

\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/09/2021	Time in: 10:29	Time out: 11:22	License/Permit # FS 9261	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
Establishment Name: Raising canes 152			Contact/Owner Name: Raising canes		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___		10/90/A
Physical Address: I-30		Pest control : Orkin 03/2021	Hood 01/2021	Grease trap : 04/03/21 les	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 No process 3						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 screening prior to beginning work					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves					
		✓				Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records No official						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes liquid					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables No washi					
	✓					3			✓		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith						18. Toxic substances properly identified, stored and used Various locations					
Protection from Contamination						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓				21. 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 and 2 on duty						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
23. Hot and Cold Water available; adequate pressure, safe See						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital lollipop					
			✓			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted ★					
Conformance with Approved Procedures						Consumer Advisory					
			✓			31. Adequate handwashing facilities: Accessible and properly supplied, used					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						Prevention of Food Contamination					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label All cooked to proper temps and allergens disclosed at request						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Ice machine interior					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch use					

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Justin Vance	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: Raising canes	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 9261	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler	37/38	Strips in warmer 6 mins total		Wic	
Drive thru cooler 1/	37	Chicken strip	165	Chicken near door	39
Drive thru 2	40	Just cooked	206	Chicken	38
2 door sauce cooler	38	Fry freezer	-12	Slaw	42
2 foot cole slaw cooler	36	Chicken breading station			
Sauces cold top	35/36?	Chicken / liquid	38/39		
Cut lettuce	38	Below	41		

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
	Dumpster are to be addressed ASAP
	Hot water at front hand sink not hot at first but reached 112
W	Store nail brushes in sanitizer of using
	Watch storage of sanitizer spray bottles
18	Watch storage of spray bottles over plastic utensils wrapped Cos
	Draining ice as needed
	Interior of ice machine is beginning to rust
42	General Cleaning exterior of units
	Watch frost in upright freezer
42/45	Clean grease accumulation on casters and caster rails as well for dryers
	Butter is a non Tcs per Manager - salted - label indicates refrigerate for quality
	Sanitizer in bucket 200 ppm
	Hand sink in back prep 114 h
	Watch storage of sani buckets under sinks
	Address doors not closing tightly on various coolers - doors not sealing - gaps at bottom
	Address filters on coolers where needed - spot at insp
	Breading is tossed every 3 to 4 drops -
39	Watch storage of dirty containers in contact with clean over three comp COS
39	Protect clean items and store chemicals low Cos
	Discussed washing air vents and location - to use mop sink
37/45	Major condensation issue leak in wif to address
	All items protected in bags and boxes however
!!	Have plumber check circulation of hot water etc
!!	Hot water is now not showing up in restrooms - confirmed in kitchen BUT now not working in restrooms
	To address issue ASAP / all employees wash hands again when entering kitchen.
	tried after 2 mins and hot water at 100 min at hand sink in women's restroom! Extended time to arrive
	Still no dine in at this time

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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