

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Boots burgers	Physical Address: Austin street	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
Outside cooler	39				
Cheese cooler	37				
Residential cooler	38				
Cut lettuce	39				
Cooked burgers					
167-174 F					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Outside storage - using plastic container to store chips etc
9	Watch storage of lettuce under boxes of meat in cooler
	Thermo in cooler to move to front
	Hand sink set up hot water 122 F
34	Small gap at back door
	Using tphc for cut leafy greens and cut tomatoes - discarded at the end of every day 3 hrs
42/45	General cleaning under around etc
32	Seal wood where needed to allow to clean
	Using hot water from hand sink to fill wash buckets and using bleach for sanitizer in third bucket
	Opened for 2-3 hrs per day - facility is grandfathered from 1968
	Using digital and laser thermo
	Using sanitizer for thumb after touching beef with thrum to remove paper to place on grill
	Removing from grill with spatula
	All utensils are w r s in buckets on site
	All prep inside facility
	Bare hand policy in place - washing and sanitizer and training
W	Watch when having meat box out at room temp to use - meat at 41 F
W	Limited the amount out ... keep on ice
	Bleach in both 100 /100 ppm
W	Keep an eye on condition of cut lettuce plastic containers / all containers to be commercial grad if possible to allow for ease in cleaning
	Allergy policy ingredients by request
33	No mop sink on site

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