\$50.00 reinspection fee 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

Date: 05/20/2021		Time out: 4:18	Food 5		2				FF chicken Risk Category Page 1 of 2	2_		
	ction: 1-Routine	2-Follow Up	3-Complaint		Inve	etia	ation	. [5-CO/Construction 6-Other TOTAL/SCO	RF		
Establishment Nar	ne:	Cont	act/Owner Name:	_	IIIVC	Suge	au01		* Number of Repeat Violations:	XI.		
Physical Address:	ken	Pest contr		Но			C		e trap: Follow-up: Yes 8/92/	4		
Ridge road		Massey 05		-	oa sticke	er		prov	c trap :	•		
Compliance	Status: Out = not in come points in the OUT box for e	pliance IN = in complia	$ NO = not \\ Mark $			N/	A = n	ot ap	oplicable COS = corrected on site R = repeat violation W-Water D. NA. COS Mark an In appropriate box for R	:h		
мак не арргорна				•••					tive Action not to exceed 3 days			
Compliance Status O I N N C	(D): 1 (D)	4 6 E 10 6	oty R	C	ompl	liance N		tus C		R		
U N O A O	Time and Temp (F = deg	ety	U T	N	0	A	o s	Employee Health				
	Proper cooling time an	1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	2. Propor Cold Helding terms (410F) 450F)								13. Proper use of restriction and exclusion; No discharge from			
	2. Proper Cold Holding temperature(41°F/ 45°F) See				~				eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135°F)								Policy Preventing Contamination by Hands			
	See 4. Proper cooking time a	nd temperature							14. Hands cleaned and properly washed/ Gloves used properly			
	Proper reheating proce	dure for hot holding (1	65°F in 2		~				15. No bare hand contact with ready to eat foods or approved			
	Hours)				~				alternate method properly followed (APPROVED Y N) Tongs gloves etc using tongs and utensils after cooking			
	6. Time as a Public Healt Batter station dry change	h Control; procedures	& records						Highly Susceptible Populations			
	Datter station ary smarrge	a overy 1 me			l				16. Pasteurized foods used; prohibited food not offered			
	App	roved Source					•		Pasteurized eggs used when required			
	7. Food and ice obtained good condition, safe, and											
	destruction	· 1							Chemicals			
	8. Food Received at prop	er temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	To check						~		Water only if needed			
		rom Contamination		3				/	18. Toxic substances properly identified, stored and used Store below gloves etc			
	Food Separated & prot preparation, storage, disp		g food						Water/ Plumbing			
	10. Food contact surfaces	s and Returnables; Cle	aned and						19. Water from approved source; Plumbing installed; proper			
	Sanitized at 200 p	pm/temperature Watch	ice dispenser		~				backflow device City approved			
	11. Proper disposition of reconditioned	returned, previously se	erved or		./				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	D.		(2.5)			Ļ			^			
O I N N C U N O A O			R	violal O U	I	N	N	C	rrective Action within 10 days	R		
U N O A O S	21. Person in charge pres	of Knowledge/ Person		T		0	A	o s	Food Temperature Control/ Identification			
	and perform duties/ Certi				/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no una All with in 60 days	nuthorized persons/ per	rsonnel		/				28. Proper Date Marking and disposition			
	,	lkeeping and Food Pa	nckage		<u> </u>				Great 29. Thermometers provided, accurate, and calibrated; Chemical/	\vdash		
	. 1	Labeling			•				Thermal test strips			
	23. Hot and Cold Water a	available; adequate pre	ssure, safe						Permit Requirement, Prerequisite for Operation			
	 Required records ava destruction); Packaged Fe 		parasite		~				30. Food Establishment Permit (Current/ insp sign posted)			
	Per order	th Approved Procedu	Iroc						Posted Utensils, Equipment, and Vending	H		
	25. Compliance with Var	iance, Specialized Pro-	cess, and		Π				31. Adequate handwashing facilities: Accessible and properly			
