	Followup Fee of \$50.00 after First aid kit																		
	ou.u rst F				a	Retail Fo	ood Esta	ablis	shn	ner	nt Ir	isp	ect	tion Report	 First aid Allergy 				
-	-	-	•		٢			~ ·ı	City of Rockwall						Allergy policy				
D	ta:				Time in:	Time out:			-	<u>)</u>	Ko	Ck	(Wa			ee health			
Date: 4/17/25				,	10:05	10:57		License/Permit # FS2024-30						CPFM 3	Food handlers 21	Page <u>1</u> of _	2		
Ρι	urpos	se of]	Ins	spect	tion: 🖌 1-Routine	2-Follow Up	3-Compla	aint			nvestig	atic	n	5-CO/Construction	6-Other	TOTAL/SCO	RE		
Establishment Name:Contact/Owner NWendy's #22480Deontae Lee								Name: Xnumber					Number of Repeat Vie Number of Violations	Diations: <u>2</u> COS:	7/93//	٨			
	Physical Address: Pest control : 2545 Ridge Rd, Rockwall, TX Ecolab 3/11/25								Hood Grease trap :/ waste oil Follow-up: Yes Summit 3/25 Mahoney monthly / LES 2/12/251000g No						113011	4			
M	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark to a checkmark in appropriate box for IN, NO, NA, COSMark appropriate box for IN, NO, NA, COSMark appropriate box for R																		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												Т							
O U	I N N C N O A O (F = degrees Fahrenheit)						R		0 1 U 1	I N N O	N	C O	Employee Health						
Т			1	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T S 12. Management, food employees and conditional employees Image: second se						l employees;				
┢	ŀŀ	4	\dashv	\square	2. Proper Cold Holding temperature(41°F/ 45°F)				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from							scharge from			
	~		2. Proper Cold Holding temperature(41°F/ 45°F)						W eyes, nose, and mouth Need employee health form at handsinks-						-				
	~				3. Proper Hot Holding t See	· · · /			Preventing Contamination by Hands							nds			
	~	\Box			4. Proper cooking time and temperature See				14. Hands cleaned and properly washed/ Gloves used										
	~				5. Proper reheating proc Hours) See]	15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE							Ţ					
	~	+	╡	+	6. Time as a Public Hea Half & half creamer for c	alth Control; procedures	s & records	+		Gloves & utensils Highly Susceptible Populations					5				
	<u> • </u>					oproved Source				L		Γ	Τ	16. Pasteurized foods used; Pasteurized eggs used when					
		-			7. Food and ice obtained	•	e; Food in	+	╞			L		Shelled eggs only					
	~					nd unadulterated parasi									Chemicals				
			ł	+	8. Food Received at pro	oper temperature	,	+		T		Г	T	17. Food additives; approve	d and properly stored	Washing Fruits			
					Key drop, ask for	•			╞	V	-	L	╞	& Vegetables Water 18. Toxic substances proper	ly identified stored a	nd used			
					9. Food Separated & pro	n from Contamination rotected, prevented durin			-					Stored low and separ					
	~				preparation, storage, dis	isplay, and tasting	0								ter/ Plumbing				
					10. Food contact surface Sanitized at 200	ces and Returnables ; Clo ppm/temperature	eaned and]				Ī	Ī	19. Water from approved so backflow device	urce; Plumbing instal	led; proper	Ţ		
╞─		+	+	\neg	11. Proper disposition of	of returned, previously s	served or	+	F	╈			┢	City approved 20. Approved Sewage/Wast disposal	ewater Disposal Syste	m, proper	+		
		\bot	\square		reconditioned Disc		14	te			- De			*					
O U	I N		N A	C O	D Demonstration of Knowledge/ Personnel					O I U I	I N N O	N	C O		<i>ys</i> ure Control/ Identifi	cation	R		
T		ł	-	S	21. Person in charge pre	resent, demonstration of	knowledge,			Т		-	S	27. Proper cooling method u					
			\downarrow		3	ertified Food Manager (C	,	\square	╷┝	ľ		L	<u> </u>	Maintain Product Temperatu 28. Proper Date Marking an	ıre		<u> </u>		
L				\neg	21 within 30 days		,	-	4	╞	\downarrow	28. Proper Date Marking an Good date labels 29. Thermometers provided	-	ted: Chemical/	–				
					Safe Water, Recordkeeping and Food Package Labeling				Ĺ	ŀ				Thermal test strips Digital thermo, stri					
	~				23. Hot and Cold Water 112, good press					_		Permit Requiremen	nt, Prerequisite for C	-					
			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels]				Ī	Ţ	30. Food Establishment Po Posted, current	rent/ insp posted	Ţ					
