2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

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

of Inspection: I Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE 19 BWW Sumber of Notionian COS: 18/82/B 1	Experience of Impecularies E-Routine 2-Follow Up E-Compalant 1-Investigation E-COCConstruction COllect TOTALNSCORE Establishment Name: EWW 1-10 control of the Section Collect Control Owners Name: EWW 1-10 control owners 1-10 control o	Posterior Hamestand Posterior Post Notice Post Not	Da		9/:	20	23	Time in: 10:39	Time out: 12:38		nse/Perm 78 9			_			Handlers CFM Page 1 o	f_2_
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cam Brackens	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: BWW 119	Physical A		City/State:	e <u>2</u> of <u>2</u>							
DVVVV 119	951 E	TEMPERATURE OBSERVAT		FS 7898							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp						
Wic beer	33/33	Drawers under gril		Chicken wic	34						
Southwest cold top)	Burgers /	38/39	Wings							
Pico / tomatoes	37/34	Steam table	172	Breasts	31						
Cheese/ lettuce	34/34	Chili	146	Produce cooler wid	36						
Drawers chicken /,lettuce mi	× 34/33	Cooked wings holder	178/176	Wif	9						
Grill upper		Batter station		Veggie station expo	38						
Letttucel tomatoes	47/41	Batter / chicken	39/36								
Drawers brisket / slav			6/9								
Item AN INSPECTION OF VOLUE I		SSERVATIONS AND CORRECTIVE AND HAS BEEN MADE VOLD ATTENT		NS CTED TO THE CONDITIONS OBSERVED A	ND						
Number NOTED BELOW: temps taken		ENT HAS BEEN MADE. TOOK ATTENT	IOIV IS DIKE	CTED TO THE CONDITIONS OBSERVED A	IND						
Dumpster missing lid	<u> </u>										
Watch hallway floor I	eading to	outside									
Menu - allergy notice	!										
Wait station (black FRP difficult to see)											
Hot water at hand sir	Hot water at hand sink 105										
Sanitizer in bucket no	Sanitizer in bucket new sani with in range / tested two more to be within range										
32/42 To address - seal exp											
Bar hot water 130											
19 Leak at 4 comp to a	Leak at 4 comp to address as creating water on floor										
45 To clean under far ice	e well / to	check on air gap to drain ov	er ice / cl	ean under and behind all							
39 Store forks with hand	dle up										
Tested glass washer	second tir	me 50-100 ppm									
Using bottle rubber of	aps on liq	• • • • • • • • • • • • • • • • • • • •									
W Odor at drains when	running w	<i>r</i> ater									
W Need to equipped ha	nd sink at	side wait area / dump sink a	nd hand	sink - hand sink is avail in wait	station						
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 n	ot just need to lower the end	s to allov	w better drainage / need to clea	ın pipes						
<u> </u>		clean back and under		<u> </u>							
45 Grout issues through	out / also	chipped cracked tiles									
19 To repair leak at hot											
Odor around Dishma											
32 Replace food contain	ers where	needed / sand or replace cut	ting board	ds / also broken wire racks unde	er wings						
36 Avoid having towels		<u> </u>	<u> </u>		<u> </u>						
02 Grill cold toplettuce is on tray in shallow container 47/ removed tray and placed into deeper container to see if this work											
· ·		le out side / food debris etc /	-	•							
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											
Received by: See abo	ve	Print:		Title: Person In Charge/ Owner	r						
See abo Inspected by: (signature) Kelly. Kiri	khatr	Print:									
Form EH-06 (Revised 09-2015)	30001			Samples: Y N # collect	ted						