Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

4	ate: 1 2 8	3/2	202	25	Time in: 9:05	Time out: 9:50		S-91		3					Est. Type Risk Category Page 1 of 2	<u>2</u>
		se of ishm			tion: 1-Routine	2-Follow U	Contact/O	omplaint wner Nan		4-I	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE
In	-N-	-Oı	ut E	3ur	ger 264	1 5		wher run					-		✓ Number of Violations COS: 1/99/4	7
11	1981C 06	al A	ddre 30	Ro	ckwall, TX	Ec	est control : colab/3-28-	2025		Hoo nterna		2025	Gr LE:	ease S/5	e trap : Follow-up: Yes 17 0 0 17 500/3-9-2025 Follow-up: Yes 17 0 0 17	`
М					Status: Out = not in co	r each numbered is			a che	ckma	rk in	appr	opriat	te bo	plicable COS = corrected on site R = repeat violation W- Water ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
Co	ompli I	iance N	Sta N	tus				R		_	mpli		Stati		Tellon not to exceed 3 days	R
Ŭ T	N	Ö	A	o s	(F = d)	nperature for Follogrees Fahrenhe	eit)			Ŭ T	N	o		o s	Employee Health	
	~				Proper cooling time :	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	e				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for hot ho	olding (165°F	in 2			~				Is. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control: pro	ocaduras & rac	porde							anemate method properly followed (AFFROVED 1, N.)	
	~				o. Time as a rubile free	and Control, pro	Accuares & rec	Joius							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source					~				Pasteurized eggs used when required NO eggs	
					7. Food and ice obtaine good condition, safe, ar	* *		in								
	′				destruction corpor										Chemicals	
	~				8. Food Received at pro		е				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	PIPT n from Contami	ination				~				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	rotected, prevent	ted during food	l l								
	~				preparation, storage, di										Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_	ppm/temperatur	re				~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		<u> </u>														1
					rn	iority Founda	ation Items	(2 Point	s) vi	olati	ions .	Requ	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Founda n of Knowledge		(2 Point		O U	I N	Requ N O	N	C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O			Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/	Personnel	R		О	I	N	N	С	·	R
	N	N O		О	Demonstration 21. Person in charge pr	resent, demonstra	ration of knowl nager/ Posted	ledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) Laneisha Tordan	Print: Laneisha Jordan	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:	Physical A		City/State:	License/Permit #	Page <u>2</u> of <u>2</u>					
In-N-	Out Burger 264	1106	E I-30	Rockwall, TX	FS-9138						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATION	Temp F Item/Loca	ation	Temp 1					
	****			_	14011	Тетр					
	rill burger cooked	177	grilled onions	198							
2nd g	grill burger cooked	175	reach in meat coole	r 36							
under d	counter cooler/meat patties	38									
under	counter cooler/sauce	41									
under	counter cooler/cheese	41									
under	counter cooler/ambient	37									
W	IC ambient	34									
	Shake mix	41									
	SHARE HIIX		SERVATIONS AND CORRECTI	VE ACTIONS							
Item Number			NT HAS BEEN MADE. YOUR ATTENT		HE CONDITIONS OBSE	RVED AND					
Number	NOTED BELOW:	- \^/\	V -1 - 11 - 1 - 16								
	Soda and tea nozzl		•								
	Front to go hand sir										
			vn and cleaned daily								
	to go soda and tea										
	Sanitizer setup to 200ppm quats										
	Cookline hand sink										
			C time stickers/4 hours	to discard							
	Back potato prep hand sink 100F equipped										
	3 comp sink 134F										
W	1 0 1										
	Chemical test strips on site/current										
	Digital thermos on s										
	All patties cooked fr										
	Individual condimer		•								
	Ketchup dispensers		j								
45			and sink caulking/some		caulking if nece	essary					
	•		walls, ceilings, equipme	nt. Good job!							
	RR sinks 100F equi										
	Hand sink near mop sink 100F equipped										
45	Replace/clean moldy caulking above various hand sinks										
Received	by:		Print:		Title: Person In Charge	e/ Owner					
(signature)				Jordan	Manage						
Inspected (signature)			Print:								
(signature)	Christy Cor	tez. 1	RS Christy Co	ortez, RS							