

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date:

9/18/2025

Time in:

2:35

Time out:

3:30

License/Permit #

FS2024-12

Est. Type

Risk Category

Page 1 of 2

Purpose of Inspection:

☒ 1-Routine

☐ 2-Follow Up

☐ 3-Complaint

☐ 4-Investigation

☐ 5-CO/Construction

☐ 6-Other

TOTAL/SCORE

Establishment Name:

Qdoba Mexican Eats

Contact/Owner Name:

\* Number of Repeat Violations: \_\_\_\_\_  
✓ Number of Violations COS: \_\_\_\_\_

2/98/A

Physical Address:

2224 Ridge Rd Rockwall, TX

Pest control :

Rentokil/9-4-2025

Hood

Dr Powerwasher/8-2025

Grease trap :

LES/1000gal/9-17-2025

Follow-up: Yes☐  
No☒

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

O  
U  
T

I  
N

N  
O

N  
A

C  
O  
S

Time and Temperature for Food Safety  
(F = degrees Fahrenheit)

R

1.

Proper cooling time and temperature

2.

Proper Cold Holding temperature(41 °F/ 45°F)

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)

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

BeneKeith

8.

Food Received at proper temperature

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 200 ppm/temperature

11.

Proper disposition of returned, previously served or reconditioned

discarded

Compliance Status

O  
U  
T

I  
N

N  
O

N  
A

C  
O  
S

Employee Health

R

12.

Management, food employees and conditional employees; knowledge, responsibilities, and reporting

13.

Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

14.

Hands cleaned and properly washed/ Gloves used properly

gloves used

15.

No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )

Highly Susceptible Populations

16.

Pasteurized foods used; prohibited food not offered  
Pasteurized eggs used when required

no eggs

Chemicals

17.

Food additives; approved and properly stored; Washing Fruits & Vegetables

18.

Toxic substances properly identified, stored and used

Water/ Plumbing

19.

Water from approved source; Plumbing installed; proper backflow device

20.

Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Demonstration of Knowledge/ Personnel

O  
U  
T

I  
N

N  
O

N  
A

C  
O  
S

21.

Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted

6

22.

Food Handler/ no unauthorized persons/ personnel

Safe Water, Recordkeeping and Food Package Labeling

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

all meats to required

Food Temperature Control/ Identification

O  
U  
T

I  
N

N  
O

N  
A

C  
O  
S

27.

Proper cooling method used; Equipment Adequate to Maintain Product Temperature

28.

Proper Date Marking and disposition

29.

Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips

digital

Permit Requirement, Prerequisite for Operation

30.

Food Establishment Permit (Current/insp report sign posted)

12/31/2025

Utensils, Equipment, and Vending

31.

Adequate handwashing facilities: Accessible and properly supplied, used

32.

Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used

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

Prevention of Food Contamination

O  
U  
T

I  
N

N  
O

N  
A

C  
O  
S

34.

No Evidence of Insect contamination, rodent/other animals

35.

Personal Cleanliness/eating, drinking or tobacco use

36.

Wiping Cloths; properly used and stored

37.

Environmental contamination

1

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

Food Identification

O  
U  
T

I  
N

N  
O

N  
A

C  
O  
S

41.

Original container labeling (Bulk Food)

Physical Facilities

42.

Non-Food Contact surfaces clean

1

43.

Adequate ventilation and lighting; designated areas used

44.

Garbage and Refuse properly disposed; facilities maintained

45.

Physical facilities installed, maintained, and clean

1

46.

Toilet Facilities; properly constructed, supplied, and clean

47.

Other Violations

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Qdoba Mexican Eats</b>		Physical Address: <b>2224 Ridge Rd</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS2024-12</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
hot holding reach in/chicken		<b>146</b>	line steam table/chicken		<b>146</b>	under/cheese		<b>41</b>	
pork		<b>137</b>	pork		<b>137</b>	grill drawers/marinade		<b>37</b>	
under counter cooler		<b>32</b>	shredded beef		<b>168</b>	back under counter cooler		<b>34</b>	
under counter cooler/ shredded cheese		<b>42</b>	shredded pork		<b>167</b>	back hot holding reach in/rice		<b>158</b>	
to go cold table/pico		<b>42</b>	drive thru drink cooler		<b>32</b>	white rice		<b>157</b>	
corn relish		<b>41</b>	cold table serving/pico		<b>42</b>	black beans		<b>161</b>	
under/green salsa		<b>37</b>	corn relish		<b>42</b>	WIC/bagged chicken		<b>37</b>	
line cold top/shredded cheese		<b>41</b>	salsa		<b>41</b>	bagged pork/brisket		<b>34/35</b>	
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:								
	Cookline hand sink 112F equipped								
	Soda/tea nozzles WRS daily								
	Hand sink by back up hot holding at 107 equipped								
42	To clean hand sink by hot holding reach in/food debris/to be used ONLY for hand washing								
	Sani buckets setup to 200ppm quats								
	Sani buckets changed every 2 hours								
42	To clean in/around/on equipment and prep tables/some minor food debris								
	Warewash hand sink 110F equipped								
	Very little leftovers because batch cooking based on demand/preference is always fresh daily								
	Discussed cooling down methods and reheating to 165+F within 2 hours if applicable								
	3 comp sink 129F								
	Sani sink setup to 200ppm quats								
	Sani dispenser at 3 comp sink at 200-400ppm quats								
	Test strips on site/current 2/2027 exp								
	Employee drink shelf/good								
	Self serve utensils commercially prepacked/disposable								
	Sleeved straws								
45	To clean floors/under cooking equipment/ some minor foods debris								
	Gloves used for all prep/RTE								
	Brisket, shredded pork, and ground commercially precooked								
	Steak and chicken cooked on site to required temps								
Received by: (signature) <i>Guadalupe Gonzalez</i>		Print: <b>Guadalupe Gonzalez</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			

Form EH-06 (Revised 09-2015)