

Retail Food Establishment Inspection Report

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

Date: 8/13/2025	Time in: 1:30	Time out: 3:05	License/Permit # need to post current	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: Lakeside C Store			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		24/76/C
Physical Address: 1007 Goliad Rockwall, TX		Pest control : need to send	Hood need	Grease trap : need to schedule	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		
3					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)	
		✓			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 Pak Quality Foods, MexSalva	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ 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 1	
2					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	
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	
	✓				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				
	✓				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	
1					47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Lakeside C Store</b>		Physical Address: <b>1007 Goliad</b>		City/State: <b>Rockwall, TX</b>		License/Permit # need to post current		Page <b>2</b> of <b>2</b>	
<b>TEMPERATURE OBSERVATIONS</b>									
Item/Location		Temp F		Item/Location		Temp F		Item/Location	
steam table/rice		131		beer WIC/tripe		76			
beans		130		pork		41			
pork		134		chicharron		44			
chiclen		146		beans		43			
shredded beef		144		pork on stove		177			
barbacoa		132							
cold top/cut tomatoes		41							
shredded cheese		41							
<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:									
Front hand sink 108F equipped									
3      Steam table with varying temps/all must hot hold at 135F/turned up at inspection									
Food had been out for about 1.5 hours/will reheat to 165F and hot hold at 135F									
28      Date marking must be adhered to/7 days to discard. Some items dated 8/6, discarded									
1/27      When cooling must cool in shallow metal containers, no lids, don't stack until fully 41F or below									
47      Freezer with heavy condensation on condenser/some items not htt									
34      Some flies/to address									
3 comp sink 116F									
warewash hand sink 112F equipped									
Sani bucket in front setup to 100ppm chlorine									
10/33      Sani sink setup less than 50ppm/ COS to 50-100ppm chlorine									
29      Need chlorine test strips									
22      All employees serving must have food handlers									
!      Hood vent and grease trap cleaning to be scheduled									
!      Need to schedule pest control and send invoice									
45      Some cleaning needed of floors, under equipment									
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Inspected by: (signature) <i>Christy Cortez, RS</i>				Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected		

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