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
4/25/26	10:25	11:18	FS2024-30	4	15	

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

Establishment Name:	Contact/Owner Name:				
Wendy's #22480	Gaby Rincon	✗ Number of Repeat Violations: 2 ✓ Number of Violations COS: ____			6/94/A
Physical Address:	**Pest control :**	**Hood**	**Grease trap :/ waste oil**	**Follow-up: Yes ☐ No ☑**	
2545 Ridge Rd, Rockwall, TX	Ecolab 4/22/26	Summit 9/17/25	Refer to Teddy		

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*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature See			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See			✔			✔	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	✔				3. Proper Hot Holding temperature(135°F) See							**Preventing Contamination by Hands**	
	✔				4. Proper cooking time and temperature See			✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				5. Proper reheating procedure for hot holding (165°F in 2 Hours) See			✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves & utensils	
	✔				6. Time as a Public Health Control; procedures & records Half & half creamer for coffee							**Highly Susceptible Populations**	
					Approved Source			✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs only	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sygma							**Chemicals**	
	✔				8. Food Received at proper temperature Key drop, ask for temps recorded on invoice			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				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	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 15 within 30 days			✔				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo,strips current	
2				✔	23. Hot and Cold Water available; adequate pressure, safe 104, good pressure 111							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels		W					30. **Food Establishment Permit/Inspection** Current/ insp posted Posted, expired	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 3x daily			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request		2				✔	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See 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	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored Stored in solution			✔				42. Non-Food Contact surfaces clean	
1					37. Environmental contamination See			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method			✔				44. Garbage and Refuse properly disposed; facilities maintained Clean, look good	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See	★
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✔				46. Toilet Facilities; properly constructed, supplied, and clean Cleaned and stocked	
	✔				40. Single-service & single-use articles; properly stored and used					✔		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gaby Rincon	**Print:** Gaby Rincon	**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		Hot holding		Reachin freezer HTT	4.3
Chocolate soft serve		Grilled chicken	178	Cold holding	
Reachin Fridge		cheese sauce	159	Below amb	37
Half n half / salad	37/40	Burger patties	178	Slice cheese	41
WIF HTT	1.5	Breaded chix	174	Lettuce	37
WIC / chop eggs	36	Spicy chix	187	Slice Tomatoe	37
Sliced tom / cooked chix	36/36	Fries	159		
Reheating chili		Bake potato	189		

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 103 throughout kitchen
23/33cos	3comp sink setup, 104, quat sani 200ppm, discontinue ware washing until temp reaches minimum 110
	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
37	Fries Freezer frozen condensation on ceiling, thaw or scrape to make cleanable
	Lobby service line not used, fridges off only storing bottle water, clean interior
45	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`08/01/2026
	Using atkins digital thermo
W	Using front hand sink as dump sink, to low to ground, hand sink closest to fry station 27 feet away
W	Permit expired, to post current permit upon receipt from city, post previous inspection or sign in 1in lettering
	Advising "Most Recent health inspection available upon request from facility"

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

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