

Date: 7/13/26	Time in: 12:30	Time out: 1:10	License/Permit # FS-6216	CPFM 4	Food handlers 10	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: TA Burger King			Contact/Owner Name: Mellisa Taylor		☒ Number of Repeat Violations: <u>2</u> ☒ Number of Violations COS: <u> </u> 7/93/A	
Physical Address: 2105 S Goliad St, Rockwall, TX 75032		Pest control : Ecolab 6/24/26	Hood Commercial Fire 3/2026	Grease trap /: waste oil Southwaste 4/24/26 2500g		Follow-up: Yes ☒ No ☐
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)		R	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
		✓			✓	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓				✓	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee Health form posted
	✓				Preventing Contamination by Hands	
		✓			✓	14. Hands cleaned and properly washed/ Gloves used properly
		✓			✓	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves, utensils
	✓				Highly Susceptible Populations	
					✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid eggs
	✓				Chemicals	
	✓				✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					✓	18. Toxic substances properly identified, stored and used
	✓				Water/ Plumbing	
W					✓	19. Water from approved source; Plumbing installed; proper backflow device City approved
	✓				✓	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	
	✓				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4
	✓				✓	22. Food Handler/ no unauthorized persons/ personnel 10 with 30 days
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				2	23. Hot and Cold Water available; adequate pressure, safe 122, good pressure
	✓				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial
					Conformance with Approved Procedures	
	✓				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp logs x 3 daily
					Consumer Advisory	
	✓				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu
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	
1					✓	34. No Evidence of Insect contamination, rodent/other animals See
	✓					35. Personal Cleanliness/eating, drinking or tobacco use
	✓				✓	36. Wiping Cloths; properly used and stored Stored in solution
	✓				✓	37. Environmental contamination
	✓				✓	38. Approved thawing method Wic / cooking
					Proper Use of Utensils	
	✓				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓				✓	40. Single-service & single-use articles; properly stored and used
Food Identification						
	✓				✓	41.Original container labeling (Bulk Food)
Physical Facilities						
	✓				✓	42. Non-Food Contact surfaces clean
1					✓	43. Adequate ventilation and lighting; designated areas used
	✓				✓	44. Garbage and Refuse properly disposed; facilities maintained
1					✓	45. Physical facilities installed, maintained, and clean
	✓				✓	46. Toilet Facilities; properly constructed, supplied, and clean Equipped
			✓		✓	47. Other Violations

City of Rockwall

Form EH-06 (Revised 09-2015)

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