Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

7/14/25				1:56	FS-							2	12	Page <u>1</u> of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					plaint		4-Ir	ıvesti	gatio	n	5-CO/Construction	6-Other	TOTAL/SCORE			
Establishment Name: Contact/Owner Na Freebirds Ashley Rust						e:					Number of Repeat Violations: 2 Number of Violations COS:		4/96/A			
Physical Address: 1067 IH-30 E #101 Rockwall, Tx Explain 1/3/25										e trap :/ waste oil 1/19/24 1500g	ip :/ waste on					
	C	omp	lian	ce S	tatus: Out = not in compli	iance IN = in co	ompliance	NO = 1				NA =	not ap		site R = repeat vio	olation W= Watch
Mar	k the	appı	ropi	nate	points in the OUT box for each Priority									ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da		e box for R
0	Î	ance Status N N C Time and Temperature for Food Safety			R		0	npliar I N	N	C	Foundame Worlds					
U T	N	0 .	A	o s		es Fahrenheit)				U T	N (A	O S	12. Management, food emplo	loyee Health	employees:
	·				1. Proper cooling time and t	temperature				•	/			knowledge, responsibilities, a		employees,
					2. Proper Cold Holding tem	perature(41°F	7/ 45°F)							13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dise	charge from
			\dashv	-	3. Proper Hot Holding temp	perature(135°F	7)		-					Employee health form	n posted ntamination by Han	ade
•					4. Proper cooking time and	temperature			-		/		Τ	14. Hands cleaned and prope		
_					5. Proper reheating procedu	ire for hot hok	ling (165°F in 2	:	-	t				15. No bare hand contact with		
	٠				Hours)					_				alternate method properly foll Gloves & utensils	lowed (APPROVED) Y _. ,N _. ,)
١	_	\perp			6. Time as a Public Health (Control; proce	dures & record	s							eptible Populations	
					Approv	ved Source				•	/			16. Pasteurized foods used; presteurized eggs used when r		fered
Т					7. Food and ice obtained frogood condition, safe, and ur					_				Ιν/α		
•					destruction Ben E Keit	th	arusite							C	hemicals	
	/				8. Food Received at proper Checking				Ī					17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
					Protection fro	om Contamin	ation		-	•	/			Water 18. Toxic substances properly Stored low	identified, stored an	id used
					9. Food Separated & protect preparation, storage, display		during food								er/ Plumbing	
					10. Food contact surfaces at Sanitized at 200 ppm		s; Cleaned and		ı					19. Water from approved sour	rce; Plumbing install	ed; proper
					11. Proper disposition of reconditioned Discard	turned, previo	usly served or		-	•	/			20. Approved Sewage/Waster disposal	water Disposal System	m, proper
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				J			ion Items (2	Points) vio	latio	ons Re	quir	e Cor	rective Action within 10 day.	s	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Rust	Print: Ashley Rust	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Freek	ment Name: Dirds	Physical A		City/State: Rockwa l	I. Tx	License/Permit # Pag FS-9119	e <u>2</u> of <u>2</u>			
1.000	3.1. 0.0	1007	TEMPERATURE OBSERVAT		.,					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp			
WIC amb		36	Queso/pork	142/150	OTIIX GATTO WITHO		140/149			
	ico/Cheese	38/38	Grill drawers	N/A		148				
	Raw steak	37	Steak on cart in wid	37	С					
Raw	chix / wht&dark	37/37	Chicken on cart in wid	37/37	Р	38/40				
,	SC/Queso	41/38	Beverage cooler	36	Gu	38/39				
ŀ	Hot holding		Service line		Cheese		40			
Whit	te/mexican rice	142/139	Steak/pork	144/158	Cooking white chix		189			
Pint	to/Black bean	151/155	Black beans/refried	165/148						
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	AND			
	Restrooms equipped (greater th	an 101 for both							
W	To post new health pe	rmit asap	, expired 12/31/24							
	Hand sinks equipped	greater th	an 104 throughout kitchen							
	3comp sink not set up	, 120, us	ing quat sani							
	Using sani wipes in lol	oby, teste	d 200ppm Quat products							
45	Soda nozzles need to b	e cleane	d nightly, new drink station in	the work	s, this sh	ould address mold und	erneath			
	Good practice to hang	mops to	drip dry in mop sink area							
45	General detail cleaning underneath 3 comp, floors and walls in dish area									
	Ice machine looks gre		•							
	Line utensils cleaned									
32/42			equipment, showing their a			to address				
			niling cleaning of equipment							
45	· ' ' ' '		manufacturer, no longer us	ing labels	s? Ingred	dients available upon r	equest			
45	•		top of sink and wall meet							
32/42 45	General detail cleaning		place to make cleanable							
43			uring inspection, pending w	ork orde	r					
Received (signature)		/e	See abo	ove		Title: Person In Charge/ Owne	r			
Inspected (signature)	d by:		D. t. d.							
	6 (Revised 09-2015)	()	٠ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ			Samples: Y N # collect	ted			