					Conformance v	with Approved Proced				┢				Utensils, Eq	uipment, and Vendin	0			
						e obtained for specialize	ed							31. Adequate handwashing supplied, used	facilities: Accessible a	and properly			
			\square	-	Temp log 4x da	anufacturer instructions aily asumer Advisory			, -	-	4		┡	Equipped 32. Food and Non-food Con	test surfaces cleanabl	a properly	_		
						Sumer ruvior j				2				designed, constructed, and u		e, property			
	~		T		foods (Disclosure/Remi	er Advisories; raw or un ninder/Buffet Plate)/ Alle		Π		•		Γ	\square	33. Warewashing Facilities; Service sink or curb cleanin		, used/	T		
					Ingredients by reque		re Corr <u>ectiv</u>	e Acti	on N	lot te	o Exce	ed s	90 Do	Equipped ays or Next Inspection, White	ichever Comes <u>First</u>				
O U T	I N		N A	C O S	Prevention	of Food Contaminatio	'n	R			I N N O				Identification		R		
1		T	Ì	5	34. No Evidence of Inse animals See	ect contamination, rode	nt/other	T		V			5	41.Original container labelin	ng (Bulk Food)				
	~				35. Personal Cleanlines		bacco use	\uparrow					1	Phy	sical Facilities				
	~				36. Wiping Cloths; prop Stored I solution	on		\square	. [·	1				42. Non-Food Contact surfa	ces clean				
1		Ţ			37. Environmental cont	tamination			. [·	1				43. Adequate ventilation and					
	~				38. Approved thawing r Refrigerator	method				V				44. Garbage and Refuse pro Clean, look good					
		_			-	er Use of Utensils				1			L	45. Physical facilities install					
	~				39. Utensils, equipment dried, & handled/ In us					L	/			46. Toilet Facilities; propert Cleaned and ste		d, and clean			
		Ħ		\neg	40. Single-service & sin and used	ingle-use articles; proper	rly stored		.	╈		V		47. Other Violations					
					und used									N/a					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establisht	ment Name: Jy'S	Physical A 2545	Ridge Rd	City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2 FS2024-30		<u>2</u> of <u>2</u>				
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Item/Location Temp												
	a soft serve	32	Hot holding	Temp		achin freeze	er	18.4				
Choo	colate soft serve	32	Grilled chicken	140	Cold holding							
Re	achin Fridge		Nacho cheese	168	Below amb							
Hal	f n half / salad	38/38	Sausage patties	145/151	Slice cheese			41				
	WIF HTT		Breaded chix	168	Gra	Graded cheese						
WIC	amb / chop eggs	33/35	Potato wedges	176171	Slice Tom on salac			40				
Grade	ed chz / Blue cheese	39/40	Biscuits	155								
Re	eheating chili	178	Swiss chz sauce									
Item	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temperatures are taken in F												
	Restrooms equipped, temp greater than 100 in each room											
	Hand sinks equipped temp greater than 103 throughout kitchen											
	3comp sink setup, 112, quat sani 200ppm											
	Cleaning tea urn and soda nozzles daily Filling sani buckets from 3 comp tested 200ppm											
	Ice machine looks great, confirmed air gap Good practice handing mop head to drip dry over mop sink!											
43					ulb out							
	Dry storage looks great, chemicals stored low and separate, light bulb out Lobby service line not used, fridges off only storing bottle water, clean interior											
37	-		efrost Reachin freezer serv									
	Rear service door looks good, no gaps around door											
		-	nts and gloves to touch Rt	e foods								
	Quad test strips currer	nt										
	Using atkins digital the	ermo										
45	Minor detail cleaning f	loor drain	under ice machine									
45	Minor detail cleaning of	of floors a	round, behind, underneath	equipme	nt							
34	Flies on the cook/serv	ice line										
	Using tphc for coffee of	reamer, t	ime sticker, discard every	4 hrs or as	s needed							
40			under fry utensils, remove	to make	cleanable	9						
32/45	Broken covebase tile	in wic, to	repair to make cleanable									
Received (signature)		/e	See ab	ove		Title: Person In Charge/ G	Owner					
Inspected (signature)		N R	S Richard	d Hill		Samples: V N #	collecte	od				
Form EH-06	5 (Revised 09-2015)					Samples: Y N #	concett	ni -				