

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

Retail Food Establishment Inspection Report
City of Rockwall Food trailer

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

Date: 06/16/2023	Time in: 10:13	Time out: 11:09	License/Permit # Food 5072	Food handlers All	Food managers 5	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: Schlotskys	Contact/Owner Name: Ban	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: 706 E I-30	Pest control : 05/15/2023 terminix	Hood Heat	Grease trap / waste oil : Trimble 06/16/2023 1000	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature No left over soup						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Company policy at hand sink					
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
3. Proper Hot Holding temperature(135°F) Good						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
	<input checked="" type="checkbox"/>					Highly Susceptible Populations					
		<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>		
6. Time as a Public Health Control; procedures & records Prep only						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen hard boiled					
Approved Source						Chemicals					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Wash checked to be within range					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
8. Food Received at proper temperature Checking						18. Toxic substances properly identified, stored and used Watch					
Protection from Contamination						Water/ Plumbing					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device Watch air gaps and fall					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
11. Proper disposition of returned, previously served or reconditioned											

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
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Great					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order / handed to customer						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 4 times per day						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory							2				
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting							<input checked="" type="checkbox"/>				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch shared chores					

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
1							<input checked="" type="checkbox"/>				
Prevention of Food Contamination						Food Identification					
	<input checked="" type="checkbox"/>										
34. No Evidence of Insect contamination, rodent/other animals Flies ... see attached						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored low / away							1				
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean See					
	<input checked="" type="checkbox"/>						W				
36. Wiping Cloths; properly used and stored Stored						43. Adequate ventilation and lighting; designated areas used Watch in wic					
	W						<input checked="" type="checkbox"/>				
37. Environmental contamination Watch condensation poss						44. Garbage and Refuse properly disposed; facilities maintained Looks good					
		<input checked="" type="checkbox"/>					1				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							<input checked="" type="checkbox"/>				
	W					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage of utensils etc								<input checked="" type="checkbox"/>			
	1					47. Other Violations					
40. Single-service & single-use articles; properly stored and used Cardboard											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mike Ban	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: Schlotzskys	Physical Address: 130	City/State: Rockwall	License/Permit # 5072	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Finish table	35/37	Pizza table new		Wic	
Cut lettuce	41	Tomatoes / meatballs	40/41	Tomatoes	40
Cut tomatoes	40	Below ambient	37	Ham	41
Pickles for ref	37	Upright freezer 1	-7	Turkey	39
Make table		Upright freezer 2	.5	Cut tomatoes	41
Eggs / chicken	41/40	Deep freezer	-3	Soup broccoli	140
Ham / turkey 41/40				Potato	171
Below / ham	33/39			Tomato	165

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 taken in F
	Allergy posting on glass to case / and door
	New soda unit / in dining room / watch trim on Formica
	Restrooms equipped
	Water in kitchen 120
42/45	Bakery : generalCleaning under behind and around
32	To address rusty shelving
	New soda station by drive thru too /
W	Watching air gaps at ice bins - watch if too high
45/32	To clean behind station and seal wood on cabinet next to
	New equipment looks great
!!	Waiting on new flooring
	SANITIZER bucket 200 ppm
34	Observed flies by prep table
	Suggest to keep labels off boxes for ingredients list if asked
	Discussed new poster for allergies
32	To address rusty shelves throughout
40/32	Remove cardboard from bottom shelf as not washable
W	Discussed air gap and still having proper fall to allow pipe to drain better at ice machine
32/45	New floor in wic needed desperately
W	Also lighting to improve
W	Watch what is stored under condenser in wic - best to move produce that is boxes
45	Holes in walls to fill behind three comp
	Cinnabon area
	General cleaning
	Sani bucket 200 ppm
	Logs show temp of water in steam table when starting / product is heated in microwave first then added to pan

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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