

Date: 7/13/26	Time in: 3:30	Time out: 4:12	License/Permit # FOOD5149	CPFM 3	Food handlers 17	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: Carl's Jr			Contact/Owner Name: Jessika Krieger		☒Number of Repeat Violations: _____ ☒Number of Violations COS: _____	
Physical Address: 1990 INTERSTATE 30, Rockwall, TX 75087			Pest control : Olaya 6/26/26	Hood Commercial Fire 12/2022	Grease trap /: waste oil Refer to Teddy	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	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Cold holding toppings	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 16 before first shift	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 160, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Cooked to order	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps logs every 4 hours	
		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	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✓				36. Wiping Cloths; properly used and stored Stored in solution micro cloth	
1					37. Environmental contamination See	
	✓				38. Approved thawing method WIC	
		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						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				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 Refer to Loves Travel	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ciara White	Print: Ciara White	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: Loves Travel Carl's Jr.		Physical Address: 1990 I 30		City/State: Rockwall, Tx		License/Permit # FOOD5149		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Chix breeding station			Burger patties			Hot holding			
Reach in fridge amb		37	38,38,39			Burger patties		158/161	
Egg wash		34	Blended cheese		40	Breaded Chicken breast		159	
Raw breast		35	Shredded let		39	Grilled chicken		163	
Raw strips		35	Pico/slice Tom		39/38	Fries		147	
WIC amb		37	Lettuce leaf		38	Cold Holding		tphc	
Chicken breast		40	Service line			Prep cooler			
						Slice cheese		40	
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 refer to Loves report								
	Hand sink equipped greater than 108 throughout kitchen								
	3 comp sink set up, 160, Quats sani 200ppm								
	Cutting boards are smooth, continue to resurface as needed								
32/45	To repair broken cove base tile and FRP around fry station								
37	Frozen condensation in dessert freezer, thaw or scrape sides to make cleanable								
	Good practice hanging mop head to drip dry over mop sink								
	Chemicals stored separately								
	Using digital thermo and strips current 4/8/28								
	Dumpster enclosure looks much better this round.								
32/45	Moldy sealant between 3 comp and wall, remove, clean and replace using silicone sealant								
	Front UC cooler not operational during inspection								
28	Slice cheese date labels indicate prep date plus 7 days to discard. Food code specifically advises prep date plus 6 days to discard								
	Flat top grill drawers are non operational during inspection								
	Using tphc for cold holding lettuce, tomatoes sliced cheese, discarded every 4 hrs confirmed with stickers								
	Breeding flour sifted every 4 hours and replaced 2x daily								
W	Hand sink removed with health department approval, will watch and address during kitchen renovations								
	Ice machine confirmed air gap								
45/34	To replace ceiling tiles next to breeding station to prevent avenue for pest activity								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Richard Hill</i>		Print: Richard Hill				Samples: Y N # collected			

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