

Retail Food Establishment Inspection Report

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

Date: 6/22/2025	Time in: 1:15	Time out: 2:40	License/Permit # FS-9289	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Quick Trip #935	Contact/Owner Name:	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: 2012 Goliad St Rockwall, TX	Pest control : Orkin/6-4-2025/monthly	Hood n/a	Grease trap : BJs/1000gal/4-1-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R
✓					1. Proper cooling time and temperature					
✓					2. Proper Cold Holding temperature(41°F/ 45°F)					
✓					3. Proper Hot Holding temperature(135°F)					
	✓				4. Proper cooking time and temperature					
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
				✓	6. Time as a Public Health Control; procedures & records					
Approved Source										
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate					
	✓				8. Food Received at proper temperature check at receipt					
Protection from Contamination										
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature					
	✓				11. Proper disposition of returned, previously served or reconditioned discarded					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel					R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5					
	✓				22. Food Handler/ no unauthorized persons/ personnel					
Safe Water, Recordkeeping and Food Package Labeling										
	✓				23. Hot and Cold Water available; adequate pressure, safe					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
Conformance with Approved Procedures										
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
Consumer Advisory										
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Prevention of Food Contamination					R
1					34. No Evidence of Insect contamination, rodent/other animals					
	✓				35. Personal Cleanliness/eating, drinking or tobacco use					
	✓				36. Wiping Cloths; properly used and stored					
	✓				37. Environmental contamination					
	✓				38. Approved thawing method					
Proper Use of Utensils										
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
	✓				40. Single-service & single-use articles; properly stored and used					

Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Employee Health					R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands										
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used					
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
Highly Susceptible Populations										
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required all eggs commercially precooked					
Chemicals										
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓				18. Toxic substances properly identified, stored and used					
Water/ Plumbing										
	✓				19. Water from approved source; Plumbing installed; proper backflow device					
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					

Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification					R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓				28. Proper Date Marking and disposition					
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
Permit Requirement, Prerequisite for Operation										
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025					
Utensils, Equipment, and Vending										
	2				31. Adequate handwashing facilities: Accessible and properly supplied, used					
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Food Identification					R
	✓				41. Original container labeling (Bulk Food)					
Physical Facilities										
	1				42. Non-Food Contact surfaces clean					
	✓				43. Adequate ventilation and lighting; designated areas used					
	✓				44. Garbage and Refuse properly disposed; facilities maintained					
	1				45. Physical facilities installed, maintained, and clean					
	✓				46. Toilet Facilities; properly constructed, supplied, and clean					
	✓				47. Other Violations					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Quick Trip #935	Physical Address: 2012 Goliad St	City/State: Rockwall, TX	License/Permit # FS-9289	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding self serve ambient	157-168	egg	41	rollers/eggrolls	140
floor sandwich cooler	33-36	cheese	41	taquitos	137
sandwich cold top/ ham	40	under/sausage	41	corn dog/chicken bit	137/145
roast beef	40	under counter freezer	6	egg taquito/hot dog	139/141
turkey	39	under counter cooler/egg	40	jalpeno hot dog/hot dog	145/139
chicken	40	under counter cooler/ice cream mix	39	hot holding steam drawers/brisket	178
cut tomatoes	38	chile/cheese dispenser	140	pork/chicken	181/186
Pizza cold top/ sausage	40	cold well/pico	32	cold snack case/ ambient	27-32

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:
31	Left side hand sink 83F (next to hot food display case)/needs to be 100F/to repair right side hand sink 103F/equipped All hot food time stickered for discard/pizza 2 hours, all other items 4 hours to discard All properly labeled and time stamps for TPHC
10	Kitchen sani bucket at 400ppm quats, sani bucket for surfaces in food sales area at 0ppm/need to change every 2 hours or as often as needed to keep at 200ppm Test strips current Digital thermos used/one for hot foods, one for cold foods All foods precooked Shake mixer pitcher rinsed after every use and WRS every 4 hours All self serve sauces in squeeze containers time stickered per item/per corporate to discard/varying 2 to 3 weeks Quick Trip ice/no IPIA stamp All drinks machines cleaned routinely weekly overnight All coffee machines and cold brew cleaned daily Gloves used for all prep and RTE Donut case with allergen warning on display case/ ingredient list to be provided upon request/on website All nutritional values, ingredients etc available upon request
34	Some flies and fruit flies/to address 3 comp sink 128F
10	Sani dispenser at 3 comp sink dispensing at 0-100ppm wall dispenser dispensing well over 400ppm/will use wall dispenser, dilute to 200-400ppm Dishwasher thermo on site/Dishwasher sanitizing per temp strips
45	To clean floors in back/under 3 comp sink and around ice machine/ food debris
45	To clean inside WIC, floors sticky
42	To clean in/around/on equipment/ some minor food debris
	WIC 28F, WIF -10F, drink WIC 29F

Received by: (signature) <i>Bryan Fernandez</i>	Print: Bryan Fernandez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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