

Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

Date: 10/19/2020	Time in: 10:55	Time out: 12:04	License/Permit # FS 9261	Est. Type FF / DI	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: Raising Canes #152	Contact/Owner Name: Corp	* Number of Repeat Violations: _____	5/95/A	
		✓ Number of Violations COS: _____		
Physical Address: 1114 E I -30	Pest control : Orkin 07/15/2020	Hood 08/2020	Grease trap : Les 09/25/2020 1500 gals	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					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) 190						14. Hands cleaned and properly washed/ Gloves used properly Alert on head sets every 10 mins					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
4. Proper cooking time and temperature Above is higher than required						Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records Breeding station						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Prewashed					
	✓					18. Toxic substances properly identified, stored and used Watch					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith						Water/ Plumbing					
8. Food Received at proper temperature On invoice/night drop/						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned No returns											
	✓										

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6 total						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Avoid over stocking					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 60 days must have by orientation						28. Proper Date Marking and disposition Printed labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop thermos					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped watch nail brushes and sanitizer					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Interior of ice machine					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch temp of sanitizer for testing					
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 Provided											

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						✓					
34. No Evidence of Insect contamination, rodent/other animals Insect observed in kitchen						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch interiors of wic					
	✓					43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored Stored in sanitizer						44. Garbage and Refuse properly disposed; facilities maintained See attached					
1						45. Physical facilities installed, maintained, and clean See general					
37. Environmental contamination Condensation						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations					
38. Approved thawing method Cooking											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch											
	✓										
40. Single-service & single-use articles; properly stored and used											

