

Retail Food Establishment Inspection Report

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

Date: 8/7/2025	Time in: 3:30	Time out: 4:42	License/Permit # FOOD5068	Est. Type	Risk Category	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: Whataburger #496			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		9/91/A
Physical Address: 1070 E I-30 Rockwall, TX		Pest control : Orkin/ 8-1-2025	Hood Vents&More/7-27-2025	Grease trap : LES/1000gal/5-24-2025	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)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
3					3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
W					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 corporate	
	✓				8. Food Received at proper temperature check at receipt	
		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 discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 10	
	✓				22. Food Handler/ no unauthorized persons/ personnel 40	
		Safe Water, Recordkeeping and Food Package Labeling				
2					23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		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/Buffer Plate)/ Allergen Label	
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
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	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	
	✓				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: Whataburger #496		Physical Address: 1070 E I-30		City/State: Rockwall, TX		License/Permit # FOOD5068		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
iced coffee with cream		40	fry freezer ambient		12				
slider drawers/chicken strips		131-137	to go under counter cooler/creamer		41				
chicken patties		146	front under counter freezer ambient		3				
grilled chicken		169	reach in cooler/sliced cheese		41				
burgers hot holding on stove		154	neat reach in cooler/ambient		34				
reach in breakfast cooler/sausage patties		41	WIC/burgers		37				
sausage crumbles		41	burgers		32				
gravy pot/gravy		147	WIF ambient		-13				
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:								
	Hand sink 117F equipped								
	Drink dispensers cleaned when product is used and replaced								
3	Timers were not on at inspection for chicken slider drawers/need to use to discard at least every 4 hours if not 135°F								
	Blue meat gloves over prep gloves for handling of raw meat								
	Per Whataburger, 5 minute timers for burgers to discard, chicken grilled one hour timers, chicken strips 30 minutes								
45	To clean floors and under equipment								
42	To clean prep surfaces, de-grease								
42	To clean breakfast flat top/store clean								
	Soda/tea nozzles WRS daily								
37	Need to defrost fry freezer! lots of condensation buildup								
42	Need to clean around gaskets of coolers, food debris								
37	Condensation buildup to be cleaned in front under counter freezer								
45	To clean air return vents/dusty								
34	Some fruit flies								
45	Missing grout allowing for food and grease buildup								
23	3 comp sink 104F/just filled sinks								
	sink water (just filled) at 113F so hot water is here but capacity not enough for peak hours								
	Sani sink setup to 200ppm quats								
	Current test strips on site								
	Digital thermos on site								
	Using food safe sani wipes @200ppm quats								
Received by: (signature) <i>Tytianna Lacy</i>			Print: Tytianna Lacy			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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