

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report
City of Rockwall

Emailed forms

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

Date: 12/22/2021	Time in: 11:53	Time out: 1:26	License/Permit # Need new	Est. Type FF	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: Quiktrip 935	Contact/Owner Name: Oscar	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: Goliad	Pest control : Elob 12/08/21	Hood Gear	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓				✓					

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						2					
✓						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					
✓						✓					
✓								✓			

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle / dairy cooler	32/36	Condiment		Lunch pans	38
Front island unit		Salsa / pico	33/37	Whipped cream unit	36
All temps good	30's	Cheese / chili	148/140	Breakfast table	
Except 2 snack packs	46/47	Rollers 18		Eggs / beef	37/38
Middle island		138-169		Chorizo	38
Ambient temps	50's	Hot case 161		Pizza table	
Food temps		Food temp	146	Tomatoes / chicken	38/38
47/48/54 -yogurt		Freezer	8	Egg patty	39

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 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	General cleaning needed in wic under racks and on racks as well
W	Manufacturing license on wall at entry / need to post Rockwall food permit
42/34	Area under freezoni inside cabinet to clean — spills sticky etc
Nightly	Hot dogs rollers need detailed cleaning various locations
42	Clean food debris from under rollers / replace rollers where needed
	Tongs washed every 4 hrs
	Hot water in kitchen. 100/ at hand sinks 111 at 3 comp
42/45	Detailed cleaning needed under behind and around sinks etc floor
32	Cutting board to be replaced red
	Wic 32/33/34/35 Wif -3/ dust fans
37	Protect pizzas in wic / under racks
37	Watch floor storage
	Back room - to clean floor drains / detailed cleaninf
	Sink sanitizer 200 ppm
43/45	Back room - needs detailed cleaning and eliminate floor storage
34	Gap at back door
?	Dirty dishes in middle sink - flow???
42/45	Clean around. Ice machine to allow bagging safely
45	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	Ambient temp of island is 20-30's BUT product temps varies / ends appear to be warmer
	See temps above

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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