

## Retail Food Establishment Inspection Report

### City of Rockwall

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

Date: 5/19/26	Time in: 12:50	Time out: 1:20	License/Permit # FS-9177	CPFM 1	Food handlers 1	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Gateway 19 Shell</b>	Contact/Owner Name: Beth Chatfield	Number of Repeat Violations: <input checked="" type="checkbox"/> Number of Violations COS: <input checked="" type="checkbox"/>	<b>3/97/A</b>
Physical Address: 2205 TX-276, Rockwall, TX	Pest control : Allstate Pest Control 11/6/25	Hood N/a	Grease trap / waste oil LES 9/24/25 1000g
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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓								✓		
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓								✓		
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					✓					

#### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					✓					
	✓					✓					
			✓			✓					
<b>Proper Use of Utensils</b>						✓					
	✓					✓					
	✓								✓		

