	Followup Fee of																		
	\$50.00 after       Retail Food Establishment Inspection Report       Image: Constraint of the second																		
• •	Vomit clean up																		
Date:         Time in:         Time out:         License/Period           4/20/24         10:15         11:15         FS-0						ermit # 002322						$\begin{array}{c} \begin{array}{c} \text{CPFM} \\ \textbf{2} \end{array}  \begin{array}{c} \text{Food handlers} \\ \textbf{14} \end{array}  \begin{array}{c} \text{Page } \underline{1} & \text{of } \underline{2} \end{array}$	-						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int	4	-Inve		atio	1	5-CO/Construction 6-Other TOTAL/SCORE	E						
	Establishment Name: Contact/Owner N Wendy's #22480 Deontae Lee								:					Number of Repeat Violations: Number of Violations COS:					
Physical Address: Pest control : 2545 Ridge Rd, Rockwall, TX Ecolab 4/17/24										ood nmit 3	3/24			e trap :/ waste oil Follow-up: Yes 1/99/A					
М	Compliance Status:       Out = not in compliance       IN = in compliance       NO = not observed       NA = not applicable       COS = corrected on site $\mathbf{R}$ = repeat violation $W$ = Watch													L					
Mark the appropriate points in the OUT box for each numbered item       Mark '\' a checkmark in appropriate box for IN, NO, NA, COS       Mark an X in appropriate box for R         Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days         Compliance Status       Compliance Status       Image: Compliance Status																			
O U	I N	Ν	N A	C O	Time and Temperature for Food Safety					D I J N	N O	N A	Employee Health	R					
Т				S	1. Proper cooling time a				Т				S	12. Management, food employees and conditional employees;	_				
	~				2. Proper Cold Holding	temperature(41°F/ 45°)	F)			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				See		.)			~				eyes, nose, and mouth					
	~				3. Proper Hot Holding t See	temperature(135°F)								Preventing Contamination by Hands					
	~				4. Proper cooking time See	*				~	14. Hands cleaned and properly washed/ Gloves used prope								
	~				5. Proper reheating proc Hours) <b>See</b>	cedure for hot holding (	165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )					
	~				6. Time as a Public Hea	alth Control; procedures	& records							Gloves Highly Susceptible Populations					
	<u> *  </u>				American Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
					Approved Source           7. Food and ice obtained from approved source; Food in									Shelled eggs only	_				
	~				good condition, safe, and unadulterated; parasite destruction Sigma					Chemicals									
		+			8. Food Received at pro				_					17. Food additives; approved and properly stored; Washing Fruits	_				
					Key drop, ask for	•	n invoice			~				& Vegetables Water 18. Toxic substances properly identified, stored and used					
			1		9. Food Separated & pro	otected, prevented durin	ng food			~				Stored low and separate	_				
	~				preparation, storage, dis	splay, and tasting	0							Water/ Plumbing					
	~				10. Food contact surface Sanitized at <u>200</u>		eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device					
					11. Proper disposition o	of returned, previously s	erved or							City approved 20. Approved Sewage/Wastewater Disposal System, proper					
					reconditioned Disc		4 ( <b>)</b> D		. ,	i dati su a P		auire Co		disposal prrective Action within 10 days					
0 U	I N		N A	C O		ority Foundation 1 1 of Knowledge/ Person		R R	viola C	) I	Req N O	N A	Cor C O		R				
Т				S	21. Person in charge pre	esent, demonstration of	knowledge,		T		-		S	27. Proper cooling method used; Equipment Adequate to					
					and perform duties/ Cer	0 (	,			~				Maintain Product Temperature					
			22. Food Handler/ no un 14 within 30 days			~				<ul> <li>28. Proper Date Marking and disposition</li> <li>Good date labels</li> <li>29. Thermometers provided, accurate, and calibrated; Chemical/</li> </ul>									
					Safe Water, Reco			~				Thermal test strips							
					23. Hot and Cold Water 112, good press			Permit Requirement, Prerequisite for Operation											
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				W 30. Food Establishment Permit/Inspection Current/ insp Posted, expired										
						with Approved Proced								Utensils, Equipment, and Vending					
					25. Compliance with Va HACCP plan; Variance	obtained for specialized				~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
					processing methods; ma Temp log 4x da					-				Equipped 32. Food and Non-food Contact surfaces cleanable, properly					
					Cons	sumer Auvisory				~				designed, constructed, and used					
					26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate)/ Alle				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	Ľ	_		_	Ingredients by reque		e Corrective	Actio	on No	t to E	Excee	ed 90	) Da	Equipped sys or Next Inspection, Whichever Comes First	_				
