

Retail Food Establishment Inspection Report

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

Date: 7/30/2025		Time in: 3:45		Time out: 4:30		License/Permit # FOOD5052			Est. Type		Risk Category		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: TA (To-Go)						Contact/Owner Name:				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				13/87/B											
Physical Address: 2105 So Goliad Rockwall, TX						Pest control : Ecolab/7-25-2035		Hood n/a		Grease trap : w/Burger King		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 <b>X</b> 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		Compliance Status		Employee Health						R							
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS										
	✓				1. Proper cooling time and temperature							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
3					2. Proper Cold Holding temperature(41 °F/ 45°F)							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
	✓				3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands								
			✓		4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly									
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )									
			✓		6. Time as a Public Health Control; procedures & records												Highly Susceptible Populations								
					Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Core Mark												Chemicals								
	✓				8. Food Received at proper temperature							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
					Protection from Contamination							✓				18. Toxic substances properly identified, stored and used									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Water/ Plumbing								
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device									
	✓				11. Proper disposition of returned, previously served or reconditioned							✓				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						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
	✓				22. Food Handler/ no unauthorized persons/ personnel 9							2				28. Proper Date Marking and disposition									
					Safe Water, Recordkeeping and Food Package Labeling							2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
	✓				23. Hot and Cold Water available; adequate pressure, safe												Permit Requirement, Prerequisite for Operation								
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025									
					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							2				31. Adequate handwashing facilities: Accessible and properly supplied, used									
					Consumer Advisory								✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
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						R		OUT	IN	NO	NA	COS	Food Identification						R	
1					34. No Evidence of Insect contamination, rodent/other animals							✓				41.Original container labeling (Bulk Food)									
	✓				35. Personal Cleanliness/eating, drinking or tobacco use												Physical Facilities								
	✓				36. Wiping Cloths; properly used and stored							1				42. Non-Food Contact surfaces clean									
1					37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used									
	✓				38. Approved thawing method							✓				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									
	✓				40. Single-service & single-use articles; properly stored and used							✓				47. Other Violations									

# Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>TA (To-Go)</b>		Physical Address: <b>2105 So Goliad</b>		City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5052</b>	Page <b>2</b> of <b>2</b>
<b>TEMPERATURE OBSERVATIONS</b>						
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F	
beer WIC (no TCS) ambient	<b>48</b>	chile dispenser	<b>140</b>			
<b>WIC</b>	<b>28-38</b>	pretzel cheese dispenser	<b>137</b>			
back storage 2 door freezer	<b>-5</b>					
back storage 2 door cooler	<b>33</b>					
<b>sandwich cooler</b>	<b>34</b>					
ice cream freezer reach in	<b>-6</b>					
packaged cheese cooler	<b>48-54</b>					
creamer dispenser	<b>34</b>					
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:					
	Prep hand sink					
	Using Pizza Hut 3 comp sink for warewashing					
	Using spray bottles with quats @ 200ppm					
	Also using approved food surface contact sani wipes @200 ppm quats					
42	To clean shelves throughout/ dusty					
29	Need hanging thermo near dairy in WIC					
37	Need to store items 6 inches off of floor to clean					
37	Need to clean floor, some standing water and a towel on floor in WIC near dairy					
28	Need to date mark hot dogs once opened/to discard at day 7					
42	Need to clean inside coolers (back storage)					
31	Back hand sink by coolers 123F/need soap and paper towels					
45/37	Need to clean floors in back storage/store items 6 inches off of floor to clean					
29	Need hanging thermo in sandwich cooler					
34	One live beetle/to call pest control					
	Coffee pots cleaned nightly					
	Hand sink by coffee pots 117F equipped					
2	Ice block on back of cheese cooler/all items discarded as over 41F for unknown amount of time					
	Tea nozzles cleaned daily					
	Digital thermo/electronic records kept					
Received by: (signature) <i>Robin Cullum</i>		Print: <b>Robin Cullum</b>		Title: Person In Charge/ Owner <b>Manager</b>		
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: <b>Christy Cortez, RS</b>		Samples: Y    N    # collected		

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