Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: /7 /	20	02	22	Time in: 2;50 Time out: 3:38 FOC			68				Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	<u>></u>
					tion: 1-Routine 2-Follow Up 3-Compla	aint		4-Inv	estig	ation	1	5-CO/Construction	6-Other	TOTAL/SCOR	RЕ
	tabli hat				r #496	Name	:					★ Number of Repeat Violation✓ Number of Violations COS:		- /0 - / 1	
Ph	vsic	al A	ddre	ess:	Pest control:			lood		G	reas		llow-up: Yes	5/95/A	1
10					wall, TX Orkin/7-12-2023 Status: Out = not in compliance IN = in compliance N	$\mathbf{IO} = \mathbf{no}$	4	ts&More/		-		1000gal/8-5-2023 No plicable COS = corrected on site		lation W/ Wat al	<u> </u>
Ма					points in the OUT box for each numbered item Mark	'√' a c	check	mark iı	appi	opria	ite bo	ox for IN, NO, NA, COS Mark ar	in appropriate	e box for R	1
Co	mpli	ance	Sta	tus	Priority Items (3 Points) violation	s Requ	_	Imme Comp				ive Action not to exceed 3 days			
O U	I N	N O	N A	C	Time and Temperature for Food Safety	R		O I U N	N O	N A	C 0	Employe	ee Health		R
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		-	T			S	12. Management, food employees		employees;	
	~							~				knowledge, responsibilities, and r	reporting		
	~				2. Proper Cold Holding temperature(41°F/45°F)			13. Proper use of restriction and excluse eyes, nose, and mouth					exclusion; No disc	charge from	
					3. Proper Hot Holding temperature(135°F)	4						ejes, nose, and moun			
	~					\perp		1				Preventing Contain			
	~				4. Proper cooking time and temperature			~				14. Hands cleaned and properly v			
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				 No bare hand contact with rea alternate method properly follower 			
	_				6. Time as a Public Health Control; procedures & records	+						W. D. G	21 D 1 C		
	~				•	\blacksquare		1				16. Pasteurized foods used; prohil	ible Populations	ered	
					Approved Source			~				Pasteurized eggs used when requi		orou .	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite	П									
	~				destruction McClain							Chen	nicals		
					8. Food Received at proper temperature	+	ŀ					17. Food additives; approved and	l properly stored;	Washing Fruits	
	•				check at receipt			~				& Vegetables			
					Protection from Contamination			~				18. Toxic substances properly ide	entified, stored and	d used	ı
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ P	Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature	\prod		~				19. Water from approved source; backflow device	Plumbing installe	ed; proper	
	-														
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewate disposal	er Disposal Syster	n, proper	
	~			_	reconditioned discarded	oints)	viol		Reg	uire	Cor	disposal	er Disposal Syster	n, proper	
O U	I	N O	N A	COO	11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po	oints)		ations O I U N	Req N O	uire N A	C 0	disposal			R
O U T		N O	N A		Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,	R		ations	N	N	С	rective Action within 10 days Food Temperature C	Control/ Identifica	ation	R
		N O	N A	О	Priority Foundation Items (2 Po Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 10	R		ations O I U N	N	N	C 0	rective Action within 10 days Food Temperature C 27. Proper cooling method used; Maintain Product Temperature	Control/ Identification	ation	R
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Retail Food Establishment Inspection Report

Received by: (signature) Frances Love	Print: Frances Love	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: taburger #496	Physical A	ddress: I-30	City/State: Rockwall,	TX	License/Permit # FOOD5068	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	-	em/Loca		Temp			
2 door	r freezer ambient	7	slider drawers/chicker	162	†ı	ry freezer	9			
WIF ambient		-3	spicy chicken	163						
M	/IC/chicken	30	hot holding burge	167						
CL	ıt tomatoes	37	Shake mix	39						
r	namburger	41	breakfast reach in cooler/sausag	41						
	cheese	41	sausage/raw sausage	34/38						
2 door	reach in cooler ambient	34	front line under counter coole	37						
grav	vy hot holding	183	front line under counter freeze	r 20						
	, <u> </u>	OF	SERVATIONS AND CORRECTI	VE ACTIONS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Kitchen hand sink 100+F equipped									
	3 comp sink 118F									
	Back hand sink 118 F									
	All sandwich toppings on 4 hour timer/TPHC with stickers									
	Approved food contact sani wipes at 200ppm quats									
	3 comp sink dispenser at 200 ppm quats									
31	Front hand sink leaking hot water/on maintenance list/to be repaired									
	Tea/soda nozzles WRS daily									
42	To clean in/around/	clean in/around/on equipment/inside coolers								
45	To clean floors, under equipment									
42	To clean around fry holding station/grease									
	Light Blue glove for handling raw meat, glove removed after to continue to ready to eat prep with regular gloves									
	All gloves used for all ready to eat									
	Shelf stable creamers									
	RR sinks 100F equ									
40	Avoid using chloring	e cardb	pard to line shelves /un	der chemic	als/ r	not cleanable				
Received	hv.		Print:		Ī	Title: Person In Charge/ (lwnor			
Received (signature)	•			s Love	9	Manager Manager) W HCI			
Inspected (signature)		<i></i>	Print:	ortoz D		<u> </u>				
Farm FIL 00	6 (Revised 09-2015)	rez, 1	RS Christy C	JI LUZ, K	S	Samples: Y N # c	collected			