O U T	I N		N A	C O S		of Food Contamination		R		) I J N	N O	N A	C O S		R				
1	~			3	34. No Evidence of Inse animals	ect contamination, roder	nt/other		1	~			3	41.Original container labeling (Bulk Food)					
╞					35. Personal Cleanlines	s/eating, drinking or tob	acco use	[ ]						Physical Facilities					
	~				36. Wiping Cloths; prop Stored I solutio	perly used and stored				~				42. Non-Food Contact surfaces clean					
1					37. Environmental cont					~				43. Adequate ventilation and lighting; designated areas used					
	~				38. Approved thawing r Refrigerator	method				~				44. Garbage and Refuse properly disposed; facilities maintained Clean, look good					
	,,	_	-		-	er Use of Utensils	d otar 1			~				45. Physical facilities installed, maintained, and clean					
					39. Utensils, equipment dried, & handled/ In us					~				46. Toilet Facilities; properly constructed, supplied, and clean <b>Cleaned and stocked</b>					
F					40. Single-service & sin and used	ngle-use articles; proper	ly stored	[ ]				~		47. Other Violations					
												•		N/a					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Received by: Deontae Lee	Print: Deontae Lee	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Interdection       Time       Interdection       Time       Interdection       Time       Interdection         Orange dream soft serve       39       Whole tomato       38       Reachin freezer       9.1         Chiloso soft serve       39       Hold hold       Hamburger patties         Reachin Fridge       36       Hold hold       Hamburger patties         Half n half       39       Front chili       181       148,162,181         WIF htt       19.1       Back chili       171       Hot nacho cheese       140         WIC       39       Nuggets/spicy       138/43       Cold hold       38/39         Slice american       38       Fries       152       Slice Tom/lettuce       38/39         Hamburger for chili       38       Oven cooking bacon       206       Blue chz, cheddar chz       38/40         Number       NESERVATIONS AND CORRECTIVE ACTIONS       NESERVATIONS AND CORRECTIVE ACTIONS       38/40         Number       NESERVATION of VOIR ENVIRONMENT NUMERTIN N	Establishment Name: Wendy's	Physical A 2545		City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2 FS-0002322							
Chiloso soft serve       Soft serve       39       Hold holding         Reachin Fridge       36       Hold hold       Hamburger patties         Half n half       39       Front chili       181       148,162,181         WIF htt       19.1       Back chili       171       Hot nacho cheese       140         WIC       39       Nuggets/spicy       18/14       Cold hold       Size american       38       Fries       152       Size Tom/lettuce       38/39         Hamburger for chili       38       Oven cooking bacon       206       Blue chz, cheddar chz       38/40         Netsertertext of the togenase as take is f       Size american       38       Oven cooking bacon       206       Blue chz, cheddar chz       38/40         Netsertertext of the togenase as take is f       Size american to the togenase as take is f       Size american to the togenase as take is f       Size american       38       Oven cooking bacon       206       Blue chz, cheddar chz       38/40         Netsertext of the togenase as take is f       Size american to the togenase as take is f       Size american       38/40       Size american       38/40         Restroms equipped, temp greater than 101 throughout kitchen       3cong sink setup, 112, quat sani 200pm       Cleaning take urn and soda nozzles daily       Flitit great													
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WIF htt       19.1       Back chili       171       Hot nacho cheese       140         WIC       39       Nuggets/spicy       138/143       Cold hold       138/39         Slice american       38       Fries       152       Slice Tom/lettuce       38/39         Hamburger for chili       38       Oven cooking bacon       206       Blue chz, cheddar chz       38/40         Observations and cooking bacon       206       Blue chz, cheddar chz       38/40         Mude       NOTED BELOW al temporautes are taken to F       Observations and cooking bacon       206       Blue chz, cheddar chz       38/40         NoteD BELOW al temporautes are taken to F       Observations and cooking bacon       206       Blue chz, cheddar chz       38/40         NoteD BELOW al temporautes are taken to F       NoteD BELOW al temporautes are taken to F       38/40       38/40         Restrooms equipped, temp greater than 100 in each room       Hand sinks equipped temg greater than 101 throughout kitchen       3000000000000000000000000000000000000	Reachin Fridge	36	Hold hold		Ham	nburger patties							
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(signature) - K I CT T Bichard Hill		/e		ove		Title: Person In Charge/	Owner						
		ST		I Hill		Samples: Y N #	collecte	ed					