	Followup fee of																		
\$50.00 after initial Retail Food Establishment Inspection Report												na							
Followup City of							Rockwall							Vomit clean up					
Date: Time in: Time out: License/Pe							ermit #					F	Food handlers Food managers						
						15016					1	1 1 Page $\frac{1}{2}$			2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N										n	5-CO/Constru * Number of F	struction 6-Other TOTAL/S			RE				
Boots burger David Mooney											-	✓ Number of V	Violations CO	DS:	15/85/	/B			
Physical Address: Pest control : Austin street Envirotech							Se	ood If		Na		e trap :	1	Follow-up: Yes	10/00/	_			
M									ot obse appro					$\begin{array}{l} \text{oplicable} & \text{COS} = c\\ \text{O, NA, COS} \end{array}$	corrected on s Marl	<i>.</i>	olation W- Wate ate box for R	ch	
Co	mpli	iance	e Sta	tus	Prior	rity Items (3 Point	s) violations	s Req			<i>ediate</i> plianc			tive Action not to ex	xceed 3 day	S			
O U T	I N	I N N C Time and Temperature for Food Safety				R	i	O     I     N     N     C       U     N     O     A     O     Employee Health       T     I     I     S     S     Employee Health						R					
		~			1. Proper cooling time and temperature					L				12. Management, f knowledge, respon	employees;				
	_	-			2. Proper Cold Holding temperature(41°F/ 45°F) Watch cooler inside Recovered to 39 per hanging				13. Proper use of restriction and exclusion; No discharge							charge from			
w	V				thermo					ľ				eyes, nose, and me Posted at har					
		3. Proper Hot Holding temperature(135°F)   4. Proper cooking time and temperature								r –			U	tamination by Har					
		~			¥ 0	*	165°F in 2		_	V			-			•			
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				alternate					alternate method p	No bare hand contact with ready to eat foods or approved nate method properly followed (APPROVED Y_N_) icy to update with any changes							
w					6. Time as a Public Heal Using time open less that	Ith Control; procedures in 4 hrs / to update form	s & records n		Highly Susceptible Popu						• •				
					Approved Source				16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required							offered			
_					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														
	destruction				destruction Usda	<sup>2n</sup> Usda									Chemicals				
	~				8. Food Received at proper temperature To check and transport					v				& Vegetables	/ 11	nd properly stored;	Washing Fruits		
					Protection from Contamination										identified, stored ar	nd used			
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<u> </u>		Watch use	Water	/ Plumbing			
5					Cover when storing / open on counter							r	1	19. Water from ap		ce; Plumbing install	ed; proper		
3					Sanitized at <u>100</u> ppm/temperature Cleaning					V				backflow device	ved	-			
		11. Proper disposition of returned, previously served or reconditioned						v				20. Approved Sew disposal	age/Wastew	ater Disposal Syste	m, proper				
					Pric	ority Foundation I	items (2 Po	_	_	_	_	_		rrective Action with	hin 10 days			-	
U U T	I N	N O	N A	C O S		of Knowledge/ Perso		R					Food T	emperature	nperature Control/ Identification				
	~				21. Person in charge pre and perform duties/ Cert					v				27. Proper cooling Maintain Product	method use	d; Equipment Ade	quate to		
	1 22. For			no unauthorized persons/ personnel					~		-	28. Proper Date M	arking and d						
Sai				Safe Water, Recor	rdkeeping and Food P	ackage								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Wa					23. Hot and Cold Water	Labeling available; adequate pro	essure, safe		-					Yes		<b>D</b>		_	
					24. Required records available (shellstock tags; parasite							Г	Г		-	Prerequisite for O nit (Current/ insp s	-		
		destruction); Packaged Food labeled							۲				Posted						
					25. Compliance with Va		ocess, and		-			<u> </u>	Г	31. Adequate hand		oment, and Vendin ilities: Accessible a			
			~		HACCP plan; Variance processing methods; ma					V				supplied, used Equipped					
