

Followup Fee of  
\$50.00 after  
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 7/23/25	Time in: 8:45	Time out: 9:45	License/Permit # Food5142	CPFM 2	Food handlers 4	Page 1 of 2									
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: Loves Travel Stop #283			Contact/Owner Name: Renee Jolicoeur		Number of Repeat Violations: Number of Violations COS: 15/85/B										
Physical Address: 1990 INTERSTATE 30, Rockwall, TX 75087		Pest control : Orkin 1/24/25	Hood N/a	Grease trap /: waste oil LES 11/20/24 100g		Follow-up: Yes <input checked="" 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 '✓' 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)		Compliance Status		Employee Health									
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
		✓				✓									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					3									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need employee health form in prep kitchen
	✓														Preventing Contamination by Hands
		✓					✓								14. Hands cleaned and properly washed/ Gloves used properly
			✓				✓								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves and utensils
	✓														Highly Susceptible Populations
							✓								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid eggs
	✓														Chemicals
	✓						✓								17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water
							✓								18. Toxic substances properly identified, stored and used Stored
	✓														Water/ Plumbing
	✓					3									19. Water from approved source; Plumbing installed; proper backflow device See
	✓						✓								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	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification				
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	✓				22. Food Handler/ no unauthorized persons/ personnel 4		✓				28. Proper Date Marking and disposition Good date stickers				
					Safe Water, Recordkeeping and Food Package Labeling		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current				
	✓				23. Hot and Cold Water available; adequate pressure, safe 133, good pressure						Permit Requirement, Prerequisite for Operation				
2					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To add store # on ice bags	W					30. Food Establishment Permit/Inspection Current/ insp posted Posted but expired				
					Conformance with Approved Procedures						Utensils, Equipment, and Vending				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Consumer Advisory	2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label on menu		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
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	OUT	IN	NO	NA	COS	Food Identification				
1					34. No Evidence of Insect contamination, rodent/other animals See		✓				41.Original container labeling (Bulk Food)				
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored separately						Physical Facilities				
	✓				36. Wiping Cloths; properly used and stored Stored in solution micro cloth	1					42. Non-Food Contact surfaces clean				
	✓				37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used				
	✓				38. Approved thawing method Refrigerator	1					44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils	1					45. Physical facilities installed, maintained, and clean				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
	✓				40. Single-service & single-use articles; properly stored and used	1					47. Other Violations Floor Storage under shelves in wic				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Loves Travel Stop #283</b>		Physical Address: <b>1990 INTERSTATE 30</b>		City/State: <b>Rockwall, Tx</b>		License/Permit #		Page <b>2</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
UC fridge amb		<b>38</b>	Chz & pepp		<b>155</b>	Corn dogs			
UC freezer HTT		<b>8.4</b>	Chili/nacho chz			Mac n chz			
Roller grills			360 cooler amb		34/36	Freezer boh HTT		<b>6.4</b>	
133, 138, 140			Beer wic amb		<b>38</b>	Prep cooler			
Hot dog 155/149		<b>158</b>	Haagen-Dazs HTT		<b>3.2</b>	Chicken/ blended chz		39/41	
Chd Sausage/ Jal Chd		154/156	WIC amb		40/41	Prepping Chicken tacos		41/41	
Hot honey Chicken		<b>157</b>	Hot holding			Refrigerator			
Steak&chz		<b>156</b>	Stk tacos/chix tacos			Chipotle & Stk taco/ corn dogs		40/40	
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								
	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 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 shipping liner on ice machine above soda fountains, to make surface cleanable								
45	General detail cleaning of floors under shelves showing signs of old dirt buildup								
42	Fan guards need to be cleaned beer wic								
	Secondary thermo missing in icecream freezer								
19	Sanitizer compartment sink leaking underneath to repair								
34	Pest control light inoperable by wic								
32	Observed rough green&white cutting boards, code requires smooth and durable, optional resurface or replace								
45/34	To repair all open wall holes in dry storage to prevent a passageway for pest to enter/exit								
	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								
13	To post employee health form in prep kitchen of Loves Travel								
47/32	To line fruit baskets with paper for edible skin (apples), change as needed and baskets are washable to be easily cleaned								
W	To post updated health permit in view of consumers as soon as possible								
Received by: (signature) <b>See above</b>			Print: <b>See above</b>			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Richard Hill</i>			Print: <b>Richard Hill</b>			Samples: Y    N    # collected			

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