Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
10/21/25	10:40	11:25	FS2024-30	3	21	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: 2 / Number of Violations COS: ____	TOTAL/SCORE
Wendy's #22480	Deontae Lee		5/95/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
2545 Ridge Rd, Rockwall, TX	Ecolab 10/9/25	Summit 9/17/25	Mahoney monthly / LES 5/7/25 1000g	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature See	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
	✔				4. Proper cooking time and temperature See	
	✔				5. Proper reheating procedure for hot holding (165°F in 2 Hours) See	
	✔				6. Time as a Public Health Control; procedures & records Half & half creamer for coffee	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sygma	
	✔				8. Food Received at proper temperature Key drop, ask for temps recorded on invoice	
					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 Discard	

OUT	IN	NO	NA	COS	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 Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs only	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used Stored low and separate	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				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
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✔				22. Food Handler/ no unauthorized persons/ personnel 21 within 30 days	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 128, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 4x daily	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Good date labels	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo,strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted, current	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	★
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Stored I solution	
	✔				37. Environmental contamination	
1				✔	38. Approved thawing method See	
					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 Clean, look good	
1					45. Physical facilities installed, maintained, and clean	★
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Cleaned and stocked	
			✔		47. Other Violations N/a	

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City of Rockwall

Received by: (signature) Deontae Lee	**Print:** Deontae Lee	**Title: Person In Charge/ Owner** GM
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Wendy's	2545 Ridge Rd	Rockwall, Tx	FS2024-30	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vanilla soft serve	31	Hot holding		Reachin freezer	16.7
Chocolate soft serve	29	Grilled chicken	174	Cold holding	
Reachin Fridge		Nacho cheese	147	Below amb	34
Half n half / salad	37/40	Burger patties	167/169	Slice cheese	38
WIF HTT	10.1	Breaded chix	142	Graded cheese	39
WIC amb / chop eggs	34	Spicy chix	145	Slice Tomatoes	38
Graded chz / burger patties	38/38	Strips	138		
Reheating chili	183	Regular/spicy nuggets	136/137		

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, temp greater than 101 in each room
	Hand sinks equipped temp greater than 104 throughout kitchen
	3comp sink setup, 128, quat sani 200ppm
	Cleaning tea urn and soda nozzles daily
	Filling sani buckets from 3 comp tested 200ppm
	Ice machine looks great, confirmed air gap
	Good practice handing mop head to drip dry over mop sink!
	Fries Freezer looks good, no frozen condensation
	Lobby service line not used, fridges off only storing bottle water, clean interior
	General detail cleaning floor drain under ice machine
	Rear service door looks good, no gaps around door
	All employees using hair restraints and gloves to touch Rte foods
	Quad test strips current
	Using atkins digital thermo
42	General detail cleaning door gaskets on cooking line
45	Minor detail cleaning floor drain under ice machine
32/45	Broken cove base til in WIC, to repair to make cleanable
	Using tphc for coffee creamer, time sticker, discard every 4 hrs or as needed
38COS	Chili and beans thawing in body of water, cold water faucet not running

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner** GM
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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