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

Dat 7 /		<i>ا</i> / 2	25		Time in: 8:45	Time out: 9:45	Licer	od!)					2 CPFM	Food handlers 4	Page 1	of 2
					tion: 1-Routine		p 2:00 3-Coi					vesti	gati	on	5-CO/Cons		6-Other	TOTAL/S	CORE
Esta	abli	shm	ent l	Nan			Contact/Ow Renee Jo	ner Na	ame:	_					Number of Number	of Repeat Viol of Violations (lations:		
Phy	sica	ıl A	ddre	ess:	30, Rockwall, TX 75087		st control : in 1/24/25	11000	ui	H N/a	ood a				se trap :/ waste oi 1/20/24 100g		Follow-up: Yes No	15/8	5/B
Mar	k th	C om ne ap	pliar prop	nce S	Status: Out = not in co	ompliance IN = in compliance reach numbered ite	compliance em N			t obs					pplicable COS	= corrected on	site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	olation W= V	Vatch
			Stat					tions l	k ' ' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R ns Require Immediate Corrective Action not to exceed 3 days Compliance Status R O I N N C										
O U	I I N	N O	N A	0		nperature for Fo			R		O 1 U 1		I N	N C		Emp	oloyee Health		R
T		/		S	1. Proper cooling time						T			S	12. Managemer knowledge, res		oyees and conditional and reporting	employees;	
	_				2. Proper Cold Holding	g temperature(41°)	F/ 45°F)				+				13. Proper use	of restriction a	and exclusion; No dis	charge from	
_					See 3. Proper Hot Holding	temperature(135°	°F)			٤	3					<u>loyee heal</u>	th form in prep		
		_			See 4. Proper cooking time		/				T	4				Ü	erly washed/ Gloves u		
	-	/			5. Proper reheating pro		lding (165°F ir	n 2			ı						h ready to eat foods o	1 1 7	
	(/			Hours)		- '				ı					d properly fol	llowed (APPROVED		
	/				6. Time as a Public Hea	alth Control; proc	cedures & reco	ords									ceptible Populations		
					Ар	proved Source					ı	1			Pasteurized egg Liquid egg	gs used when r	orohibited food not of required	fered	
	/				7. Food and ice obtaine good condition, safe, and destruction Sisco			n								C	Chemicals		
					8. Food Received at pro	oper temperature					L				& Vegetables	ves; approved	and properly stored;	Washing Frui	s
					•	n from Contamin	nation				·				Water 18. Toxic subst Stored	ances properly	y identified, stored an	nd used	
	/				9. Food Separated & pr preparation, storage, di								_		Otorea	Wate	er/ Plumbing		
					10. Food contact surfact Sanitized at _200_	es and Returnable ppm/temperature	es ; Cleaned ar	nd		3	3				19. Water from backflow device See	* *	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disc			r			ı	/				Sewage/Waste	water Disposal Syste	m, proper	
					Pri	ority Foundat	tion Items (2 Poir	nts)	viol	atio	ns Re	qui	re Co	orrective Action v	within 10 day	28		
O U T	I N	N O	N A	C O S		ority Foundat of Knowledge/		2 Poi	nts) R		0 1	ns Re	N	C			re Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Renee Jolicoeur	Print: Renee Jolicoeur	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: s Travel Stop #283	Physical A		City/State: Rockwal		se/Permit # Page	2 of 2			
LOVE	3 Havel Olop #200	19901	TEMPERATURE OBSERVAT		1, 1 A					
Item/Loc	cation	Temp	Item/Location	Temp	Item/Location		Temp			
	dge amb	38	Chz & pepp	155	Corn dogs					
UC	freezer HTT	8.4	Chili/nacho chz		Mac n chz		6.4			
	Roller grills		360 cooler amb	34/36	Freezer	ezer boh HTT				
13	33, 138, 140		Beer wic amb	38	Prep	cooler				
Hot	t dog 155/149	158	Haagen-Dazs HTT	3.2	Chicken/	blended chz	39/41			
Chd :	Sausage/ Jal Chd	154/156	WIC amb	40/41	Prepping C	Chicken tacos	41/41			
Hot	honey Chicken	157	Hot holding		Refri	gerator				
	Steak&chz	156	Stk tacos/chix tacos	3	Chipotle & St	k taco/ corn dogs	40/40			
Item	AN DIGDEOTICS CONTROL		SERVATIONS AND CORRECTIVE			DITIONS OF STREET				
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									
	Restrooms equipped temp greater than 100									
	Hand sinks equipped greater than 115 throughout kitchen									
	3 comp sink setup, 148, Quats sani 200ppm									
34	Fruit flies at hand sink	next to s	soda and tea dispenser							
	Hot holding using tphc on each item 4 hours max before discard									
	To store bananas with a cover to prevent soap from dripping into boxes									
42/32	To remove exterior shi	ipping lin	er on ice machine above so	da fount	ains, to make	surface cleanabl	e			
45	General detail cleaning	g of floors	s under shelves showing sig	ns of old	dirt buildup					
42	Fan guards need to be cleaned beer wic									
	Secondary thermo missing in icecream freezer									
19	•		king underneath to repair							
34	Pest control light inope									
32			tting boards, code requires s		•		replace			
45/34										
	Air curtain operational at service door prep kitchen and lobby									
	Cut fruits stored in Carl Junior wic, temps observed pineapple 38, watermelon 38									
	Gloves used to touch Rte foods									
24	Ice merchandisers 25,23,28 To add store number to bagged ice, corporate address available on package									
44	To power wash dumpster enclosure and repair lids on 1 dumpster									
47	To eliminate floor storage in wic by better organized and more shelves Tongs for roller items cleaned once every 2 hrs or as needed.									
10	Tongs for roller items cleaned once every 2 hrs or as needed									
13	To post employee health form in prep kitchen of Loves Travel									
47/32 W										
۷۷	To post updated health permit in view of consumers as soon as possible									
n			There is		max =	D I. Cl				
Received (signature)		e	See abo	ove	Title: F	Person In Charge/ Owner	•			
Inspected	d by:		Print:							
K	SM Hz	135	Richard	НШ	Sample	es: Y N # collect	ed			
Form EH-06	6 (Revised 09-2015)	` '								