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 |
| Allergy policy/training Vomit clean up Employee health |
| Employee health |

| Date: 01/29 | 9/20 | 24 | Time in: 1:19 | Time out: 4:31 | | icense/Pe | | 52 | 'n | ee | əd | 2 | 024 | Food handle | Food managers | Page <u>1</u> of | 2_ |
|--|------------|---|--|--|----------------------|--------------|-------------|-------------|--------|-----------------|-----------------|----------------------------------|---|---|---|------------------|---------|
| | | | 2-Follow U | | | | | | | 5-CO/Cons | truction | 6-Other | TOTAL/SCORE | | | | |
| Establishment Name: TA to-go | | | | Contact/Owner Name: Travel | | | | | | * Number o | 0/00/4 | | | | | | |
| Physica 2105 S C | | ess: | | | est control : | : | | Hoo Na | od | | | rease | e trap//waste oil | | Follow-up: Yes No Pics | 8/92/ | А |
| Mark the | omplia | nce S | tatus: Out = not in c | compliance IN = in | n compliance item | NO Mark X | = not o | | | | | | oplicable COS = | = corrected or M | site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat | olation W-Wa | tch |
| | | | | | | | | re Im | nmed | liate | Cor | rect | tive Action not to | | | | |
| | N N O A | C O | | mperature for F | | | R | O | | iance N O | e Sta N A | C O | | Emr | oloyee Health | | R |
| Т | | S | 1. Proper cooling time | degrees Fahrenhe and temperature | | | | Т | | | | S | | t, food emple | oyees and conditional | employees; | |
| • | | | | | | | | | / | | | | knowledge, resp | | | | |
| | | | 2. Proper Cold Holdin See attached | g temperature(41 | 1°F/ 45°F) | | | | / | | | | 13. Proper use of eyes, nose, and Posted at h | mouth | and exclusion; No dis | charge from | |
| - | | | 3. Proper Hot Holding | temperature(135 | 5°F) | | | | | | | | | | ontamination by Har | ıds | |
| • | | | 4. Proper cooking time | e and temperature | re | | | | / | | | | 14. Hands clear | ned and prop | erly washed/ Gloves u | ised properly | |
| | | | 5. Proper reheating pro Hours) | ocedure for hot he | nolding (165 | °F in 2 | | | | / | | | alternate method | d properly fo | h ready to eat foods of llowed (APPROVED | | |
| | | | 6. Time as a Public He | ealth Control; pro | ocedures & | records | | | | | | | Gloves / tor | | ceptible Populations | | |
| | | | Not using | 1.0 | | | | | | | | | | foods used; p | prohibited food not of | | |
| | | ı | | pproved Source | | | | | | | | | Pasteurized eggs | s used when | required | | |
| | | | 7. Food and ice obtain good condition, safe, a destruction Comm | and unadulterated | | ood in | | | | | | | | (| Chemicals | | |
| | | 8. Food Received at proper temperature To always check | | | | | | | | | / | | 17. Food additiv & Vegetables | es; approved | and properly stored; | Washing Fruits | |
| | | ı | Protectio | nination | | | 3 | | | | / | 18. Toxic substa Label allSpr | y identified, stored ar | nd used | + | | |
| ~ | | | 9. Food Separated & preparation, storage, d | boo | | | | | | | | | | | | | |
| ~ | | | 10. Food contact surfa Sanitized at <u>200</u> | | | ed and | | | / | | | | 19. Water from backflow device | · . | rce; Plumbing install | ed; proper | |
| | | | 11. Proper disposition reconditioned Disc | | | ed or | | | / | | | İ | 20. Approved Se disposal | ewage/Waste | water Disposal Syste | m, proper | |
| | N N | | Pr | iority Founda | ation Iten | ns (2 Poi | | | | | | | rrective Action w | rithin 10 day | vs | | |
| | N N O A | C O S | | on of Knowledge | | | R | O U T | I N | N O | N A | C O S | Food | l Temperatu | re Control/ Identific | cation | R |
| | | | 21. Person in charge p and perform duties/ Co 1 | | | | | | / | | | | 27. Proper cooli Maintain Produc | ng method u ct Temperatu | sed; Equipment Ade re | quate to | |
| 1 | | | 22. Food Handler/ no All as part of hiring | unauthorized pers | rsons/ person | nnel | | | | / | | | 28. Proper Date Discussed | Marking and | disposition | | |
| Safe Water, Recordkeeping at Labeling | | | | l Food Pack | age | | 2 | | | | | Thermal test str | rips | accurate, and calibrate tarbucks test s | | 4 | |
| 23. Hot and Cold Water available; ac See | | | er available; adeç | quate pressu | re, safe | | | | | | | _ | _ | t, Prerequisite for O | | 1 | |
| 24. Required records available (shells destruction): Packaged Food labeled | | | | | | W | | | | | | | rmit (Current/ insp s see / not behind | C 1 , | it . | | |
| | | | If made on s | with Approved | | | | | | | | | · | | ipment, and Vendin | | |
| | | | 25. Compliance with V HACCP plan; Varianc processing methods; n Per manufactu | ce obtained for sp nanufacturer instr | pecialized | s, and | | | / | | | | 31. Adequate has supplied, used Equipped | | acilities: Accessible a | nd properly | |
| | | l | | nsumer Advisor | ry | | | | / | | | | designed, constr | ucted, and us | act surfaces cleanable sed | e, properly | |
| | | | 26. Posting of Consum foods (Disclosure/Ren New poster emaile | ninder/Buffet Pla | | | | | / | | | | 33. Warewashin | g Facilities; curb cleaning | installed, maintained, facility provided | used/ | |
