

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: 01/09/2023	Time in: 9:30	Time out: 1:54	License/Permit # Food 5052	Food handlers 1	Food managers 3	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: TA to-go	Contact/Owner Name: TA	* Number of Repeat Violations: _____	14/86/B
Physical Address: 2105 S Goliad		✓ Number of Violations COS: _____	

Pest control : Escolar 12/15/23	Hood Na	Grease trap/ waste oil: See Burger King	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	3				2. Proper Cold Holding temperature(41°F/ 45°F) Wic near door		W	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post sign at hand sink	
	3			✓	3. Proper Hot Holding temperature(135°F) Egg roll and scrambled							Preventing Contamination by Hands	
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
		✓			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source						✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial						✓	Chemicals	
	✓				8. Food Received at proper temperature To check						✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used Watch	
	3				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Rollers							Water/ Plumbing	
	3				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Pans			✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1		W	✓				28. Proper Date Marking and disposition Discussed using 6 days if not using within 24 hrs	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✓				30. Food Establishment Permit (Current/ insp sign posted) Renewed today	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logging			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			W				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						✓	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Using Burger King	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	1				34. No Evidence of Insect contamination, rodent/other animals Small gap at back door				✓			41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
		✓			36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean Watch	
	W			✓	37. Environmental contamination Floor storage			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained Watch	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean Watch	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used				✓			47. Other Violations	

