

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: 11/22/2023	Time in: 9:50	Time out: 11:38	License/Permit # Food5162	Food Manager 5	Food Handlers All within 30 days	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	-------------------------------------	--------------------------	-------------------------------------	---------------------------

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 checked="" type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Popeyes chicken			Contact/Owner Name: Guillermo Perales		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		18/82/B
Physical Address: 2535 ridge road		Pest control : Massey 10/09/2023	Hood 08/2023	Grease trap / waste oil : Southwaste 10/3/2023 1000	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			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		W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at all hand sinks / emailed posters	
	✓				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 Prepping							Highly Susceptible Populations	
					Approved Source					✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals	
	✓				8. Food Received at proper temperature					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used Watch storage	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device Leaks at hand sinks	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded		W	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains see RR	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel All new within 30 days			✓				28. Proper Date Marking and disposition Good	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / test strips in date	
	✓				23. Hot and Cold Water available; adequate pressure, safe See							Permit Requirement, Prerequisite for Operation	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			✓				30. Food Establishment Permit (Current/ insp sign posted) To repost when remodel done	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Every 4 hrs in holding cabinet 2 hours on line			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Both leaking see 19	
					Consumer Advisory			2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Discard badly bent / damaged fryer baskets	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Posting / new poster for kitchen coming			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals Files in the kitchen. / air curtain at drive thru and back door too			✓				41. Original container labeling (Bulk Food)	
W					35. Personal Cleanliness/eating, drinking or tobacco use Store drinks container low in WIF / watch hair restraints							Physical Facilities	
	✓				36. Wiping Cloths; properly used and stored Stored in buckets		1					42. Non-Food Contact surfaces clean See attached	
1					37. Environmental contamination Condensation in wif		W					43. Adequate ventilation and lighting; designated areas used Wic slightly dark	
		✓			38. Approved thawing method		1					44. Garbage and Refuse properly disposed; facilities maintained Lid on dumpster	
					Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean See	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Utensils storage		1					46. Toilet Facilities; properly constructed, supplied, and clean Need paper towels in RR	
	✓				40. Single-service & single-use articles; properly stored and used Watch				✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Popeyes	Physical Address: 2535 ridge road	City/State: Rockwall	License/Permit # Food5162	Page 2 of 2
---------------------------------------	--------------------------------------	-------------------------	-------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Under counter reach in	Na	Hot drawers chickenSandwich	156/154
Chicken / chicken	38/38	Chicken hot holding		Drawers 2	
Cheese	39	Strips	149-172	Popcorn shrimp	132
Wif HTT	7.3	Chicken	179/189	Cold top	39
Water boiling unit	180	Hot shelves	177-180	Sauce upper	40
Biscuit unit	38	Hot wells		Upright freezer	-5.8
Upright hot holding		Mashed pot	159	Breading station main	
Beans / rice	180/151	Gravy	167	Batter / chicken	48/38

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: temps in F
44	Need lid on dumpster
	Dining remodel job almost complete see notes on bottoms
45	Entered in back door and observed mop sink area -Chipped tile to be addressed
42/45	General Detailed cleaning throughout
32/45/	Grout issue in back area around sinks to be addressed / also need to clean drains
42/45	General cleaning needed of storage racks / avoid storage of clean pans on dirty dunnage rack / to clean under racks in dry storage
	Hot water at hand sink 122 /130 and up
19	Need to fix faucet that is difficult to turn off near cooking. Area and also by drive thru / dripping
	Wic slightly dark ...
42/45	Need to clean shelving in wic and flooring too
	Great date marking
32	TimeTo rewrap tape on pipes in wic - to make smooth to clean.
37	Need to address condensation issue in wif - frozen on boxes under condenser / seal gaps
!!	Air gaps good under ice machine BUT Inadequate fall to drain is preventing it from draining entirely -Only small drip
45	To seal gaps around Wif - tiles
42/45	GeneralDetailed cleaning of surfaces non food contact / shelving equipment etc
42	Need to deep clean hot shelves / pass thru area
39 /vos	To store spoon in dipperwell deep enough to cover fold contact portion of store clean and dry on a clean dry surface or in food with handleOut
	Tongs are washed every 4 hrs or less
46	Need paper towels in both RR - generalCleaning needed in both
	Chicken sandwich breading station batter 382 chicken 35
42/45	Deep cleaning needed under / behind and around equipment / filters too / hood etc
39	Watch utensils handles and cross contamination etc / poster at wic regarding door handle
Construction	To address gap at front doors / need paper towels in both restrooms to exit using handle on door
Items	slow drain in mens RR to address / add escutcheons under sinks around pipes / then seal around
To	Need to seal around escutcheons and wall penetrations and tile gaps under sinks in restrooms
Address	To clean under new soda station and address standing water and add outlet cover / wrapped hoses should be rewrapped
	Need to cut out SS panel to allowDrain hose to flow thru to drain under cabinet ...building final to approve RPZ and air gap

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

Form EH-06 (Revised 09-2015)