Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			~~	. ~	Time in:	Time out:			mit #					Est. Type Risk Category Page 1 of 2	,	
8/9/2022						2:45		FOOD5068 3-Complaint 4-Investigation						_		
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-	·Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E			
Whataburger #496 Physical Address: Pest control:								Hood Grease			Gı	ease	V Number of Violations COS:	\		
10	70	I-30	0 R	ock	wall, TX	Or	rkin/mo	nthly		Vents8	&More/n		LE	S/1	000gal/3mo № □	
Ma					Status: Out = not in co	r each numbered	item	Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watcl	1
Priority Items (3 Points) violations R Compliance Status O I N N C Time and Temperature for Food Safety							C	ompl	iance	e Stat	us	we Action not to exceed 3 days	_			
U T	N	0	A	o s		nperature for F legrees Fahrenhe		ty	R	U T	N	N O	N A	C O S	Employee Health	R
	<				1. Proper cooling time	and temperature	e				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)	1							13. Proper use of restriction and exclusion; No discharge from	
	~				2.0		70E)				_				eyes, nose, and mouth	
	~				3. Proper Hot Holding										Preventing Contamination by Hands	
	~				Proper cooking time Proper reheating pro			55°E in 2		3					Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved	
		~			Hours)	cedure for not n	ioluliig (10)3 1 III 2			~				alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public He	alth Control; pro	ocedures	& records							Highly Susceptible Populations	
					Aŗ	proved Source					~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine										eggs cooked	
	~				good condition, safe, a destruction Corpo		a; parasite								Chemicals	
	\				8. Food Received at pr		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece						_				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	n from Contam		food			~					
	~				preparation, storage, di		Ü								Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at 400	ces and Returnal ppm/temperatur	bles ; Clea re	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served or reconditioned discarded							~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal				
										Ц	<u> </u>					
					Pri	iority Founda	ation Ite	ems (2 Po	ints) v	riolat	tions	Req	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S		iority Founds n of Knowledge			ints) v	O U	I N	Req N O	N A	C O	Food Temperature Control/ Identification	R
O U T						n of Knowledge	e/ Person r	nel mowledge,		О	I N	N	N	С	•	R
	N			О	Demonstration 21. Person in charge pr	n of Knowledge resent, demonstr rrtified Food Ma	e/ Personn ration of k anager/ Po	nel mowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result ina \$50 fee.

Received by: (signature) Arraya Hansen	Print: Arraya Hansen	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Wha	taburger #496	1070		Rockwa	II, TX	FOOD5068						
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Loca	tion	Temp					
	omatoes	36	chicken strips	154		IF/ambient	2					
raw hamburger		36	chicken breast	168								
	aw chicken	34	reach in cooler/sausage	41								
	cheese	36	sausage crumbles	41/42								
gra	vy hot holding	158	2 door reach in freezer ambien	t 4								
haml	burgers hot holding	167	Shake machine/mix	33								
hot ho	olding drawers/chicken	167	under counter freezer ambier	t 13								
	fish	166	under counter cooler ambien	25								
T.			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 100+F											
		nts/veac	jies time stickered to di	scard at 4	4 hours	:/TPHC						
	Back hand sink 100		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			,						
	3 comp sink 110+F											
14	After coming back from break and placing masks on/touching hair and face, must wash hands											
42	Clean in/around/on equipment											
				m quats								
	Using food contact approved sani wipes at 400 ppm quats Soda/tea nozzles WRS daily											
34	Fruit flies near 3 comp sink. Eliminate breeding sites											
10	Sanitizer source at 3 comp sink completely empty. COS to 200-400ppm quats.											
45	Clean under storage shelves in back and under equipment in kitchen											
	Double gloving/blue gloves for grill line handling raw meat											
	Gloves used throug											
Received	l by:		Print:			Title: Person In Charge/ O)wner					
(signature)	. •			Hans	en	Manager Manager	, when					
Inspected (signature)		tor 1	Print:									
	6 (Revised 09-2015)	vez, 1	RS Christy C	UI LEZ,	てつ	Samples: Y N # c	collected					