	HACCP plan; Variance of processing methods; man		1		/				supplied, used Equipped			
	Consu	ımer Advisory							32. Food and Non-food Contact surfaces cleanable, properly	┢		
				W	٧				designed, constructed, and used Watch condition			
	26. Posting of Consumer foods (Disclosure/Remin				/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
	Posting	,		\perp					Set up 200 ppm	L		
0 I N N C	Core Items (1 Point) Violations Require	Corrective Actio	n Not	_	N	_	Da C	ys or Next Inspection , Whichever Comes First	R		
U N O A O T S		Food Contamination		U T		0	A	o S	Food Identification			
W	34. No Evidence of Insec animals Watch attraction	ng			~				41.Original container labeling (Bulk Food) Labeled			
	35. Personal Cleanliness/	eating, drinking or tob	acco use						Physical Facilities			
V	36. Wiping Cloths; prope Stored in bucke	rly used and stored		1					42. Non-Food Contact surfaces clean See			
1	37. Environmental contain Watch condens	mination			1				43. Adequate ventilation and lighting; designated areas used watch			
	38. Approved thawing m				1				44. Garbage and Refuse properly disposed; facilities maintained	\vdash		
<u> </u>	-	Use of Utensils		1					Watch 45. Physical facilities installed, maintained, and clean	+		
	39. Utensils, equipment,		d, stored,	<u> </u>					See 46. Toilet Facilities; properly constructed, supplied, and clean	1		
1	dried, & handled/ In use Watch storage of u	utensils; properly used	1		~				, , , , , , , , , , , , , , , , , , ,			
1	40. Single-service & sing	le-use articles; properl	y stored						47. Other Violations	T		
1	and used Watch sto	rage next to ch	emicals									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Rocio Soltero	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Popeyes chicken		Physical Address: Ridge road		City/State: Rockwal		Page <u>2</u> of <u>2</u>				
	-		TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Hot holding temps			Cold top unit		Breading station for sandwich	nes 37				
Chicken pieces		148/139	Sauce	40	Wic	33/36				
Chicken tenders		151	Under counter	33	Chicken / chicke	n 37/38				
Warr	mer over holding	180	Warmer over	229	Rice / rice made at	12 44/51				
S	Steam table		Upright unit	-2	Chicken	37				
	Potatoes	181	Breading station		Wif	0				
	Rice	184	Batter	40	Water heating ur	nit 182				
New a	ınd n rice in container	140	Chicken	38/39		37				
		OB	SERVATIONS AND CORRECTIV	E ACTION						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND				
	Restrooms hot water 1	00 F / ed	quipped							
W	Minimal cleaning need	ed and	watch ice dispenser tube							
	Still no dine in at this time pp									
	Watch hot water at 13	7 F at ha	nd ink							
	Sanitizer buckets at 20	00 ppm								
42/45			at drive Thur / also pipes ar	nd check	all drains throughout and p	ipes too				
			armers / under and around			<u>. </u>				
	Not using undercounted									
37	•		freezer near cook area							
	Breading station sifting	g every ti	me / washing every 4 hrs co	ntainers						
	Cooling rice in shallow	containe	er with lids / made at noon /	temp at	3:53 is 44/46/51 - well withir	the 6 hrs				
45	Repair shelving in wif	need le	gs							
	Small amount of frost	on fan bo	x in corner in wif to address	and clea	an floors free of ice					
45	Address condition of ti	le and g	out in mop sink / hanging n	nops to a	Illow to air dry/ good					
	Sanitizer in three com	oartment	sink -200 ppm							
18	Store spray bottles below	food relate	ed items in back room dry storage	e and also	not next to gloves or on shelves	with gloves				
i										
Received	by:		Print:		Title: Person In Charge/ Ov	vner				
(signature)	See abov Kelly Kirkpo	'e								
Inspected	l by:		Print:							
(signature)	Kelly Kírkpo	ıtrick	\mathcal{RS}							
	5 (Revised 09-2015)				Samples: Y N # co	llected				