

Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report

City of Rockwall

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

|                            |                         |                           |   |                                |                           |                           |
|----------------------------|-------------------------|---------------------------|---|--------------------------------|---------------------------|---------------------------|
| Date:<br><b>04/19/2022</b> | Time in:<br><b>9:19</b> | Time out:<br><b>10:27</b> | License/Permit #<br><b>FS 9261 to post to be read</b> | Food handlers<br>All employees | Food managers<br><b>5</b> | Page <u>1</u> of <u>2</u> |
|----------------------------|-------------------------|---------------------------|---|--------------------------------|---------------------------|---------------------------|

|  |                                      |                                      |  |  |                                  |                    |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|
| 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 | <b>TOTAL/SCORE</b> |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|

|   |                                     |  |   |
|---|-------------------------------------|--|---|
| Establishment Name:<br><b>Raising canes 152</b> | Contact/Owner Name:<br><b>Canes</b> | * Number of Repeat Violations: _____           | <b>11/89/B</b>  |
| Physical Address:<br><b>I-30</b>                |                                     | ✓ Number of Violations COS: _____              |   |
| Pest control :<br><b>Orkin monthly</b>          | Hood<br><b>03/31/22</b>             | Grease trap :<br><b>Les 1500 gals 12/14/21</b> | Follow-up: Yes <input checked="" type="checkbox"/><br>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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   |  |    |    | ✓  |     |   |
|   |    |    |    |     |   | 3  |    |    |    | ✓   |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   | 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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
|  |    |    |    | ✓   |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  |    |    |    | ✓   |   | 2   |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | 2   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
| W                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | W                          |    |    |    |     |   |
| 1                                       |    |    |    | ✓   |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    | ✓   |   |                            | ✓  |    |    |     |   |

Addressed chemicals

# Retail Food Establishment Inspection Report

## City of Rockwall

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>Francisco Zaragoza</b>    | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly kirkpatrick RS</i> | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

|   |                                  |                                |                  |             |
|---|----------------------------------|--------------------------------|------------------|-------------|
| Establishment Name:<br><b>Raising canes</b> | Physical Address:<br><b>I-30</b> | City/State:<br><b>Rockwall</b> | License/Permit # | Page 2 of 2 |
|---|----------------------------------|--------------------------------|------------------|-------------|

### TEMPERATURE OBSERVATIONS

| Item/Location                   | Temp F | Item/Location                    | Temp F   | Item/Location | Temp F |
|---------------------------------|--------|----------------------------------|----------|---------------|--------|
| Front counter under cooler      | 36/37  | Chicken breading station chicken | 39       | Wif           | 18     |
| Drive thru unit                 | 38     | Under heath batter               | 40       |               |        |
| Under counter cooler with sauce | 59     | Chicken in containers at room    |          |               |        |
| ColeSlaw unit                   | 34     | Temp being weighed               | 35/36/37 |               |        |
| Canes sauce unit                | 38.4   | Wic                              |          |               |        |
| Lettuce on top                  | 41     | Chicken                          | 38       |               |        |
| Fry freezer                     | 9      | Chicken                          | 39       |               |        |
|                                 |        | Chicken                          | 39       |               |        |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observation/Action  |
|-------------|---|
|             | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F                             |
|             | Dumpster area looks good - need drain plug for dumpster   |
|             | Avoid washing down shelving etc unit storm drain  |
|             | Hot water 128 at hand sink / 120 at three comp - / 105 at hand sink at chicken / back hand sink 66 and RR hand sink 66  |
|             | Ice container under counter is drainable  |
| 32          | Keep an eye on and address oxidation inside ice machine on ceiling ...  |
| 45          | Fill all holes in walls under drive Thru window   |
|             | Cleaning spigots on tea containers during night shift   |
| 18 /cos     | Watch when spraying spic n span from standing onto floor for any back spray / also not approved for food contact / avoid hanging on shelf next to styro after use |
|             | Large container of sauce inside row door cooler - unit is not working g   |
|             | Cole slaw just made and placed into unit / coke slaw unit door on left is popping open  |
|             | Sanitizer in bucket 200 ppm   |
| 18/39       | Avoid storing chlorinated cleaner on clean dish basket over three comp sink   |
| 18 /40      | Avoid storing spic n span next to grill over gloves   |
|             | Wiping cloths to be stored in sanitizer   |
|             | Reminder about nail brushes — disposable or store in sanitizer - at back hand sink  |
| 31          | Avoid storing brasso over hand sink / also avoid storing scissors inside sink   |
| 31          | Hot water at this back hand sink is only 95 - to be mixed to 100 min  |
|             | Chicken portioned / weighing 20 out of each container / scale and lids and clip board/ pen are all contaminated   |
|             | Entire area is cleaned and sanitized after doing this - to take special attention to lids and containers  |
| 37          | Avoid storing boxes of lemons etc over containers of lemonade - reminder that these boxes may have been on floor of delivery truck before delivery                |
| 37          | Avoid storing bags of fries on floor in wif   |
| 18          | Avoid cleaning shelving with spray over bags of bread   |
|             | Watch cleaning .. doing a good job  |
|             |   |
|             |   |
|             |   |
|             | Washing shelving outside at insp  |

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

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