

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Angela Patterson.	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: BWW	Physical Address: I-30 Rockwall	City/State: Rockwall	License/Permit #	Page __ of __
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar coolers	30's	Southwest cold top		Steam table	
Wic bar	38.8	Pico	40	Queso 147	
Wic veggie		Tomatoes	40	Drawers	
Pico	41	Drawer unit		Burgers / chicken	40/33
Cheese	40	Mac n cheese	40	Chip drawers	34
Wif	-6.9	Chicken	40	Cheese	38
		Grill station. Drawers	40	Chicken wic	
		Lettuce / sauce	41-41	Chicken 34/36/37	

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:
	Hot water in restrooms 129 watch
	CA and allergy notice in menu
!!	Using new ecolab sanitizer to use per label and provide test strips - confirmed with test strips / to use as directed
	Hot water 122 at hand sink in wait station.
	Replaced paper towels at hand sink at wait station
	Bar hot water 130 watch - hand sink equipped
19	Need air gap at three comp sink in bar
42/45	General Cleaning needed in bar area under equipment
	Bottle caps added at night - watch reaching over dualSpeed rail over bottles
	Three comp sink - 200 ppm quats /
42/37	Keep area up under bar top Over ice bin clean ... avoid using fly boards over this area
37	Need to thaw out glass chiller and remove any broken glass
45	Grout issue in bar - no hand sink in side wait area a they use bar hand soap k
34	Fruit flies observed near side wait station
W	Watch floor storage in wic
	Also using peroxide product for non food contact
	Only non food contact utensils are stored in mop area
45	Fill holes in walls where needed / replace ceiling tiles where needed / clean air vents where needed
	Replace food containers where needed
	Three comp sink hot water 128 / sanitizer new shoes within range
	Portion bags are returned to original box in freezer - for labeling reasons
42/37	Need to Clean WIF and address frost
45	Address grout issues and chipped tiles / remove shipping liner from equipment on line
	Wings are cooked from frozen bone out
	Regular Wings are not breaded / only chicken. Strips are breaded and replaced breadin fstatoon every 4 hrs or less
42/45	Detailed cleaning needed inside out side under behind and around
	Separating burgers fromChicken in wic - generalCleaning - of shelving / address rain drop condensation
36	Avoid reuse of dry cloth towels in buckets- in wait station ... for tables etc - need info regarding new procedures

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