

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: 10/27/2022	Time in: 10:47	Time out: 11:52	License/Permit # FS 9261	Food handlers All	Food managers 3	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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Raising Canes 152	Contact/Owner Name: Corp	* Number of Repeat Violations: _____	3/97/A
		✓ Number of Violations COS: _____	

Physical Address: 1114 E I-30	Pest control : Orkin 10/12/2022	Hood 07/2022	Grease trap/ waste oil: Les 08/31/22 1500 gals /darpro	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 Policy / on hey crew poster / state indicates at hand sink					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) Cooking temp						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
	✓							✓			
4. Proper cooking time and temperature See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
		✓				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 Liquid pasteurized eggs					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Not officially /rotation is less						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Lemons with water/ lettuce prewashed					
Approved Source						18. Toxic substances properly identified, stored and used At mop sink					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith						19. Water from approved source; Plumbing installed; proper backflow device Watch / approved by city					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature Chicken received with temp indicator											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Chicken separated											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discarded											

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) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All before starting work						28. Proper Date Marking and disposition Labels printed					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Lollipop					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Usda stamped on boxes						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch food containers					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 3 times per day - logged on iPad											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request /allCooked to required /separate											

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 Watch for flies - drive thru area observed						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Cups in Sep area						42. Non-Food Contact surfaces clean Watch					
	✓					✓					
36. Wiping Cloths; properly used and stored Cloth - discussed quats binding						43. Adequate ventilation and lighting; designated areas used See					
1						✓					
37. Environmental contamination Condensation in wif						44. Garbage and Refuse properly disposed; facilities maintained Looks good					
		✓				✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Scoop storage hood						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Raising canes	Physical Address: 1114 E I -30	City/State: Rockwall	License/Permit # FS 9261	Page 2 of 2
---	--	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler	39.9	Chicken unit broading		Cooking temp of chicken.	189
Under counter drive thru	39.6	Batter / chicken	39/39		
Prep fridge empty	41.4	Batter inside	39		
Drive thru board	30	Wic			
Cole slaw / cut lettuce	39/41	Batter	40	Dining board ambient temp at exit	39.9
Dining board	Defrost	Chicken	36	Avoid over stocking for air flow	
Coke slaw	41	Sauce	41		
Fries freezer	16	Wif	7.7		

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 in restrooms 100 plus / 104 at front hand sink in prep area
	Soda station/ tea is cleaned daily
	Ice is kept drained under counter and unit is cleaned weekly
	Ice scoops are cleaned and sanitized daily
	Interior of ice machine is dark - cleaning detailed weekly
45	Minor cleaning under ice machine - air gaps confirmed
	All beverages units are cleaned daily
	Broading is replaced every 4 drops - 10-15 mins
	Sanitizer buckets - quats -200 ppm changes every 2 hrs
	Hot water at three comp - 112 plus
	To address water leaking out of cold faucet at three comp sink
45	To plug holes in walls where needed
	Mop sink area looks good
45	Minor cleaning under cooking equipment needed - wheels etc
	Prepping daily for the next day only
	Receiving 4 trucks per week
	Using lollipop thermo
	Discarding daily any cooked Chicken at 6 mins if still in holding bin (also anything that is probed for temp)
	Discussed storage of nailbrush - sanitizer unit is missing from back hand sink -
	Dumpster area looks much better and now getting daily trash pick ups! 2-8 yard units
	Waste oil is on an alarm to the company and is picked up / pumped by darpro when alerted
37	Condensation in wif in rear of unit to address again
	Watch for gaps at dining room doors as well

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

Form EH-06 (Revised 09-2015)