Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date:		'24	1	Time in: 12:15	Time out: 1:15		Food							5 CPFM	Food handlers 16	Page 1	of <u>2</u>
6/11/24 12:15 1:15 F000 Purpose of Inspection:									<u>.</u> [5-CO/Construction	6-Other	TOTAL/	SCORE				
Establishment Name: Popeyes Contact/Owner N Eathela Uc					-				1011		Number of Repeat Violations: Number of Violations COS:		6/94/A				
Physi 2535				ckwall, Tx	Eco	est control olab 5/15/	/24		Ho Blar	od nco 5/	2024			e trap :/ waste oil aste 5/2/24 1000g	Follow-up: Yes No	6/94	4/A
Mark				e points in the OUT box for		tem	Mark '	√' a c		ark in	appı	opria	te bo	ox for IN, NO, NA, COS Ma	ark an \mathbf{R} = repeat vio	lation W= e box for R	Watch
Comp O I	liand							Requ		ompl				ive Action not to exceed 3 de	ays		R
U N				Time and Ten	nperature for Follegrees Fahrenhei		.y 		T	N		A	o s		ployee Health	employees.	
	2. Proper Cold Holding temperature(41°F/45°F)								~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
V	1			2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				/				13. Proper use of restriction a eyes, nose, and mouth State hand sink post		charge from	
V	1			3. Proper Hot Holding See	temperature(135°	°F)									ontamination by Han	ıds	
	~			4. Proper cooking time	and temperature	;				/				14. Hands cleaned and propo	erly washed/ Gloves u	sed properly	7
	/			5. Proper reheating pro Hours)	cedure for hot ho	olding (16	5°F in 2			/				15. No bare hand contact wit alternate method properly fol Gloves	•	X 3	.)
V	•			6. Time as a Public Hea	alth Control; prod	cedures &	& records							Highly Sus	ceptible Populations		
				Ар	proved Source					~				16. Pasteurized foods used; p Pasteurized eggs used when		fered	
•	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Performance					Food in					L						
V				8. Food Received at pro Checking	oper temperature	•				/				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fr	uits
					n from Contami					/				18. Toxic substances properl	y identified, stored an	d used	
V				Food Separated & preparation, storage, di	splay, and tasting	g									er/ Plumbing		
V				10. Food contact surfact Sanitized at 200			ned and			~				19. Water from approved sou backflow device City approved	urce; Plumbing install	ed; proper	*
V				11. Proper disposition of reconditioned Disc	of returned, previ	iously ser	ved or			/				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
				•							ш						
L				Pri	iority Founda	ation Ite	ms (2 Po	ints)	viola	tions	Req	uire	Cor	rective Action within 10 day	ys		
O I I N T	N O	N A		Demonstration	n of Knowledge/	/ Personn	el	ints) R	viola C U	I	Req N O	uire N A	Cor.	•	ys nre Control/ Identific	ation	R
O I N	N O	N A	. 0	Demonstration 21. Person in charge pr and perform duties/ Ce 5	n of Knowledge/ resent, demonstra rtified Food Man	/ Personn ation of kn nager (CFI	el nowledge, M)		C	I	N	N	C O	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu	re Control/ Identific sed; Equipment Adeque		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Esthela Uc	Print: Esthela Uc	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Establishi Pope	ment Name:	Physical A		ity/State: Rockwal	l Ty	License/Permit # Pa	ge <u>2</u> of <u>2</u>		
ТОРС	,yc3	2000 1	TEMPERATURE OBSERVAT		1, 1 \	1 0000 102			
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Temp		
Spicy	bone in chix	150	Macnchz	165	Egg wash		34		
Regu	ular bone in chix	167	WIF htt	7.1	Raw bone in chix		39		
(Chix strips	178	WIC amb	33	Raw bone out chix		x 39		
Re	ed beans/rice	152	Raw chicken		Spicy chicken		38		
	Macnchz	155	39,39,40,41,40		Batter		38		
Ma	ash potatoes	147	Graded cheese	39	UR Freezer htt				
H	Hot holding		Rice	40	Hot hold				
F	Rice/beans	162/158	Breading station		Shr	rimp/popcorn	138/145		
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO T	HE CONDITIONS OBSERVED	AND		
	Restrooms equipped t	emp grea	ater than 102 in each room						
	Hand sinks equipped,	temp gre	ater than 110 throughout kit						
	3 comp sink set up, 15	1, Quats	sani 200ppm						
39	Using yellow digital the	ermo, ne	ed to move tongs away fron	n spray z	one abo	ove 3 comp sink			
39	Good practice to store	mop hea	ads to drip dry over mop sink	k, not in v	wringer a	as it will attract flying p	pest		
	Air curtain operational	on rear s	service door						
32	Need to address rusty	shelves	over prep / 3 comp sink						
	Hot holding fish, 178,								
32			ve base behind cooking equ	ipment					
	Reach in refrigerator for								
	Sani buckets 200ppm		3 comp sink						
	Hot water cooking unit		hua anaa nautianaal waasaal	- - -	<i></i>	ad baawa Quiaa Obus u			
	potato's 2 hrs	ieia ior 4	hrs, once portioned macnch	iz neid i	.5 ms, re	ed beanswhice zhrs, n	iasri		
	1	ular fried	chicken held for 30 mins on	line ther	discard	lod			
			ngs and nuggets held for 30						
	Slitting flour after ever			7 1111113 (11)	cii disca	idea			
42/45			eath, between and behind a	nd on fro	nt frving	/breading equipment			
45	Need to clean under a				<u>, , , , , , , , , , , , , , , , , , , </u>	<u> </u>			
	Cleaning soda and tes	st nozzles	s daily						
Received	l by:		Print:			Title: Person In Charge/ Own	er		
(signature)	See abou	<u>'e</u>	See abo	ove					
Inspected (signature)		$\subset \tau$	Richard	Hill	SIT	6 1 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3			
Farms FIL O	6 (Revised 09-2015)	سارك				Samples: Y N # colle	cted		