

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: <b>01/08/2021</b>	Time in: <b>12:32</b>	Time out: <b>1:58</b>	License/Permit # <b>FOOD 5052</b>	Est. Type <b>Conv</b>	Risk Category <b>Low</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>TA to-go</b>	Contact/Owner Name: <b>TA</b>	* Number of Repeat Violations: <u>    </u>	<b>12/88/B</b>
Physical Address: <b>I-30</b>	Pest control : <b>Ecolab 12/14/2020</b>	✓ Number of Violations COS: <u>    </u>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓								✓		
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					<b>2</b>					
	✓					<b>2</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
<b>W</b>	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
<b>W</b>						✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>W</b>	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓						✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Stacye Higdon</b>	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: <b>TA To-Go</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>5052</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright pizza cooler	Watch	Upright freezer	-5	Hot dog cooler	43
Sausage (used today)	45/47	Watch temps		Hot dogs used today	45
Hot dogs	41	Cafe express		Tornados	43
Wic near door	37	Burritos	166	Fresh on the go	30's
Rear area Tcs area	43	Pizza unit		Chili unit ambient	140
Product juice	45	137-170		Product	137
Sausage in window	58	Hot dog rollers		Cheese / sausage unit top shelf	50's
Milk at	45	137-149		Lower shelves	39-41

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
18	Best to store chemicals below hot sauce in back room
	Hot water at back hand sink 115 F
	Using 3 hr hold for pizza slices once removed from cooking
	Using Starbucks three comp for Tcs utensils after each use (less than 4 hrs )
W	Watch smallGap at back door
	Advised to portion a couple days worth of toppings into containers to prevent the entire bag from being removed from refrigeration out at room temp whilePrepping and then returning.
28	Reminder to date mark opened bags of Tcs foods if not used within 24 hrs
	To discard all Tcs items in danger zone in 50's / to store Tcs items in colder area
W	Watch floor storage in wic
	Self service area is in use / hot dogs and roller items are the only items that are self serve and portioned
	Tongs sanitized every 4 hrs or less
	Using 4 hrs for all hot holding items
	Hot dog cooler 43 f / returned
	Only using one roller at a time / not using steam table
	Hot water at hand sink 110 F
	Sanitizer bucket kept under counter with wiping cloth in unit
	Reminder to set one up in back prep when prepping pizzas
	Corny dog - 139 F
	Freezer ice cream - -24
	No self service popcorn at this time
	Beer cooler 35 F
42/45	Minor cleaning under equipment and shelving and inside cabinets etc
45	Minor cleaning floor in wic / watch shelving
	Will discard product mentioned above and have units addressed

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

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