\$50.00 reinspection fee required after 1st Followup       Retail Food Establishment Inspection Report       First aid kit         City of Rockwall       Emailed forms       Vomit clean up         Employee health       Employee health										ng								
Date:         Time in:         Time out:         License/Per           12/22/2021         11:53         1:26         Need													Est. Type Risk Category			$P_{age} \underline{1}  of \underline{2}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-]	Inve	estig	atio	n	5-CO/Constructio		6-Other	TOTAL/SCC	ORE	
Quiktrip 935 Oscar							Name:						* Number of Repeat Violations:      ✓ Number of Violations COS:			9/91/	Δ	
Physical Address: Pest control : Goliad Elolb 12/08/21								Hoc Geai				Greas	e trap : vide		Follow-up: Yes 🖌 No 🗌	5/5/7		
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = Mark$ Mark the appropriate points in the OUT box for each numbered itemMark $\checkmark$													pplicable COS = correct		site $\mathbf{R}$ = repeat viol rk an $$ in appropria	lation W-Wat te box for <b>R</b>	ch	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											r							
O U								Compliance Status           O         I         N         N         C           U         N         O         A         O         Employee Health					oyee Health		R			
Т	s     (F = degrees Fahrenneit)       1. Proper cooling time and temperature							Т	~	,		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
		2. Proper Cold Holding temperature(41°F/ 45°F)								+	_				charge from	_		
3		2. Proper Cold Holding temperature(41 F/ 45 F) Moved Tcs foods out of unit							~	13. Proper use of restriction and exclusion; No dischar eyes, nose, and mouth Discussed poster at hand sink new coo					-			
	~				3. Proper Hot Holding temperature(135°F)			Preventing Contamination by H										
		~			4. Proper cooking time and temperature				~				14. Hands cleaned and	l prope	rly washed/ Gloves u	sed properly		
		<			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact alternate method proper					
		6. Time as a Public Health Control; procedures & records							I	Gloves Highly Susceptible Populat					eptible Populations			
	11		<u> </u>		Approved Source						~	•	Pasteurized eggs used w		; prohibited food not offered n required			
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Precooked Chemicals							
	~				8. Food Received at proper temperature						~	•	17. Food additives; app & Vegetables	oroved	and properly stored; '	Washing Fruits		
_	To always check					+			~	1	•	H	18. Toxic substances pr	roperly	identified, stored and	d used		
F	Protection from Contamination           9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								•		Watch Water/ Plumbing							
	~				Sanitized at 200 ppm/temperature 100 CD W backflowd				19. Water from approve backflow device Watch air gap		rce; Plumbing installe	ed; proper						
		~			11. Proper disposition of returned, previously served or reconditioned       Image: Constraint of the served of the						n, proper							
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																		
O U T	I N							O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification					
	~			2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	monstration of knowledge,												
	~	22. Food Handler/ no unauthorized persons/ personnel     AllTo be within 30 days of hire							~	'			28. Proper Date Markin Good	ng and	disposition			
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers prov. Thermal test strips	vided, a	accurate, and calibrate	ed; Chemical/			
23. H					23. Hot and Cold Water available; adequate pressure, safe	+			<u> </u>				Digital Permit Require	ement	, Prerequisite for O	peration		
	-	24. Required records available (shellstock tags; parasite				+						1	30. Food Establishmer		· · ·	•		
		destruction); Packaged Food labeled						W					Need new	. I	nmont or 1 37 1	~		
	~		Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~	,			31. Adequate handwash supplied, used Equipped		pment, and Vending cilities: Accessible ar			
	. 1				Consumer Advisory			2					32. Food and Non-food designed, constructed, a	and use	ed			
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			w	~	,			Cutting board 33. Warewashing Facili Service sink or curb cle	<b>S</b> ities; ir eaning	nstalled, maintained, maintained	used/		
					Posting and ingredients by request Core Items (1 Point) Violations Require Corrective	e Acti	ion .	Not	to E	Exce	ed 9	00 Da	Watch flow	Which	hever 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	0	]	Food I	dentification		R	
т 1				S	34. No Evidence of Insect contamination, rodent/other animals	T		Т		~		S	41.Original container la	abeling	(Bulk Food)			
┢	~				35. Personal Cleanliness/eating, drinking or tobacco use	+				1		1		Physi	cal Facilities			
F	~				36. Wiping Cloths; properly used and stored In buckets	$\uparrow$	1	1					42. Non-Food Contact s	surface	es clean			
1					37. Environmental contamination See attached	1			~				43. Adequate ventilation	on and 1	lighting; designated a	reas used		
Γ		38. Approved thawing method				1	1	W	V				44. Garbage and Refuse Keep an eye on	e prope dum	erly disposed; facilitie	es maintained	1	
					Proper Use of Utensils			1					45. Physical facilities in See	nstalled	i, maintained, and cle			
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch				~				46. Toilet Facilities; pro Equipped	operly	constructed, supplied	l, and clean		
	~				40. Single-service & single-use articles; properly stored and used Watch					~			47. Other Violations					

## **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: rip 935	Physical A Goliad		City/State: Rockwal	I	License/Permit #	Page	<u>2</u> of <u>2</u>			
		Cionac	TEMPERATURE OBSERVA								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat			<u>Temp F</u>			
Bottle	/ dairy cooler	32/36	Condiment		Lunch pans			38			
Fro	nt island unit		Salsa / pico	33/37	Whip	oed cream u	nit	36			
All	temps good	30's	Cheese / chili	148/140	Breakfast table						
Exce	pt 2 snack packs	46/47	Rollers 18		Eggs / beef			37/38			
Μ	iddle island		138-169			Chorizo					
An	nbient temps	50's	Hot case 161		P						
F	ood temps		Food temp	d temp 146 Tom			en	38/38			
47/	48/54 -yogurt		Freezer	Freezer 8				39			
47/48/54 -yogurtFreezer8Egg patty39OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
	Hot water 100 in restrooms										
42/	Minor cleaning needed inside cabinets										
	Allergy posting for customer self service pastries in tiny letters on unit/ also available on packaging										
42/45											
W	Manufacturing license on wall at entry / need to post Rockwall food permit										
42/34											
Nightly											
42	Clean food debris from under rollers / replace rollers where needed										
	Tongs washed every 4 hrs										
	Hot water in kitchen. 1	00/ at ha	nd sinks 111 at 3 comp								
42/45											
32	Cutting board to be rep										
	Wic 32/33/34/35 Wif -	3/ dust fa	INS								
37	Protect pizzas in wic /	under ra	cks								
37	5										
	Back room - to clean f		s / detailed cleaninf								
	Sink sanitizer 200 ppn										
43/45		tailed cle	aning and eliminate floor s	torage							
34 ?	Gap at back door	aint fla									
؛ 42/45	Dirty dishes in middle sink - flow??? 5 Clean around. Ice machine to allow bagging safely										
42/45				one to dru							
43	Maint to walls needed in mop room / also need to hang mops to dry Dishmachine 160 SR										
W	Still waiting on some construction remodel items										
02	02 Ambient temp of island is 20-30's BUT product temps varies / ends appear to be warmer										
See temps above											
Received (signature)	See abov	/e	Print:			Title: Person In Charge/ (	)wner				
Inspected	1		Print:								
(signature)	Kelly Kírkpo	ıtríck	$^{\prime}\mathcal{RS}$	, ,			collecte	ed			
Form EH-06	(Revised 09-2015)		·			Samples: Y N # c					