	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Vomit clean upCity of RockwallVomit clean up																	
D	ate:				Time in: Time out:	License/Pe	ermi	t #						Est. Type Risk Category				
										t	ро	1 0						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							nt 4-Investigation 5-CO/C					n [5-CO/Construction 6-Other TOTAL/SCORE					
Quik trip 935 Quik trip											* Number of Repeat Violations: Number of Violations COS: se tran : Follow-un: Yes							
Physical Address: Pest control : 2012 S Goliad Ecolab 05/23/21							Hood Grease trap 05/06/2021 E						trap : Follow-up: Yes ✔ II/O9/I 021 BJS 1000 No □					
							= not observed $NA = not$ applicable $COS = corrected on site R = repeat viola$											
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																		
0	Compliance Status Image: Compliance Status 0 I N N C U N O A O Time and Temperature for Food Safety						R		Compliance Status O I N N C U N O A O Employee Health									
T	N	0	А	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U T	Employee Health 12. Management, food employees and conditional employees;								
		~							~				knowledge, responsibilities, and reporting					
3				~	2. Proper Cold Holding temperature(41°F/45°F) Product in island unit / pulled / moved				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
	~				3. Proper Hot Holding temperature($135^{\circ}F$) 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 (16 Hours)					~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves					
		~			6. Time as a Public Health Control; procedures			Highly Susceptible Populations										
		<u> </u>			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 Warehouse								-		Chemicals				
-		8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing I						
					To check							<u> </u>		& Vegetables Prewashed 18. Toxic substances properly identified, stored and used				
		Protection from Contamination						Stored over mop sink										
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing							
	~				10. Food contact surfaces and Returnables ; Clea Sanitized at <u>200</u> ppm/temperature 160	strip			W					19. Water from approved source; Plumbing installed; proper backflow device Ice machine drains approved at installation				
		~			11. Proper disposition of returned, previously ser reconditioned	ved or			3			20. Approved Sewage/Wastewater Disposal System, proper disposal Mop sink drain plugged / buckets under freezo						
0	I	N	N	С	Priority Foundation Ite	ems (2 Poi	ints R		olati 0	ions I	Req N	uire N	Cor	rective Action within 10 days				
Ŭ T	N	0	A	Ö S	Demonstration of Knowledge/ Person				Ŭ T	N	Ö	A	Ö S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of ka and perform duties/ Certified Food Manager (CF 2					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	/		22. Food Handler/ no unauthorized persons/ personnel All employees							~				28. Proper Date Marking and disposition Good				
	Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Thermo works											
	~				23. Hot and Cold Water available; adequate pres	sure, safe		1						Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; p destruction); Packaged Food labeled				W					30. Food Establishment Permit (Current/ insp sign posted) Not posted				
					Conformance with Approved Procedu									Utensils, Equipment, and Vending				
			~		25. Compliance with Variance, Specialized Proc HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	ess, and				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
				-	Consumer Advisory				W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or und foods (Disclosure/Reminder/Buffet Plate)/ Allers					~				Cutting boards etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	Ĺ				All precooked Core Items (1 Point) Violations Require	Corrective	Act	ion	Set up / ys or Next Inspection, Whichever Comes First									
O U	I N	N O	N A	C O	Prevention of Food Contamination		R		O U	I N	N O	N A	C O	Food Identification				
т 1	_			S	34. No Evidence of Insect contamination, rodent animals Small gap at back door and fruit fl				T		~		S	41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or toba	cco use								Physical Facilities				
1				~	36. Wiping Cloths; properly used and stored Using micro fiber in buckets/ BUT blue cloth	oncounter			1					42. Non-Food Contact surfaces clean See				
W					37, Environmental contamination Watch					~				43. Adequate ventilation and lighting; designated areas used				
		~			38. Approved thawing method Pulled					~				44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils				1					45. Physical facilities installed, maintained, and clean See				
W					 Utensils, equipment, & linens; properly used dried, & handled/ In use utensils; properly used Watch 	, stored,				<				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
1				~	40. Single-service & single-use articles; properly and used See / discarded cups under m		F				~			47. Other Violations				
L							1											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Oscar Millan	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: trip 935	Physical A 2012	S Goliad	City/State: Rockwa	II	License/Permit # Page 2 of 2 Need to post Page 2 of 2					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA	TIONS <u>Temp F</u>	Item/Locat	Item/Location					
	eam freezer	-10	Hot dog rollers			Hot food units					
Cold	condiment Wells		136/141/150/14	8	Coffe	37/38					
Cut t	omatoes / pico	41/40	Burrito and sausage rolle	rs	Under	-3					
Egg rolls	/ Buffalo chicken dog rollers		150/149/150/15	0	P						
	150-159		Chili unit	142	Saus	40/39					
Ta	quito rollers		Island unit	33	Turkey / ambient 3						
	50/151/154		Yogurt 51/Corners pizza / cheese	et. 50-51	Singl	e drink cooler	30-33				
1	49/145/144		Also egg bites are borderline on top shelf			Tcs wic 29-33					
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: all temps F										
	Hot water in restroom 100 plus / equipped / hot water at front hand sink 100/ three comp 115										
	All hot items in hot cases are on a 3 hr rotation										
45/Cos	Mop Room behind soda machines needs some cleaning										
20/COS	Mop sink is clogged up holding water to be addressed ASAP										
36/COS	Clean Wiping cloths to be kept clean and dry machine above is dripping on them? / dirty stored in bag next to them										
34	Fruit flies also observed in this room										
W	Ice accumulation obse	erved insi	de ice cream freezer to a	dress							
20/34/40	Need to address issue under freezino units - soaked wiping cloths and unprotected cups to be discarded										
34/37 /20	²⁰ Three buckets of liquid waste under this area is a significant pest attractant - address issue requiring them and keep										
	empty until addressed to avoid attracting flies etc										
03		v	zone on island —- need to			•					
42/45	•		consistently - corners and abinets / also in wic under								
12/10	•		case and ingredients by r		tissues av	vailable for use					
42	Ice freezer - to clean in		<u></u>								
42	Clean spills inside coffee cooler										
42/45											
	Soft serve unit 31										
	Sani bucket -200 ppm/ at threeComp too 200 pppm / Dishmachine 180										
W	Red cutting board to be sanded or replaced - showing wear and scoring										
42/45	Clean under behind ar	nd around	d inside single drink cooler								
	Ambient temp for pizza unit - 137/138 / clean pizA oven daily										
	Food temps in Tcs wic - chicken 34/eggs 37/sausage 36										
45/42											
W	Air gap at ice machine needed like at three comp										
42/45											
	Tongs for customer use are w r a every 4 hrs or less on schedule										
Dea-t-	Food manufacturer pe	rmit post				Titles Dorgon In Change / O					
Received (signature)	^{by:} See abov Kelly Kírkpa	'e	Print:			Title: Person In Charge/ Owner					
Inspected	by:		Print:								
(signature)	Kelly Kírkpa	ıtríck	(RS			Samples: Y N # collected	ed				