

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 08/25 /21	Time in: 11:17	Time out: 12:04	License/Permit # Food 5016	Est. Type Burgers	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Boots burgers	Contact/Owner Name: David Mooney	* Number of Repeat Violations: _____	10/90/A
Physical Address: Austin street		✓ Number of Violations COS: _____	
Pest control : Commercial	Hood Self	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					W	✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
	✓					1					
W						1					
		✓				✓					
Proper Use of Utensils						1					
W							✓				
	✓					✓					

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	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
Out door cooler meat	33/34				
Burgers cooking					
186 internalTemp					
Cooler residential					
Meat	41				
Cheese borderline	42				
Turned this unit colder					
To watch it					

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
	Outside storage - chips in plastic
34	Flies present
45	Repair doors
	Thermo on site
BHP	Discussed placing burgers on grill / sanitizing after placing on
	Three step warewashing in buckets
	Hot water 121
35	Limit personal items in area
32	Metal on walls is covering a washable surface / beginning to oxidize
	Using digital and laser thermos / test strips on site
W	Bare hand policy - hands washed and sanitized - hand dip 100 ppm / using cotton item as wiping cloth
	Produce is receive pre cut/
	Hair restrained ponytails and caps
	Hand sanitizer 100 ppm used for thumb after placing patties on grill
	Three step set up - sanitizer 100 ppm for wiping cloths
	Keep an eye on black cooler watch temps borderline barely 41
42	Clean inside cooler
9	Meat is stored in vac pack inside box / solid shelf separates it from produce below / store raw under
	Always best to store raw meat below produce despite
	Using tphc for cut greens and cut tomatoes / discarded at end of meal run 3 hrs
	Will watch the temp in the black cooler
	Room temp 100
42/45/34	GeneralDetailed cleaning various under behind and around
32	Watch when adding food storage containers that they are capable of being used in commercial facility etc

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

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