio Soltero pic	* Number of Repeat Violations: _____	3/97/A
Physical Address: Ridge road	Pest control : Massey 05/03/22	✓ Number of Violations COS: _____	
Hood		Grease trap / waste oil : Southwaste 04/08/22 / glens grease service	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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						R	Compliance Status						R	
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health							
							1. 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) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post poster at hand sinks	
							3. Proper Hot Holding temperature(135°F) See						Preventing Contamination by Hands	
							4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly	
							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.)	
							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 No eggs	
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals	
							8. Food Received at proper temperature To check always						17. Food additives; approved and properly stored; Washing Fruits & Vegetables No fresh	
							Protection from Contamination						18. Toxic substances properly identified, stored and used Stored low	
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good in wic						Water/ Plumbing	
							10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device City approved	
							11. Proper disposition of returned, previously served or reconditioned Discarded						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R	
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification							
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
							22. Food Handler/ no unauthorized persons/ personnel New food handlers within 30 days of hire						28. Proper Date Marking and disposition Great	
Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and swabs					Permit Requirement, Prerequisite for Operation	
							23. Hot and Cold Water available; adequate pressure, safe 132						30. Food Establishment Permit (Current/ insp sign posted) Posted	
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order handed						Utensils, Equipment, and Vending	
							Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Keeping temp log						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition	
							Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
							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						R	Compliance Status						R	
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT		
Prevention of Food Contamination							Food Identification							
							34. No Evidence of Insect contamination, rodent/other animals Front door is not closing / grout issues						41. Original container labeling (Bulk Food)	
							35. Personal Cleanliness/eating, drinking or tobacco use Watch						Physical Facilities	
							36. Wiping Cloths; properly used and stored Storing in buckets						42. Non-Food Contact surfaces clean Minor cleaning needed inside coolers /hot holding etc nonfood	
							37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used	
							38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained Manager ordered new dumpster	
Proper Use of Utensils								45. Physical facilities installed, maintained, and clean See					46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations	
							40. Single-service & single-use articles; properly stored and used							

