

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

| | | | | | | |
|---|------------------|--|-----------------------------------|-----------------------|--|---|
| Date: 7/10/25 | Time in: 1:00 | Time out: 1:55 | License/Permit # Food5162 | CPFM 5 | Food handlers 16 | 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: Popeyes | | | Contact/Owner Name: Eathela Uc | | <div>Number of Repeat Violations: <u> </u></div> <div>Number of Violations COS: <u> </u></div> | |
| Physical Address: 2535 Ridge Rd Rockwall, Tx | | | Pest control : Ecolab 6/16/25 | Hood Blanco 5/2024 | Grease trap / waste oil Refer to Teddy | Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 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 | |
| OUT | IN | NO | NA | COS | | |
| | | ✓ | | | 1. Proper cooling time and temperature | |
| | ✓ | | | | 2. Proper Cold Holding temperature(41 °F/ 45°F) See | |
| | ✓ | | | | 3. Proper Hot Holding temperature(135°F) See | |
| | | ✓ | | | 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 Performance | |
| | ✓ | | | | 8. Food Received at proper temperature Checking | |
| | | Protection from Contamination | | | | |
| | ✓ | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | |
| | ✓ | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature | |
| | ✓ | | | | 11. Proper disposition of returned, previously served or reconditioned Discard | |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | |
| Compliance Status | | Demonstration of Knowledge/ Personnel | | | R | |
| OUT | IN | NO | NA | COS | | |
| | ✓ | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4 | |
| | ✓ | | | | 22. Food Handler/ no unauthorized persons/ personnel 13 within first 30 days | |
| | | Safe Water, Recordkeeping and Food Package Labeling | | | | |
| | ✓ | | | | 23. Hot and Cold Water available; adequate pressure, safe 138, good pressure | |
| | ✓ | | | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order | |
| | | 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/ Buffet Plate)/ Allergen Label | |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First | | | | | | |
| Compliance Status | | Prevention of Food Contamination | | | R | |
| OUT | IN | NO | NA | COS | | |
| | ✓ | | | | 34. No Evidence of Insect contamination, rodent/other animals | |
| | ✓ | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | |
| | ✓ | | | | 36. Wiping Cloths; properly used and stored Stored in solution | |
| | ✓ | | | | 37. Environmental contamination | |
| | ✓ | | | | 38. Approved thawing method Refrigerator | |
| | | Proper Use of Utensils | | | | |
| 1 | | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See | |
| | ✓ | | | | 40. Single-service & single-use articles; properly stored and used | |
| Food Identification | | | | | | |
| OUT | | IN | NO | NA | COS | 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 Stocked and clean | |
| 1 | | | | | 47. Other Violations Secure Carbon Dioxide tank | |

Retail Food Establishment Inspection Report

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|--|----------------------------|--|
| Received by: (signature) Esthela Uc | Print: Esthela Uc | Title: Person In Charge/ Owner MOD |
| Inspected by: (signature) <i>Richard Hill</i> | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

| | | | | | | | | | | | |
|---|---|---|-------------------------|------------------------------------|------------|-------------------------------------|--|---------------------------|--|--------------------------------|--------------------------------|
| Establishment Name: Popeyes | | Physical Address: 2535 Ridge Rd | | City/State: Rockwall, Tx | | License/Permit # Food5162 | | Page 2 of 2 | | | |
| TEMPERATURE OBSERVATIONS | | | | | | | | | | | |
| Item/Location | | Temp | Item/Location | | Temp | Item/Location | | Temp | | | |
| Spicy bone in chix | | 156 | Macnchz | | 164 | Egg wash / spicy wash | | 36/36 | | | |
| Regular bone in chix | | 162 | WIF HTT | | 9.3 | Raw bone in chix | | 37 | | | |
| Chix strips | | 140 | WIC amb | | 35 | Raw bone out chix | | 37 | | | |
| Red beans/rice | | 158 | Raw chicken | | | Spicy chicken | | 38 | | | |
| Macnchz | | 160 | 37,38,37,37,39 | | | Batter | | 37 | | | |
| Mash potatoes/gravy | | 161 | Graded cheese | | 38 | UR Freezer HTT | | 14.1 | | | |
| Hot holding bulk | | | Rice | | 39 | Hot hold | | | | | |
| Rice/beans | | 164/165 | Breading station | | | Popcorn chicken | | 142 | | | |
| 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 temperatures are taken in F | | | | | | | | | | |
| W | Restrooms equipped temp greater than 102 in each room, strong sewer smell from men's room | | | | | | | | | | |
| | Hand sinks equipped, temp greater than 110 throughout kit | | | | | | | | | | |
| | 3 comp sink set up, 138, Quats sani 200ppm | | | | | | | | | | |
| 39 | Using yellow digital thermo, need to move tongs away from spray zone above 3 comp sink | | | | | | | | | | |
| | Good practice storing mop heads to drip dry over mop sink | | | | | | | | | | |
| 45 | Air curtain non operational on rear service door, no gaps around door | | | | | | | | | | |
| 32 | Need to address rusty shelves over prep / 3 comp sink | | | | | | | | | | |
| | Hot holding sandwich station chicken 138, 140, Cole slaw 39 | | | | | | | | | | |
| 32 | Need to address broken tile cove base behind cooking equipment and sandwich station | | | | | | | | | | |
| | Reach in refrigerator for biscuits 36 | | | | | | | | | | |
| | Sani buckets 200ppm, filled at 3 comp sink | | | | | | | | | | |
| | Hot water cooking unit 185 | | | | | | | | | | |
| | Hot holding unit food held for 4 hrs, once portioned macnchz held 1.5 hrs, red beans&rice 2hrs, mash | | | | | | | | | | |
| | potato's 2 hrs | | | | | | | | | | |
| | Bone in spicy and regular fried chicken held for 30 mins on line then discarded | | | | | | | | | | |
| | Tenders held for 20 minutes, wings and nuggets held for 30 mins then discarded | | | | | | | | | | |
| | Slitting flour after every drop, replacing every 4 hrs | | | | | | | | | | |
| 42/45 | General detail cleaning underneath, between and behind and on front frying/breading equipment | | | | | | | | | | |
| | Biscuit line underneath, behind between equipment looks great | | | | | | | | | | |
| | Cleaning soda and test nozzles daily | | | | | | | | | | |
| 47 | Secure Carbon Dioxide Tank with chain to prevent tip over | | | | | | | | | | |
| 42 | To clean interior of sandwich prep cooler to remove mold | | | | | | | | | | |
| 32cos | Oil skimmer utensil broken mesh, discard during inspection | | | | | | | | | | |
| | | | | | | | | | | | |
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| | | | | | | | | | | | |
| | | | | | | | | | | | |
| Received by: (signature) See above | | | | | | | | | | Print: See above | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>R M Hill RS</i> | | | | | | | | | | Print: Richard Hill SIT | Samples: Y N # collected |

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