

Retail Food Establishment Inspection Report

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

Date: 10/22/2025	Time in: 12:45	Time out: 1:45	License/Permit # FOOD 7284	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Cluckin Great	Contact/Owner Name: John McKenzie	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: 1810 S Goliad Rockwall, TX	Pest control : Arrow/10-2025	Hood Jose/3-15-2025	Grease trap : owner to email/refer to city	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Cluckin Great	Physical Address: 1810 S Goliad	City/State: Rockwall, TX	License/Permit # FOOD 7284	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under heat lamp/chicken breasts	153	gravy	162		
chicken thighs	141	mashed potatoes	165		
chicken strips	135-156	2 door glass front cooler/coleslaw	41		
steam wells/gravy	137	WIC/chicken	40		
mashed potatoes	152	chicken	39		
mac n cheese	165	WIF ambient	-11		
back up steam wells/corn	178				
mashed potatoes	165				

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:
	Front hand sink 108+F equipped
	Sani bucket at 100ppm chlorine
42	Need to clean air return vents/dusty over bread ovens Grease changed 2 to 3 times a week
45	Some missing grout/some food debris to clean on floors
42	To clean heat lamp area over chicken/some grease accumulation Using dial thermos/ to calibrate often
	Warewash hand sink 113F
	3 comp sink 120F
37	Heavy condensation in WIF Gloves used for prep and RTE
	Chicken in WIC/2 weeks from date of delivery/to watch
42	Mgmt has been working on FIFO, moving product quickly and ordering based on demand Test strips current exp 10/2026
	Global picks up and disposes of spent grease
34	Couple of flipped roaches/ discussed having pest control more often/or again to address Tea machine cleaned inside daily, nozzles cleaned weekly
42	To clean in/around/on equipment/ degrease

Received by: (signature) <i>John McKenzie</i>	Print: John McKenzie	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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