

\$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

Date: 06/14/2011	Time in: 9:40	Time out: 11:36	License/Permit # FS need permit posted	Est. Type Conv	Risk Category Med	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
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Establishment Name: Quik trip 935	Contact/Owner Name: Quik trip	* Number of Repeat Violations: _____	11/89/B
Physical Address: 2012 S Goliad		✓ Number of Violations COS: _____	
Pest control : Ecolab 05/23/21	Hood	Grease trap : 05/06/2021 BJS 1000	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 ✓ 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3				✓		✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					W					
		✓				3			✓		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W					
	✓					✓					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
1			✓			1					
W						✓					
		✓				✓					
Proper Use of Utensils						1					
W						✓					
1			✓				✓				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Quik trip 935	Physical Address: 2012 S Goliad	City/State: Rockwall	License/Permit # Need to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream freezer	-10	Hot dog rollers		Hot food units	149-227
Cold condiment Wells		136/141/150/148		Coffee cream cooler	37/38
Cut tomatoes / pico	41/40	Burrito and sausage rollers		Under counter freezer	-3
Egg rolls/ Buffalo chicken dog rollers		150/149/150/150		Pizza table	
150-159		Chili unit	142	Sausage / cheese	40/39
Taquito rollers		Island unit	33	Turkey / ambient	38/34
150/151/154		Yogurt 51/Corners pizza / cheese et.	50-51	Single drink cooler	30-33
149/145/144		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 observed inside ice cream freezer to address
20/34/40	Need to address issue under freezino units - soaked wiping cloths and unprotected cups to be discarded
34/37 /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	Discarded Tcs foods in dangerzone on island --- need to merchandise for food safety
	Ambient temp of island is 30's consistently - corners and storing in boxes etc are an issue
42/45	Clean spills under and inside cabinets / also in wic under milk
	Small allergen notice on donut case and ingredients by request. / tissues available for use
42	Ice freezer - to clean inside
42	Clean spills inside coffee cooler
42/45	Store all equipment clean - outsides too / clean under center prep unit area for
	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 and around 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	Clean floor in wic and shelving where needed and eliminate floor storage where possible
W	Air gap at ice machine needed like at three comp
42/45	General detailed cleaning under and behind Ice machine and three compartment etc
	Tongs for customer use are w r a every 4 hrs or less on schedule
	Food manufacturer permit posted

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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