

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 4/21/2025		Time in: 2:00		Time out: 3:05		License/Permit # FOOD 7284			Est. Type		Risk Category		Page <u>1</u> of <u>2</u>														
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE																											
Establishment Name: Cluckin Great					Contact/Owner Name: John McKenzie					* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____					10/90/A												
Physical Address: 1810 S Goliad Rockwall, TX					Pest control : owner to email		Hood Jose/3-15-2025		Grease trap : owner to email			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>															
Compliance Status:    Out = not in compliance    IN = in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation    W- Watch Mark the appropriate points in the OUT box for each numbered item    Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS    Mark an <b>X</b> in appropriate box for R																											
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																											
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)								R		Compliance Status		Employee Health								R					
OUT	IN	NO	NA	COS									OUT	IN	NO	NA	COS										
	✓				1. Proper cooling time and temperature									✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
	✓				2. Proper Cold Holding 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°F)								Preventing Contamination by Hands														
		✓			4. Proper cooking time and temperature									✓				14. Hands cleaned and properly washed/ Gloves used properly									
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)									✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )									
	✓				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations														
Approved Source														✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Bassham								Chemicals														
	✓				8. Food Received at proper temperature check at receipt									✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
Protection from Contamination													W					18. Toxic substances properly identified, stored and used									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing														
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature									✓				19. Water from approved source; Plumbing installed; proper backflow device									
	✓				11. Proper disposition of returned, previously served or reconditioned									✓				20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																											
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel								R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification								R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2										✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature								
2					22. Food Handler/ no unauthorized persons/ personnel										✓				28. Proper Date Marking and disposition								
Safe Water, Recordkeeping and Food Package Labeling													2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
	✓				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation														
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025									
Conformance with Approved Procedures													Utensils, Equipment, and Vending														
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions										✓				31. Adequate handwashing facilities: Accessible and properly supplied, used								
Consumer Advisory														✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps									✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																											
OUT	IN	NO	NA	COS	Prevention of Food Contamination								R	OUT	IN	NO	NA	COS	Food Identification								R
	✓				34. No Evidence of Insect contamination, rodent/other animals										✓				41.Original container labeling (Bulk Food)								
	✓				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored								1					42. Non-Food Contact surfaces clean									
1					37. Environmental contamination									✓				43. Adequate ventilation and lighting; designated areas used									
	✓				38. Approved thawing method									✓				44. Garbage and Refuse properly disposed; facilities maintained									
Proper Use of Utensils													1					45. Physical facilities installed, maintained, and clean									
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used										✓			46. Toilet Facilities; properly constructed, supplied, and clean									
	✓				40. Single-service & single-use articles; properly stored and used										✓			47. Other Violations									

# Retail Food Establishment Inspection Report

Received by: (signature) <i>Krystal Brown</i>	Print: <b>Krystal Brown</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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