

Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 6/11/24	Time in: 8:00	Time out: 9:07	License/Permit # FS-9289	CPFM 5	Food handlers 20	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
Establishment Name: QuickTrip #935			Contact/Owner Name: Oscar Millan		Number of Repeat Violations: <u>6</u> Number of Violations COS: <u> </u>		14/86/B
Physical Address: 2006 S Goliad Rockwall, Tx			Pest control : Orkin 6/7/24	Hood N/a	Grease trap / waste oil BJS Services 5/2024	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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 Sign posted at all hand sinks				
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	✓				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.) Gloves used				
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations									
					Approved Source						✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction QT distribution center		Chemicals									
	✓				8. Food Received at proper temperature Checking			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables All precut and packaged				
					Protection from Contamination						✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing									
3					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 Air gap approved by building				
	✓				11. Proper disposition of returned, previously served or reconditioned Discard			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal				

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 20			✓				28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Package Labeling						✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current	
	✓				23. Hot and Cold Water available; adequate pressure, safe Good pressure		Permit Requirement, Prerequisite for Operation									
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current				
					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		2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped, no hot water at one station				
					Consumer Advisory					W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Tea ice machine stand	
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Pastry case, no label	★		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160 st				

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 See	★		✓				41. Original container labeling (Bulk Food)				
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities									
	✓				36. Wiping Cloths; properly used and stored Stored in solution		1					42. Non-Food Contact surfaces clean				
	✓				37. Environmental contamination		1					43. Adequate ventilation and lighting; designated areas used	★			
	✓				38. Approved thawing method Refrigerator		1					44. Garbage and Refuse properly disposed; facilities maintained	★			
					Proper Use of Utensils					1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	★		✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean				
	✓				40. Single-service & single-use articles; properly stored and used		1					47. Other Violations CO2 tanks	★			

