

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) David Mooney	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: Boots burgers	Physical Address: Austin	City/State: Rockwall	License/Permit # Food 5016	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
White residential cooler					
Cheese	41				
Freezer	18				
2nd cooler					
Tomatoes	31				
Mayo non Tcs	44				
Meat	42				
Freezer	30				

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 temps F
	Preexisting facility -
	Hand wash sink hot water 128
	All chips etc are stored in plastic totes . To wash in three step process when needed
34	Door into cook area - to close gaps
	Hot water at hand sink 128
	Sanitizer chlorine in bucket for sanitizing surfaces 100 ppm
42/45/10	Facility is starting to need deep cleaning
W	Bare hand policy includes training and sanitizer after hand washing g
W	Using tphc for cut tomatoes and cut lettuce - 4 hrs only ... to send updated form
33	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.
	Using laser and calibrated thermo dial (just calibrated today)
42/45	General detailed cleaning needed ...
32	Reminder to use approved materials for improvements
	Using envirotech for pest control ... any pest control chemical is applied by licensed comoanu
	Meat is taken out for less than 1 hr to use
	Residential cooler is holding 31-44 F items higher have been removed and placed back into unit
	Owner indicated that he has issues with it freezing his lettuce and tomatoes
	Meat was placed into freezer at time of inspection.
	Discussed placing meat on grill and handling and etc
32	All surfaces to be washable - seal wood etc
	Washing produce with potable water in to food grade container
	Ambient temp of prep area is 112 F
45/37	Hood to be cleaned / floors walls ceiling etc
W	Nail brushes to be stored in sanitizer or be disposal
	Facility is only open for 2 hrs per day.

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