Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 12/16/2020		ime out:	License/Permit FS 928						Est. Type Conv with prep Risk Category Page 1 of	_2_	
			3-Complaint		-Inv	estig	atior	n	5-CO/Construction 6-Other 7OTAL/SCO	ORE	
Quik Trip 935 Quik trip ✓ Number of Violations COS:						* Number of Repeat Violations: Vumber of Violations COS:	5/95/A				
Physical Address: S Goliad		Pest contr At followup		Но	ood			reaso	c trap :	<u> </u>	
Compliance S Mark the appropriate	points in the OUT box for eac	ch numbered item	Mark \checkmark in	approp	priate	box	for IN	N, NC	policable $COS = corrected on site O, NA, COS $	tch	
Compliance Status O I N N C U N O A O	C Time and Temperature for Food Safety				Comp O I U N	N	N	Employee Health	R		
T	1. Proper cooling time and			Т		,		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature(41°F/ 45°F)				_		,			13. Proper use of restriction and exclusion; No discharge from	+	
	See 3. Proper Hot Holding temp	perature(135°F)							eyes, nose, and mouth Policy Preventing Contamination by Hands		
	4. Proper cooking time and	l temperature			/	14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedu Hours)	ure for hot holding (1	65°F in 2		15. No bare hand contact with ready to eat foods or appro- alternate method properly followed (APPROVED Y. Gloves						
	6. Time as a Public Health	Control; procedures	& records		<u> </u>	<u> </u>			Highly Susceptible Populations		
	Appro	oved 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 To always check	_					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		om Contamination	6 1						18. Toxic substances properly identified, stored and used Away from food related		
	9. Food Separated & protect preparation, storage, displa	y, and tasting							Water/ Plumbing		
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				/	•			19. Water from approved source; Plumbing installed; proper backflow device City approved		
	11. Proper disposition of re reconditioned	eturned, previously se	erved or		/	,			20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Priori	ity Foundation It	ems (2 Points)		_		_	_	rrective Action within 10 days	D	
O I N N C U N O A O S	Demonstration of 21. Person in charge preser	Knowledge/ Person		T T	J N	N O	N A	C O S	Food Temperature Control/ Identification	R	
	and perform duties/ Certific 4	ed Food Manager (Cl	FM)		/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unau All employees within 60	days 1		_	~				Proper Date Marking and disposition Great Thermometers provided, accurate, and calibrated; Chemical		
		abeling			•				Thermal test strips Thermopen		
	23. Hot and Cold Water av. 112 BUT watch m 24. Required records availa	ixing valve at t	ront HS		1				Permit Requirement, Prerequisite for Operation		
W	destruction); Packaged Foo Checking with 1	the state	parasite	٧	1	'			30. Food Establishment Permit (Current/ insp sign posted) To post		
	25. Compliance with Varia HACCP plan; Variance obt processing methods; manuf	tained for specialized	cess, and	2	2				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped watch hot water temp at front hand sink as not consistent		
		ner Advisory			•	•			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition		
	26. Posting of Consumer A foods (Disclosure/Reminde				•	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Will Followup on temp to machine		
0 I N N C	Core Items (1 Point)	Violations Require	Corrective Action	on No	I C	N		<i>Da</i>	ys or Next Inspection , Whichever Comes First	R	
U N O A O S	Prevention of F 34. No Evidence of Insect of	Food Contamination		T		0	A	o s	Food Identification 41.Original container labeling (Bulk Food)		
1	animals Back door 35. Personal Cleanliness/ea					/			•		
	36. Wiping Cloths; properl	y used and stored		1					Physical Facilities 42. Non-Food Contact surfaces clean		
	Store in sani bud 37. Environmental contami			 	~	,			See 43. Adequate ventilation and lighting; designated areas used Watch	+	
	38. Approved thawing met	hod			~	•			44. Garbage and Refuse properly disposed; facilities maintained Watch	+	
	Proper U	Jse of Utensils		1					45. Physical facilities installed, maintained, and clean See	+	
	39. Utensils, equipment, & dried, & handled/ In use ut Watch utensils	tensils; properly used			•				46. Toilet Facilities; properly constructed, supplied, and clean Hot water 100 / equipped		
	40. Single-service & single and used	e-use articles; properl	y stored			~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oscar	Print:	Title: Person In Charge/ Owner Manager on duty
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: trip 935	Physical A S Goli		City/State: Rockwal		Page <u>2</u> of <u>2</u>			
1			TEMPERATURE OBSERVAT	IONS					
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	<u>Temp</u>			
Hot dog/ egg roll / taquitos			Under counter cooler	36/38	Beer wic				
145/157/155/149			Pizza table	30	Tcs foods also				
Cold wells			Chicken / sausage	38/39	Sausage	39			
	Pico	37/38	Drawers eggs	38	Chicken	35			
	Island 1	39/41	Warmers ambient		Gravy	37			
	Warmers	144/178	Soda WIC	30's	Freezer	-10			
	Freezer								
	Chili	149							
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND			
31		ned 100 a	t mixing valve hand sink in t	front area	a then started going down / 1	12 in rear			
<u> </u>			and cleaned every 4 hrs or			112 111 1041			
			rollers tongs to remove	1000710					
	Nozzles cleaned weel		<u> </u>						
42/45			d under soda stations etc						
W	Minor cleaning in mop area and under soda stations etc Will check on items made on site and packaged -labeled not complete - manufacturer license posted								
W			ollowup barely 41 in some	<u>'</u>					
			d only for 1 hr before discard						
			- ingredients by request for		rice				
	Coffee And tea units	cleaned c	laily						
42	Minor cleaning inside	drawers	for coffee						
	Prep area: gloves use	d							
42/45	Minor detailed cleanin	g under b	ehind and around equipme	nt					
42	Clean inside drawers	for pretze	els etc						
42,	Clean shelving where	needed ι	ınder prep table						
	Using digital thermo -	test strips	s on site						
42	Address paper in fan	casing in	side soda wic / clean floor a	s neede	d				
45	Clean drains where no	eeded							
45/42	Clean floors in wic and	d wif and	watch what is stored under	shelving	in wif / dust fans where need	ded			
W	WillFollowup on temp	to Dishm	achine						
	Sink sanitizer -200 pp								
	Hot water at hand sink		•						
45	Watch for grout issues - various locations								
34	Small gap at back doc								
45	Clean under soda box		-						
45/42	Clean around and und	der and b	ehind ice machine						
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Ov	wner			
Inspected (signature)		utríck	Print:						
					Samples: Y N # co	llected			