

- First aid kit
Allergy policy
Vomit clean up
Employee health

Header information table including Date (10/15/25), Time in (9:39), Time out (10:30), License/Permit # (FS-8019), CPFM (10), Food handlers (80), and Page (1 of 2).

Purpose of Inspection table with checkboxes for 1-Routine, 2-Follow Up, 3-Complaint, 4-Investigation, 5-CO/Construction, 6-Other, and TOTAL/SCORE.

Establishment Name (Chick-fil-A South), Contact/Owner Name (Corporate), Number of Repeat Violations, Number of Violations COS, Physical Address, Pest control, Hood, Grease trap, Follow-up status, and Total Score (2/98/A).

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

Main inspection table for Priority Items (3 Points) with columns for Compliance Status (OUT, IN, NO, NA, COS) and rows for Food Safety (1-6), Employee Health (12-13), Preventing Contamination by Hands (14-15), Highly Susceptible Populations (16), Chemicals (17-18), and Water/Plumbing (19-20).

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

Main inspection table for Priority Foundation Items (2 Points) with columns for Compliance Status (OUT, IN, NO, NA, COS) and rows for Demonstration of Knowledge/Personnel (21-22), Safe Water, Recordkeeping and Food Package Labeling (23-24), Conformance with Approved Procedures (25), Consumer Advisory (26), Food Temperature Control/Identification (27-29), Permit Requirement, Prerequisite for Operation (30), Utensils, Equipment, and Vending (31-33).

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Main inspection table for Core Items (1 Point) with columns for Compliance Status (OUT, IN, NO, NA, COS) and rows for Prevention of Food Contamination (34-38), Proper Use of Utensils (39-40), Food Identification (41), Physical Facilities (42-45), and Other Violations (47).

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gabi Nino	Print: Gabi Nino	Title: Person In Charge/ Owner Store Director
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chick-fil-A South	Physical Address: 2835 Ridge Rd	City/State: Rockwall, Tx	License/Permit # FS-8019	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF htt	5.6	Cooking chicken	198	Lettuce	39
10/ 11 Fridge	39/29	Egg cooler	37	Blend chz, spicy chix	37/38
8/9 Fridge	40/40	Yogurt	37	Hard boil eggs	37
5 Fridge	38	Salad cooler		Hot Holding	
6 Fridge	36	Lettuce/blend chz	38/38	Original/spicy	165/167
Spicy Egg wash	36	Blue chz/grape Tom	38/38	Nugget/grill chx	171/168
Regular egg wash	36	Spicy/regular chicken	37/37	Fold egg/scamble egg	165/164
Eggs	164	WIC amb	36	Sausage/tots	155/185

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 greater than 102 in each room
	Hand sinks equipped throughout kitchen greater than
	3 comp sink set up, 143, quat sani 200ppm, strips current
	Dishwasher confirmed st 160
	Cleaning soda and tea urn nozzles daily
	Veggie dispenser tested within range, strips current
	All food contact surfaces confirmed cleaned every 4 hrs or as needed
	Using sani wipes in front 200ppm, sani buckets in back of house
	Hot holding 15 minutes max on service line, then discarded
	Crathco lemonade chiller cleaned daily
	Front counter Fridge #1-36, #2-37, #3-38, #4-39, #5 off, #7-40
	Soft serve 39/38
	Milkshake base 41, milk 40
32	Oxidation of interior shelves in fridge 2 & 5, to address to make cleanable
	Great practice to hand mop heads to drip dry over mop sinks
	Confirmed CO2 bottles secured by chain to the wall
	Fridge #5 in drive thru off pending repairs

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R M Hill RS</i>	Print: Richard Hill	Samples: Y N # collected

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