

Date: 05/30/25		Time in: 3:50		Time out: 4:45		License/Permit # Fs 9035		Food handlers Pp		Food managers Pp		Page ____ of ____													
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: Speedys						Contact/Owner Name: Aziz				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				11/89/B											
Physical Address: 607 S Goliad						Pest control : To provide		Hood Na		Grease trap//waste oil Na		Follow-up: Yes <input 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 X in appropriate box for IN, NO, NA, COS Mark an X 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) See							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth No prep / post at front hand sink when									
			✓		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) No prepn									
			✓		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									
✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Need to remove all of the damaged items						Chemicals														
W	✓				8. Food Received at proper temperature No Tcs labeling									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
					Protection from Contamination						W					18. Toxic substances properly identified, stored and used No home pesticides to be used - to discard raid									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing														
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device City approved									
			✓		11. Proper disposition of returned, previously served or reconditioned Discarded							✓				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 (CFM) Pp											✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	✓				22. Food Handler/ no unauthorized persons/ personnel Pp											✓		28. Proper Date Marking and disposition							
					Safe Water, Recordkeeping and Food Package Labeling								2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need one for food when serving/ and for hot water and test strips for sanitizer							
	✓				23. Hot and Cold Water available; adequate pressure, safe 110						Permit Requirement, Prerequisite for Operation														
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/ insp sign posted) Posted									
					Conformance with Approved Procedures						1		Utensils, Equipment, and Vending												
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								2					31. Adequate handwashing facilities: Accessible and properly supplied, used Need paper towels							
					Consumer Advisory								W					Watch condition Clean							
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To be cleaned when using							
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	
1					34. No Evidence of Insect contamination, rodent/other animals Watch Gaps at front door									✓				41.Original container labeling (Bulk Food)							
1					35. Personal Cleanliness/eating, drinking or tobacco use See								Physical Facilities												
	✓				36. Wiping Cloths; properly used and stored To set upWhen needed								1					42. Non-Food Contact surfaces clean To clean							
W					37. Environmental contamination Watch								✓					43. Adequate ventilation and lighting; designated areas used							
		✓			38. Approved thawing method								W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch							
					Proper Use of Utensils								1					45. Physical facilities installed, maintained, and clean To clean							
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store clean								1					46. Toilet Facilities; properly constructed, supplied, and clean To address							
1					40. Single-service & single-use articles; properly stored and used Replace card board with plastic										✓			47. Other Violations							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid	Aziz Hirani	Print:		Title: Person In Charge/ Owner
Inspected by: (signature)	Kelly kirkpatrick RS	Print:		Business Email:

Form EH-06 (Revised 09-2015)

Heavy ice acc

Establishment Name: Speedys		Physical Address: 507 s Goliad		City/State: Rockwall		License/Permit # Fs 9035		Page 2 of 2		
TEMPERATURE OBSERVATIONS										
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F		
Ice freezer ice is solid		19	Wic		35-38					
Ice cream deep freezer										
Slide top unit		-17								
Ice cream		3.2								
Red Bull		42.2								
						Dates look good on beverages				
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN IN F									
	Dumpster looks good No towels in rr soap on site									
	No food prep									
	No Tcs foods sold here									
37/35	Using reddy ice - prepackaged - need to defrost freezer and not store personal items on ice bags									
29	Need thermo in freezer for ice cream No canned goods									
07	Damages to be discarded in walk in cooler									
45	To clean floor in wic Good bleach									
40	Avoid using cardboard on flooring In wic									
37	Eliminate floor storage in wic									
45	To clean floor where needed in wic and remove excessive empty boxes and clean shelves where needed									
.45	Need to repair floor where needed throughout facility									
47	Shelving yo be 6 inches fromFloor Hot water not turned on at handsink									
	To clean shelving in grocery section where needed									
07	Apple juice indicates keep refrigerated on label currently 34 F in this area ... and expired Nov 7th									
	Tropicana on store shelf at roomTemp -dated Oct 21 - sign posted on shelf indicate damaged items do not touch									
	Observed many items out of date that are non Tcs good									
34	Need toAddress clutter around hand sink etc on shelving units around hand sink onyipnof deepFrrrzrr etc									
	(Will attract vermin) hot water at 112 at hand sink - need paper towels									
42/39	Need to clean table top of ss table / and shelf and top of cabinet and freezer next to it									
39	Need to organize shelving and inside cabinets									
40	Replace cardboard boxes used for storage with plastics									
	Need to clean area where soda station and get rid of equipment that you are not using									
46	Need paper towels in restroom and should have self closing doors									
46	Tlc needed in restroom cleanClean clean									
	Second room is office and is locked with padlock									
47	Need place to hang mops / to clean clutter from around three comp / sink to be a scrubbed out before use /									
	Too much clutter									
	Lots of personal items									
Received by: (signature)		Aziz Hirani			Print:					
Inspected by: (signature)		Kelly Kirkpatrick RS			Print:					
								Samples: Y N # collected		

Form EH-06 (Revised 09-2015)