| 0 1 | N N | С | Core Items (1 Poi | int) Violations | Require C | orrective 2 | Action R | Not | _ | xcee | ed 90 N | O Da | | | chever Comes First | | R |
| | O A | o s | | of Food Contar | | | K | U T | N | 0 | A | o s | | | Identification | | K |
| w | | | 34. No Evidence of In animals Watch | | | | | | | ~ | | | 41.Original cont | tainer labelin | g (Bulk Food) | | |
| ~ | | | 35. Personal Cleanline | Ç. | C | o use | | | | | | | 10.33 | | ical Facilities | | |
| | | | 36. Wiping Cloths; pro | operly used and s | stored | | | 1 | | | | | 42. Non-Food C See | | | | \perp |
| W | \perp | | 37. Environmental cor Watch for opp | oortunities | | | | | / | | | | • | | lighting; designated | | \perp |
| • | | | 38. Approved thawing Pull Thaw and C | method cook fromFr | rozen | | | W | | | | | Watch dum | pster î | perly disposed; faciliti | | |
| | | | | per Use of Utens | | | | 1 | | | | | 45. Physical fact Seec | ilities installe | ed, maintained, and cl | | |
| / | | | 39. Utensils, equipment dried, & handled/ In u Watch | use utensils; prop | perly used | | | 1 | | | | | To have a | ll hand s | constructed, supplies inks hot wate | | , |
| | | | 40. Single-service & s and used Invert | ingle-use articles ed | s; properly s | tored | | | | / | | | 47. Other Violat | tions | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| (Printed / covid Katie Reynolds | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishr TA To | ment Name: O GO | Physical A | ddress: s Goliad | City/State: Rockw | all | License/Permit # Food 5052 | Page | e 2 of 2 | | | | |
|--------------------------|--|----------------|-------------------------------------|-------------------|-----------------|----------------------------|----------------------|-----------------|--|--|--|--|
| | | | TEMPERATURE OBSERVA | | | | | | | | | |
| Item/Loc | | Temp F | Item/Location | Temp I | | | | Temp | | | | |
| Beer w | VIC | 40 | Creamer unit | 35 | Upright freezer | | | -6 | | | | |
| Di | splay cooler | 36 | Hot dog unit roller | ezer in 434 | 13 | .8 | | | | | | |
| Ice (| cream freezer | -6.2 | 149/154/156/16 | 9 | | | | | | | | |
| H | Hot holding | | Tornado unit / sausage maple / taqu | ito 135/14 | 10 | | | | | | | |
| (| Corny dog | 137 | Egg roll/ cheese burge | er 142/14 | 1 1 | | | | | | | |
| Chic | ken sandwich | 164 | Cheese/ chili | 136/13 | 35 | | | | | | | |
| 2nd l | hot holdimg unit | 148 | Wic | 42-2 | 7 | | | | | | | |
| Cr | neese cooler | 34 | Coldest at back | , L | | | | | | | | |
| | | | SERVATIONS AND CORRECT | | | | | | | | | |
| Item Number | AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T | | NT HAS BEEN MADE. YOUR ATTEN | TION IS DI | RECTED TO T | THE CONDITIONS OBSER | . <mark>VED A</mark> | <mark>ND</mark> | | | | |
| 45 | To clean floor in wic /and eliminate floor storage | | | | | | | | | | | |
| 29 | Need thermo in warmest part of cooler display cooler | | | | | | | | | | | |
| | Hot water at hand sink 119 | | | | | | | | | | | |
| | Using BK three comp sink for warewashing /200Ppm | | | | | | | | | | | |
| | Using digital thermo to check food temp | | | | | | | | | | | |
| 42/45 | Wic - need to clean inside wic / floor under shelving | | | | | | | | | | | |
| 72/70 | | | | | | | | | | | | |
| W | Especially in far back of unit Reminder to date hot dog packages / if not using within 24 hrs | | | | | | | | | | | |
| 42/45 | | | elving etc avoid floor super | + 1113 | | | - | | | | | |
| 12, 10 | Hot water at hand sink | | Tring did avoid noor dapor | | | | | | | | | |
| 45 | Need to scrub drain at | hand si | nk | | | | | | | | | |
| 42 | Need to scrub drain pipes under hand sink | | | | | | | | | | | |
| | Setting up sanitizer bu | cket in b | ack area when prepping / | | | | | | | | | |
| 18 | Need to label spray bottle being stored in 4343 over Pringles | | | | | | | | | | | |
| | Restroom hot water 78 / and soap is not dispensing at all sinks / sink in middle at women's 110 and soap working | | | | | | | | | | | |
| 46 | Middle sink 108 / soap working in women's / | | | | | | | | | | | |
| | Using black cart to transport food back and forth to customer area | | | | | | | | | | | |
| 46 | To confirmThat all sinks | in both re | strooms are delivering 100 F | water / r | unning for | 15 secs and soap i | s dis | pensing | | | | |
| W | To confirmThat all sinks in both restrooms are delivering 100 F water / running for 15 secs and soap is dispensing Need to confirm food temp before hot holding | | | | | | | | | | | |
| | | <u> </u> | <u> </u> | | | | | | | | | |
| | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Donoi1 | by | | Duint | | | Title: Domen I. Chart | / O | | | | | |
| Received (signature) | See ahou | Δ | Print: | | | Title: Person In Charge/ | Owner | | | | | |
| | JEE ADUV | <u> </u> | | | | | | | | | | |
| Inspected (signature) | | . | Print: | | | | | | | | | |
| | Kewy Kurpa | uruk | / KS | | | Samples: Y N # | # collect | ted | | | | |