Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

7/19/2023 2:30 3		3:45				D5055					Est. Type Risk Category Page 1 o					
Pu	i rpo tabli	se of ishm	f Ins	spec Nan	tion: 1-Routine	2-Follow U		-Complai /Owner N		4-]	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE
					ln #2805 (Golia	ad)	Contact	/Owner is	vaine.						✓ Number of Violations COS:	۱/۸
		al A			Rockwall, TX		est control : mble/900g		023	Hoo Expre		2022	Gr Re	rease	te trap : Follow-up: Yes V I U/ 9C	<i>)</i>
		Com	plia	nce S	Status: Out = not in co	ompliance IN = in	compliance	NO) = not	observ	ved	NA	1 = no	ot ap	pplicable COS = corrected on site R = repeat violation W-W.	atch
Ma	ırk t	he ap	prop	riate	points in the OUT box for	r each numbered it	tem	Mark '					_		ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	
Co	mpli	iance N	Sta N	tus					R	_	ompli		Stat		To read the read of the read o	R
U T	N	0	A	o		nperature for Follegrees Fahrenhe	•	•		U	N	0	A	o s	Employee Health	
	7				1. Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2 D C.11 H.11.		0E/ 450E)				•					
3					2. Proper Cold Holding	g temperature(41	r/ 43 r)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	°F)								gloves used Preventing Contamination by Hands	
3					4. Proper cooking time	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used properly	
۲					Proper reheating pro	cedure for hot ho	olding (165°	°F in 2							15. No bare hand contact with ready to eat foods or approved	+
			~		Hours)						~				alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control; prod	cedures &	records				,			Highly Susceptible Populations	
		<u> </u>			A :-	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	\top
					•			1.							liquid pasteurized eggs only	
	/				7. Food and ice obtaine good condition, safe, and			ood in							Chemicals	
					destruction Gordo										Catalita	
	/				8. Food Received at pro		2				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	S
					check at rece	•									18. Toxic substances properly identified, stored and used	_
					9. Food Separated & pr	n from Contami		ood			~					
	~				preparation, storage, di										Water/ Plumbing	
					10. Food contact surfact Sanitized at 200			ed and						ŀ	19. Water from approved source; Plumbing installed; proper backflow device	
	~			•							~			-		
	~				11. Proper disposition of reconditioned disc			ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
_		Щ						(0 D		<u> </u>	<u> </u>	n	_			
					111	tority rounda	ation Iten	ns (2 Po	ints) v	iolati	ions	Kea	uire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	C					ints) v	O U		N O	N A	Cor C O	Food Temperature Control/ Identification	R
O U T						n of Knowledge/	/ Personnel	l		О	I	N	N	С	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

Received by: (signature) Alex Garcia	Print: Alex Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Drive In #2805 (Goliad)	Physical A		City/State: Rockwa	ıll. TX	License/Permit # FOOD5055	Page <u>2</u> of <u>2</u>						
	,	1.001	TEMPERATURE OBSERVAT		, 171								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F						
steam	n wells/chili	168	WIC/hot dogs	40									
hot hold	ding sliding drawers/sausage	135	tomatoes	39									
Н	lamburgers	169	WIF ambient	3									
	corndogs	154	dessert cooler/whipped topping	42									
chic	chicken out of fryer		cold top/cut tomatoes	45									
reach	n in cooler/hotdogs	41	cheese	50									
	corndogs	41	under/cheese	49									
reach	n in freezer ambient	6											
		OF	SERVATIONS AND CORRECTIV	VE ACTION	NS		1						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Front hand sink 100	F equip	ped										
4	Chicken cooked per timer/	checked 7	emp, raw in middle @ 46F. Had	dn't been cl	n3cked an	d was on bun. Discar	ded						
	Discussed with mana	ger/must	check with thermometer/	especially	y raw ch	icken and raw me	at						
	Discussed line having a th	ermo at ha	and for easy access/ have an Atk	kins probe,	harder to	use for easy, quick a	ccess						
	3 comp sink 120 F												
	Back hand sink 100F equipped												
W			ear WIC ambient 85F. o	n cook l	ine 106	F							
32	RR door/not cleana	ble/exp	osed wood/falling apart										
45	Seal any holes in co	eilings	<u> </u>										
45	Replace moldy caulking behind 3 comp sink												
	Sani bucket at 200ppm quats												
34	Flies												
32 Exposed wood shelf over prep table in back													
42	Clean shelves in W	IC .											
W	Odor in back near of	Irains											
2	Cold top must cold hold at 41F or below. No overstock/only stock enough for 2 hours until repaired												
Received (signature)	·		Alex Ga	rcia		Title: Person In Charge/ (Owner						
Inspected	ttex yarcıa		Print:	ii Gla		Manager							
(signature)		tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #6	collected						
Form EH O	6 (Revised 09-2015)	-	1										