Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 4/14/25			Time in: 9:35	Time out: 10:20			ense/Permit # CPFM Food handlers 90						Page 1	of 2					
					tion: 1-Routine	2-Follow Up		Complai			4-In	nvest	igati	ion	5-CO/Construction	6-Other	TOTAL/SO	CORE	
Establishment Name: Contact/Owner N Chick-fil-A South Corporate						lame						Number of Repeat Viol	1/99	/Λ					
Physical Address:  2835 Ridge Rd Rockwall, Tx  Pest control: Terminex 4/7/2025  Compliance Status: Out a not in compliance IN = in compliance								Power CleanSept 3/2015 Dra pro 3/25/				e trap :/ waste oil o 3/25/25 1000g	Follow-up: Yes No	1/33	<u> </u>				
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbered ite	em	Mark '	√' a c		mark	k in ap	prop	riate b	opticable COS = corrected on ox for IN, NO, NA, COS Marive Action not to exceed 3 do	a site $\mathbf{R} = \text{repeat vio}$ ark an in appropriat	lation W= W e box for R	7atch	
Co O U	mpli I N	ance N O	Stat N A	tus C O		nperature for Fo			R		0		I I	Status N C A O	Emp	oloyee Health		R	
T	_			S	1. Proper cooling time a	legrees Fahrenheit and temperature	ι)				T			S	12. Management, food emplo knowledge, responsibilities,		employees;		
					2. Proper Cold Holding	temperature(41°I	F/ 45°F)				-				13. Proper use of restriction a	charge from			
	•				See 3. Proper Hot Holding t	temperature(135°	F)				١				eyes, nose, and mouth Employee health form				
	<b>/</b>				4. Proper cooking time								T		14. Hands cleaned and prope	erly washed/ Gloves u			
	_		~		5. Proper reheating prod Hours) No rehea	cedure for hot hole	lding (165°	F in 2		-					15. No bare hand contact wit alternate method properly fol				
	<b>/</b>				6. Time as a Public Hea	alth Control; proce	edures & 1	records							Gloves & utensils  Highly Susceptible Populations				
					Ap	proved Source				Ī	•	/			16. Pasteurized foods used; p Pasteurized eggs used when a Eggs		fered		
	~				7. Food and ice obtaine good condition, safe, ar destruction Supply	nd unadulterated; j		od in								Chemicals			
	~				8. Food Received at pro										17. Food additives; approved & Vegetables	and properly stored;	Washing Fruit	S	
					Protection	ı from Contamin						/			Veggie Wash  18. Toxic substances properly	y identified, stored an	d used		
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting										er/ Plumbing			
	•				10. Food contact surfac Sanitized at 200	ppm/temperature	,			١	W				<ol> <li>Water from approved sou backflow device See</li> </ol>				
	~				11. Proper disposition of reconditioned Disc	_	ously serve	d or			•	/			20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper		
0	T	NT.	NT.	C	Pri	ority Foundat	tion Item	s (2 Poi	ints) R				_	re Co	rrective Action within 10 day	28		R	
O U T	I N	N O	N A	C O S	Demonstration 21. Person in charge pro	n of Knowledge/ l		vledge	K					A O S	Food Temperatu	re Control/ Identific	ation	K	
	~				and perform duties/ Cer 12	rtified Food Mana	ager (CFM)	)			١				27. Proper cooling method us Maintain Product Temperatu	re	quate to		
	<b>/</b>				22. Food Handler/ no u 90 before first shift		•			_	١	/	_		28. Proper Date Marking and Great date labels 29. Thermometers provided,	•	ed: Chemical/		
					Safe Water, Reco	Labeling					١				Thermal test strips Digital thermo, stri	,	ou, onemeur		
	/				23. Hot and Cold Water 150, good press 24. Required records av											ps current			
	<b>'</b>						•								Permit Requiremen	t, Prerequisite for O		d	
					destruction); Packaged	vailable (shellstoch Food labeled	k tags; par	asite			·	/			Permit Requiremen 30. Food Establishment Per Posted and curre	t, Prerequisite for Ormit/Inspection Curr	ent/ insp poste	;d	
	~				Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma	vailable (shellstock Food labeled with Approved P fariance, Specialize to obtained for specianufacturer instruc	ck tags; para Procedures zed Process cialized	asite		_	W		I		Permit Requiremen 30. Food Establishment Per Posted and curre	t, Prerequisite for O rmit/Inspection Curr ent	ent/ insp poste	ed	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Alex Paramo	Print: Alex Paramo	Title: Person In Charge/ Owner Store Director
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

F	l pr						- 0 -			
Establishment Name: Chick-fil-A South	Physical A		ity/State: Rockwal	l. Tx	License/Permit # FS-8019	Page 2	2 of 2			
		TEMPERATURE OBSERVAT		-,						
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion		Temp			
WIF htt	4.1	Cooking chicken	199	-	Lettuce	_	38			
10/ 11 Fridge	37/37	Egg cooler	38		d chz, spicy ch		38/38			
8/9 Fridge	38/37	Yogurt	39	Hard boil egg			38			
5 Fridge	40	Salad cooler			lot Holding					
6 Fridge	39	Lettuce/blend chz	38/37	Or	riginal/spicy		162/155			
Spicy Egg wash	35	Chicken/grape Tom	37/41	Nugget/grill chx			175/166			
Regular egg wash	35	Spicy chix	37	Fold 6	egg/scamble e	gg	178/168			
Cooking eggs	178	WIC amb	36	Sa	ausage/tots		152/179			
Item AN INSPECTION OF VOLID ES		SERVATIONS AND CORRECTIV			THE COMPLETION OF STREET		D			
AN INSI ECTION OF TOOK EX	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
	Restrooms equipped greater than 103 in each room									
	Hand sinks equipped throughout kitchen greater than 106									
	3 comp sink set up, 150, quat sani 200ppm, strips current									
	Dishwasher non operational during inspection									
	Cleaning soda and tea urn nozzles daily									
	Veggie dispenser tested within range, strips current									
		med cleaned every 4 hrs or		ea						
	Using sani wipes in front 200ppm, sani buckets in back of house									
	Hot holding 15 minutes max on service line, then discarded  Crathco lemonade chiller cleaned daily									
	Front counter Fridge #1-36, #2-36, #3-38, #4-38, #5-39, #7-40									
	Ice cream tanks left 36, right 35									
Milkshake base 37, fro	Milkshake base 37, frosted base 38									
37 Frozen condensation	in bottom	of fry freezer								
Great practice to hand	Great practice to hand mop heads to drip dry over mop sinks									
Confirmed CO2 bottle	Confirmed CO2 bottles secured by chain to the wall									
W Hot water leaking @ I	Hot water leaking @ hand sink next to frying station, turned off pending repairs									
		l ne		1	mu =					
Received by: See abov	/e	See abo	ove		Title: Person In Charge/ O	wner				
Inspected by: (signature)	S) (8	Richard	Hill		Samples: Y N #co	ollected	<del></del>			
Form EH-06 (Revised 09-2015)		<u> </u>								