					Cons	sumer Advisory			2	2				32. Food and Non- designed, construc		et surfaces cleanable	e, properly		
-					26. Posting of Consume	er Advisories; raw or ur	nder cooked		-			┝				stalled, maintained,	used/		
					foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label All cooked to 155 or higher					2				Service sink or curb cleaning facility provided Using three step in buckets					
O U	I N	N O	N A	C O	Core Items (1 Point	t) <i>Violations Requir</i> of Food Contaminatio		R Action		0 1	-	ed 9	С	iys or Next Inspect		ever Comes First		R	
т Т	N	0	A	s	34. No Evidence of Inse					T		A	s	41.Original contain					
	./				animals Flies 35. Personal Cleanliness	s/eating, drinking or tol	bacco use			_				-	Physic	al Facilities			
-	~				Watch 36. Wiping Cloths; prop	perly used and stored				1				42. Non-Food Con					
1	•				Stored in soluti 37. Environmental conta Watch storage	amination				1				43. Adequate vent	ilation and li	ghting; designated	areas used		
╞		~			38. Approved thawing n	nethod				v	/				lefuse proper	rly disposed; faciliti	es maintained		
					Prope	er Use of Utensils			1	1				2		, maintained, and cl			
	~				39. Utensils, equipment, dried, & handled/ In use				١	٨				46. Toilet Facilitie		constructed, supplied	d, and clean		
⊢	··				Watch 40. Single-service & sin	gle-use articles; proper	rly stored	$\left  \right $	$\vdash$			-	⊢	47. Other Violation	•			+	
1	V				and used Watch	and protee	ct				~								

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) David Mooney	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: burgers	Physical A Austin		City/State: Rockwa		License/Permit # Page 2 of 2 Food 5016				
		7.0301	TEMPERATURE OBSERVA							
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>		
White	residential cooler									
	Cheese	41								
	Freezer	18								
	2nd cooler									
	Tomatoes	31								
M	ayo non Tcs	44								
	Meat	42								
	Freezer	30								
Item	AN INSPECTION OF YOUR PS		SERVATIONS AND CORRECT			IE CONDITIONS ODSEDU		ID.		
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	IABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED IO IF	IE CONDITIONS OBSERV	<u>ED AN</u>			
	Preexisting facility -									
	Hand wash sink hot wa	ater 128								
	All chips etc are stored in plastic totes. To wash in three step process when needed									
34	Door into cook area - t		japs							
	Hot water at hand sink 128									
			sanitizing surfaces 100 pp	m						
42/45/10	Facility is starting to no		<b>.</b>	dwaabina	~					
W W	Bare hand policy includes training and sanitizer after hand washing g									
33	Using tphc for cut tomatoes and cut lettuce - 4 hrs only to send updated form									
00	Wash rinse and sanitize in containers hot water available 128 and up       Must do all three steps - when washing buckets and large food containers - facility approved this way when opening/ to use commercial kitchen									
			mo dial ( just calibrated too			<u> </u>				
42/45	General detailed clear			<b>J</b> /						
32	Reminder to use appre	oved ma	terials for improvements							
	Using envirotech for pe	est contro	ol any pest control cher	nical is ap	plied by li	icensed comoanu				
	Meat is taken out for less than 1 hr to use									
	Residential cooler is h	olding 31	I-44 F items higher have b	been remo	ved and	placed back into ι	unit			
			sues with it freezing his let	tuce and to	omatoes					
	Meat was placed into freezer at time of inspection.									
	Discussed placing meat on grill and handling and etc 2 All surfaces to be washable - seal wood etc									
32				tainer						
		-	water in to food grade con	aner						
45/37	Ambient temp of prep area is 112 F 7 Hood to be cleaned / floors walls ceiling etc									
W										
	Facility is only open fo	r 2 hrs pe	er day.				-			
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner			
Inspected (signature)	See abov Kelly kirkpa	t. 1.	Print:							
		urick	/ KJ			Samples: Y N #	collecte	d		
⊦orm EH-06	(Revised 09-2015)									