



**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Cam Brackens</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>BWW 119</b>	Physical Address: <b>951 E I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 7898</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wic beer	33/33	Drawers under grill		Chicken wic	34
Southwest cold top		Burgers /	38/39	Wings	32
Pico / tomatoes	37/34	Steam table	172	Breasts	31
Cheese/ lettuce	34/34	Chili	146	Produce cooler wic	36
Drawers chicken /,lettuce mix	34/33	Cooked wings holder	178/176	Wif	9
Grill upper		Batter station		Veggie station expo	38
Lettucel tomatoes	47/41	Batter / chicken	39/36		
Drawers brisket / slaw	43 /44	Drawers frozen	6/9		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F
	Dumpster missing lid
	Watch hallway floor leading to outside
	Menu - allergy notice
	Wait station (black FRP difficult to see )
	Hot water at hand sink 105
	Sanitizer in bucket new sani with in range / tested two more to be within range
32/42	To address - seal exposed particle board where plastic laminate is damaged over ice / clean under netting
	Bar hot water 130
19	Leak at 4 comp to address as creating water on floor
45	To clean under far ice well / to check on air gap to drain over ice / clean under and behind all
39	Store forks with handle up
	Tested glass washer second time 50-100 ppm
	Using bottle rubber caps on liquor
W	Odor at drains when running water
W	Need to equipped hand sink at side wait area / dump sink and hand sink - hand sink is avail in wait station)
	Hot water at 134 F - in RR
W	Great air gaps at ice machine not just need to lower the ends to allow better drainage / need to clean pipes
42/45	Watch ice machine inside and clean back and under
45	Grout issues throughout / also chipped cracked tiles
19	To repair leak at hot water heater and any faucet
	Odor around Dishmachine / also flies
32	Replace food containers where needed / sand or replace cutting boards / also broken wire racks under wings
36	Avoid having towels dry on cutting boards
02	Grill cold top ...lettuce is on tray in shallow container 47/ removed tray and placed into deeper container to see if this works
42	General detailed cleaning inside out side / food debris etc / accumulation on shelving
32/42/45	Chicken wic / to address rusty ceiling/ need to clean shelving top and under / confirmed procedure with container on chicken and handling
37 / cos	Freezer - frost issue / to protect flour with lid / address ice in rear

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly. Kirkpatrick</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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