

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 06/05/2023	Time in: 10:24	Time out: 12:11	License/Permit # Fs 9289	Food handlers All	Food managers 8	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: Quiktrip 935			Contact/Owner Name: Qt		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		17/83/B
Physical Address: South Goliad rockwall Texas		Pest control : Ecolab05/17/2023	Hood Heat	Grease trap/ waste oil 04/28/23 BJS 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> 6/12		

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			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature		
3				<input checked="" type="checkbox"/>	2. Proper Cold Holding temperature(41°F/ 45°F) Island end / removed		
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F)		
	<input checked="" type="checkbox"/>				4. Proper cooking time and temperature Some hot holding there		
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records Not officially		
Approved Source							
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature		
Protection from Contamination							
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch		
3				<input checked="" type="checkbox"/>	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Cos 200 ppm		
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		11. Proper disposition of returned, previously served or reconditioned Discarded		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 8		
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel All		
Safe Water, Recordkeeping and Food Package Labeling							
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe 149		
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients		
Conformance with Approved Procedures							
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		
Consumer Advisory							
?					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Self serve pastries		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
1					34. No Evidence of Insect contamination, rodent/other animals Flies various		
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use		
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored In buckets		
		<input checked="" type="checkbox"/>			37. Environmental contamination Watch		
	<input checked="" type="checkbox"/>				38. Approved thawing method Pull		
Proper Use of Utensils							
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage		
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used		

Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
	<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Poster to be at all handsinks		
	<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands							
	<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly		
		<input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Glo		
Highly Susceptible Populations							
			<input checked="" type="checkbox"/>		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked		
Chemicals							
			<input checked="" type="checkbox"/>		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Precut		
	<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used Watch		
Water/ Plumbing							
3					19. Water from approved source; Plumbing installed; proper backflow device Air gap		
	<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
			<input checked="" type="checkbox"/>		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No process 3		
	2				28. Proper Date Marking and disposition Eggs		
	<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
Permit Requirement, Prerequisite for Operation							
	<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted) Posted		
Utensils, Equipment, and Vending							
	<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 1		
	<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch cutting boards		
2				<input checked="" type="checkbox"/>	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three comp sink no sanitizer /?Machine at 170 surface reading		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
			<input checked="" type="checkbox"/>		41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean See		
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used		
W					44. Garbage and Refuse properly disposed; facilities maintained		
1					45. Physical facilities installed, maintained, and clean See		
1					46. Toilet Facilities; properly constructed, supplied, and clean Hot water in restrooms to be 100		
					47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Quiktrip 935	Physical Address: S Goliad	City/State: Rockwall	License/Permit # 9289	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top subs		Under counter coffee	35	Wic food	32-30
Lettuce / tomatoes	40/40	Meat unit		Wic beverages	33-36
Chicken / put lettuce	39/39	Chicken /pork	39/38	Hot meals	
Eggs	39	Brisket	38	143-146/151	
Pizza table		Hot drawers		Taquito /egg rollrollers	
Sausage / cheese	39/40	Brisket	155/156	140-145-153/165/142/150	
Bacon /egg mix	41/39	Eggs	149	Hot dog rollers	
Freezer	-19	Soft serve	40	143-154	

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 TAKEN in F
34	South side door is not closing - gap also small gap at doors various
	Women's room is closed at this time due to plumbing leak
	Water will be turned off today and all food service coffee etc will cease until back on- gas /prepackage only
	Hot water in prep 116 at hand sink / 132 in back
42/45	General detailed cleaning needed under behind and around equipment
10	Sanitizer buckets out of and won't get it until tomorrow sooo advised to get asap - as all surfaces are to be
!!	Sanitized after washing
47	Door to coffee unit staying open to address
28	Reminder that once bag of rte eggs etc is opened then only 6 days out not a week
45/47	Clean floor and eliminate floor storage to clean floor / dust fan guards
42/45	Back room - detailed cleaning under and around sinks etc / clean sinks and dishwasher top etc
19	Air gap under ice machine to address
	Minor cleaning in soda room - eliminate floor storage where needed
45/	Need to clean mop sink area. And area under ice machines / to hang mops to dry need rack
10	Need to detail clean all ice dispenser tubes
42/34	Need to scrub spills under freezino station etc
	Using tphc and temp for hot holding
	Buffalo - 143-150/ still cooking in rear
	Tongs for hot dogs are washed and sanitized every 4 hrs or less
02	Island large unit at end with yogurts 47-51 - discarded / those on side 40/41 and ambients temps in 30's on sides
	Smaller unit holding great temps!33-40 f
W	Pastry case - need ingredients/ need allergy info
42	Need to clean inside all drawers and inside all cabinets
Cos	Located sanitizer for buckets in mop room —made bucket and tested to be 2"0 ppm
	Replaced sanitizer at three comp sink while on site (from another store)

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

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