Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/14/2024		24	Time in: 2:20	3:30				5068					Est. Type Risk Category Page 1 of 2	<u>2</u>				
					tion: 1-Routine	2-Follow U		Complain		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE		
Establishment Name: Contact/Owner Na Whataburger #496							ame:						✓ Number of Violations COS:	Δ				
Physical Address: Pest control: 1070 E I-30 Rockwall, TX Orkin/2-2-2024							Hood Grease Vents&More/1-22-24 LES/8-			Gr LE	ease S/8	e trap : Follow-up: Yes 78-5-2023/1000gal No No	$\overline{}$					
					Status: Out = not in co	лириансс	n compliance		= not o				\ = no	ot ap	pplicable COS = corrected on site R = repeat violation W- Watch	h		
M	ark t	he ap	prop	riate	points in the OUT box for Prio										ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days			
Co	mpl I	iance N	Sta N	tus C	Time and Temperature for Food Safety				R	Comp		iance Status N N C		us C				
U T	N O A O S (F = degrees Fahrenhe					eit)	d Safety			N	0	A	o S	£				
	1. Proper cooling time and temperature					е				1				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		2. Proper Cold Holding temperature(41°F/45°)					1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	_		
	~							~				eyes, nose, and mouth						
3		3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands						
	4. Proper cooking time and temperature					·e				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USED				
	5. Proper reheating procedure for hot holding (nolding (165°I	F in 2			7				15. No bare hand contact with ready to eat foods or approved				
	•				Hours) 6. Time as a Public Health Control; procedures & records								Ш		alternate method properly followed (APPROVED YN)			
3					6. Time as a Public He	aith Control; pro	ocedures & re	ecords							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										eggs cooked			
				good condition, safe, and unadulterated; parasite destruction									Chemicals					
				8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits				
				check at receipt					~				& Vegetables					
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used			
	_				9. Food Separated & pr			od							Water/ Plumbing			
	•							1 1										
	~				10. Food contact surfaces and Returnables ; Cleaned Sanitized at <u>200</u> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device			
	.,				11. Proper disposition	d or			.,				20. Approved Sewage/Wastewater Disposal System, proper					
	reconditioned discarded Priority Foundation Items (2 Points)												disposai					
								(A.D.										
0	I	N	N	C				s (2 Poi	nts) v	0	I	N	N	С		R		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel		_	_	I N	_		_	Food Temperature Control/ Identification	R		
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Received by: (signature) Sanaiya Tohnson	Print: Sanaiya Johnson	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: taburger #496	Physical A	ddress: E I-30	City/State:	all TX	License/Permit # FOOD5068	Page _	2 of <u>2</u>				
VVIIA	tabarger #+50	1070	TEMPERATURE OBSERVA		an, 17	1 000000						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
on gril	ll/hamburgers	166-182	to go under counter coole	26	W	IF ambient		-10				
grille	ed onions on grill	177	under counter fry freezer	16	reach in freezer ambient			4				
hot holdi	ng sliders drawers/chicken strips	124-146	under counter strip freeze	13								
gri	lled chicken	139-143	Shake mix	37								
grav	y hot holding	178	reach in hamburger cooler ambier	t 34								
reach	n in cooler/sausage	37	WIC/hamburger	41								
sau	sage crumbles	40	cheese	41								
ra	aw chicken	34	cheese	41								
Item	T		SERVATIONS AND CORRECT					_				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Back hand sink 100+F											
31	Need new soap dispe	nser/ bro	ken handle/only tiny amo	unt of so	ap dispe	nses/to be replace	ed					
6	Chicken strips/supp	osed to	be on 30 minute timer	s/not on	or being	g used at inspect	tion					
3	Discarded as were u	ınder 13	5F per management/un	nown ar	nount of	time under 135+	·F					
	Sandwich TCS toppings on stickered 4 hour timers to be discarded											
	Soda and tea nozzl											
		od contact surfaces sanitizer wipes at 200ppm quats										
37	Time to defrost fron		•		<u> </u>							
			e in/around/on equipm	ent and f	loors, u	nder equipment						
42	To clean breakfast grill and around after use/ do not leave dirty with food debris for hours/cleaned at shift ends											
	Blue gloves, double gloving for handling raw meat, then removed											
42	Need to clean hood vent filters, grease buildup											
	Warewash hand sir	nk 107F	equipped									
W	Discussed needing	hot wat	er available at all times	/should	never ru	un out						
	3 comp sink 122F											
	Sanitizer at 3 comp sink 200ppm quats											
45	Food debris and gre	ease un	der equipment/ need to	clean								
W	· · ·											
42	Need to clean cabinets under registers where cups are stored											
	Dumpster area looks good											
Received			Print:			Title: Person In Charge/ (Owner					
(signature)	Sanaiya Tohnson		Sanaiya	Johns	son	Manager						
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS							
Form EH 06	6 (Revised 09-2015)	0, .		,		Samples: Y N # c	collected	i				