Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

8/		5/2	24	Ļ		2:28	FOO			16				1	Food handlers	Page 1 of	£_2_	
Purpose of Inspection: 1-Ro					tion: 1-Routine 2-1	Follow Up				4-Investigation		n [5-CO/Construction	6-Other TOTAL/SCO		ORE		
Establishment Name: Contact/Owner I David Moone									: :					Number of Repeat Violations: Number of Violations COS:		E/OE	(O.E. / A	
Physical Address: 701 Austin St Rockwall, Tx Pest control: Envirotech monthly									Hood Grease Weekly self N/A			e trap :/ waste oil	Follow-up: Yes 5/95/		Ή			
Mari					tatus: Out = not in complian	IN = in co	mpliance N	O = no						plicable COS = corrected on s	site R = repeat vio	lation W= Wa	atch	
Mar	K th	ie apj	prop	riate	points in the OUT box for each n Priority I									ive Action not to exceed 3 day		e box for R		
	nplia I N	oliance Status N N C O A O Time and Temperature for Food Safety					R		Com O I U N	N	N	Status N C A O	Employee Health			R		
T				s (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T			S	12. Management, food employ	employees;			
					No leftovers 2. Proper Cold Holding tempe	oroturo(41°E	/ / 5°E)			V				knowledge, responsibilities, at 13. Proper use of restriction at		charga from		
•					See					V				eyes, nose, and mouth	nd exclusion, 140 dis	charge nom		
	(/			3. Proper Hot Holding temperature(135°F)										ntamination by Han			
•					4. Proper cooking time and ter See	•				V				14. Hands cleaned and proper See below				
		/			5. Proper reheating procedure Hours)	e for hot hold	ing (165°F in 2			V				15. No bare hand contact with alternate method properly followers hand policy				
	/				6. Time as a Public Health Control; procedures & records Condiments									Highly Susce				
					Approved Source					V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction American beef												N/a Chemicals					
•					8. Food Received at proper ter Checking	mperature				V				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits		
					Protection from	Contamina	tion			V	1			18. Toxic substances properly Storing low	identified, stored an	d used		
					9. Food Separated & protected preparation, storage, display, a		during food							Wate	r/ Plumbing			
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature					V				19. Water from approved source; Plumbing installed; proper backflow device City approved				
11. Proper disposition of returned, previously served or reconditioned No returns						V	•			20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper						
0	ī	N	N	С			on Items (2 Po	_			_		_	rective Action within 10 days	7		D	
	I N	N O	N A	C O S	Priority Demonstration of Kr	Foundati	ersonnel	oints)		ation O I U N	N	uire N A	C C O S	·	e Control/ Identific	ation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Mooney	Print: David Mooney	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:	u T	License/Permit #	Page <u>2</u> of <u>2</u>				
Boots	Burgers	701 A	ustin St	Rockwa	II, IX	FOOD5016					
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
Reside	ential combo		Meat refrigerator	35							
	Freezer	21									
	Fridge	34									
Wh	ole Tomatoe	34									
	Lettuce	81									
Sli	ce tomatoes	78									
	Cooking										
B	urger patty	193	GERVATIONS AND CORRECTIVE	TE A CITICAL	ATG.						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE OF THE SERVE AND CORRECTIVE OF THE SERVE AND SERVE			HE CONDITIONS OBSERVE	ED AND				
Number	TWO LED BLLOW. all temperatures are taken in 1										
			ay, cooking and serving per			ding					
	•		and washes produce with v			onitizor					
10/00			nd policy for making burgers								
10/33	•	•	ink nor three comp sink, usi liced tomatoes, discard with			100 IOI VV/H/S					
	<u> </u>		c and bare hand policy	111 4 1100	13						
	· · · · · · · · · · · · · · · · · · ·		r pre cooked/raw area and	I for nos	t cooked	food					
	Hand sink equipped, to	•	•	101 poo	. occirca	1004					
	Using chlorine sani, 100ppm, test strips current										
	All condiments will be discarded daily at closing within 2-3 hours										
	All food contact surfaces cleaned every 4 hours or as needed										
	Using hands to place raw burgers on grill, careful to not touch Rte foods										
			ainted, no more exposed wo								
			ximum of less than an hour								
	Bare wood shelves are			al.							
	Drinks are available in		s a manufacture label on ba	.CK							
	Chips are stored in storage room in bins with lids off floors Shielding light bulb in room, confirmed										
	Shielding light bulb in room, confirmed										
Received	by:		Print:			Title: Person In Charge/ O	wner				
(signature)	See abou	<u>'e</u>	See abo	ove							
Inspected (signature)	(y:)	$\widehat{}$	Richard Richard								