

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

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

Followup RHILL 4/25/26 @ 4:30p

City of Rockwall

Date: 4/25/26	Time in: 3:35	Time out: 4:30	License/Permit # Need	CPFM 4	Food handlers 10	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: Mooyah Burgers	Contact/Owner Name: Debbie Hino District Manger	Number of Repeat Violations: X _____	25/75/C
Physical Address: 159 East Quail Run Rockwall, Tx		Number of Violations COS: _____	
Pest control : Orkin 4/21/26	Hood New	Grease trap / waste oil Refer Teddy	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						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					
		✓				3					
3						W					
		✓				Preventing Contamination by Hands					
		✓									
		✓									
		✓				Highly Susceptible Populations					
W						Chemicals					
		✓									
		✓				Water/ Plumbing					
3											
		✓									
		✓									

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					
		✓				2					
		✓				2					
Safe Water, Recordkeeping and Food Package Labeling											
		✓									
		✓				W					
Conformance with Approved Procedures						Permit Requirement, Prerequisite for Operation					
2											
Consumer Advisory						Utensils, Equipment, and Vending					
		✓				2					
		✓				2					

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						Food Identification					
1											
		✓									
						1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Maddie Mohomey	Print: Maddie Mohomey	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mooyah Burgers	Physical Address: 159 East Quail Run	City/State: Rockwall, Tx	License/Permit # Need	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	50	Shake mix WIC	56	Prep cooler	
Bacon thawing	31	BOH Freezer HTT	3.2	Slice tomato	57
Burger patties	55/56			Lettuce	53
wieners / vegan patty	57/57	Grill drawers			
Slice cheddar	70/59	Burger patties		Hot holding	
Queso	65	3 pans 41/40/40		Queso	176
Cut lettuce	60	Slice cheddar/pepperjack	40/41	Bacon	156
Slice tom	61	Soft serve mix	32	Shrooms	153

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 103 in each room
31	Hand sinks not equipped (see below) greater than 106 throughout kitchen
	3 comp sink setup 128, sink & surface sani by ecolab sani, strips current tested within range
2	WIC amb 50, discarded all tcs foods in danger zone 50+ couldn't determine how long in danger zone
25	MOD confirmed she had not taken temps all day, documented with pics
	Allowed to ice down raw meats in which temp was under 50F in case boxes, (2 bacon & 2 cab's)
	Red sani buckets filled at 3 comp, cloth in solution
32/45	Prep cutting boards heavily scored, code requires smooth, options include resurfacing or replacement
9	Beef wieners stored with no lid on WIC shelf
	Crathco Juice dispenser cleaned 2x weekly, Cleaning soda & tea nozzles nightly
28	No date labels on opened beef weiners or vegan patties in WIC
2	Cookie dough at shake station 60, discard during inspection
31	2 of 3 hand sinks no paper towels or dispenser not working. To address asap
31	To protect paper towels by storing in dispenser not on top of dispenser
	Using digital thermo and gloves onsite
42/45	General detail cleaning throughput kitchen, heavy soiled tiles underneath, between, behind equipment
42	Interior of reach in fridges & freezer to be cleaned routinely
39	Good practice to store mop heads to drip dry over mop sink not in bottom sitting in water
32/45	Cutting boards heavily scored, code requires smooth, options include resurfacing or replacement
45/34	Rear service door not gaps, air current inoperable. To address to mitigate fly control during deliveries
W	Hood has not been serviced since opening 6 months ago
44	Dumpster enclosure water puddling throughout, refer to code compliance for followup
47	Standing water under ovens, floor not sloped to achieve proper draining
32/45	Sealant between top of 3 comp & prep sink peeling/loose, reapply silicone caulk to make cleanable
	Using Teflon liners on smash burger heating plate, cleaned daily, replaced every week
12	Had to instruct MOD which tcs foods to discard in WIC, didn't understand the importance of verifying temps
W	To post health permit upon receipt from city hall

Remained onsite until District Manager arrived, discarded and documented all foods with pictures in dumpster

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

Form EH-06 (Revised 09-2015)