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
Employee health

Date 02 .		5/20)21	Time in: 12:58	Time out: 2:08	Food							Food handlers Food managers Page 1 of 2	<u>!</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-Investigation 5-CO/Con					5-CO/Construction 6-Other TOTAL/SCOR	E		
Boots burgers Mooney				Name:						* Number of Repeat Violations: Number of Violations COS: Follow-up: Ves 10/90//	Λ			
	Physical Address: Austin street Pest control: Envirotech monthly				Hood Self			Grease Na		Follow-up: Yes No V	0/90/A			
Marl	Co	omplia	nce S	Status: Out = not in co	ompliance IN = in cor	mpliance No	O = not						plicable COS = corrected on site R = repeat violation W-Watch	1
								re In	nmed	iate	Corr	recti	ive Action not to exceed 3 days	
0	Time and Temperature for Food Safety				R	O	I	N		C O	Employee Health	R		
T	N O A O				T			A	S	12. Management, food employees and conditional employees;				
	·			, ,	•				/				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/45°F) See attached					/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
H	3. Proper Hot Holding temperature(135°F) Burgers on grill over 155			\blacksquare						Posted on wall near hand sink Preventing Contamination by Hands				
H	Burger's on grill over 155 4. Proper cooking time and temperature See attached						14. Hands cleaned and properly washed/ Gloves used properly							
H	See atfached 5. Proper reheating procedure for hot holding (165°F in 2					•				15. No bare hand contact with ready to eat foods or approved				
	Hours)					•				alternate method properly followed (APPROVED Y N) BHP washing training and sanitizer				
ŀ				6. Time as a Public Hea Cut lettuce / cut tomator	alth Control; proced	lures & records					Highly Susceptible Populations			
				Ap	proved Source					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
T			Ι	7. Food and ice obtaine										
•	good condition, safe, and unadulterated; parasite destruction Usda									Chemicals				
				8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits	
Ľ				To transport at te	mp / to check	at receiving			•				& Vegetables Water only or precut 18. Toxic substances properly identified, stored and used	
	-		_	Protection 9. Food Separated & processing the protection of the p	n from Contaminat			W					Stored low reminder to label Thumb jar	
3				preparation, storage, di	splay, and tasting	-							Water/ Plumbing	
	Watch boxes over drawers with lettuce in extra cooler 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature 100							+	19. Water from approved source; Plumbing installed; proper backflow device					
				11. Proper disposition of		100						1	City appproved at time of opening 1968 20. Approved Sewage/Wastewater Disposal System, proper	
	·			reconditioned Disc	arded	siy served or			/				disposal No grease trap	
										_		_		_
				Pri	iority Foundatio	on Items (2 Po							rective Action within 10 days	_
	I I	N N O A	C O S		ority Foundation of Knowledge/Pe		ints) v	olat O U T	I N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

_	ment Name: S burgers	Physical Address: Austin street			City/State: Rockwall		Food 5016 Page 2 of 2				
			TEMPERAT	URE OBSERVAT		<u>'</u>					
Item/Loc		Temp F	Item/Location		Temp F	Item/Location		Temp I			
Outside cooler		39									
Ch	neese cooler	37									
Res	idential cooler	38									
	Cut lettuce	39									
	oked burgers	00									
	167-174 F										
Item	AN INSPECTION OF YOUR ES		BSERVATIONS A				NC ORCEDI	VED AND			
Number	NOTED BELOW:	TADLISHWI	ENT HAS DEEN MA	DE. TOUR ATTEINT	ION IS DIREC	TED TO THE CONDITIO	NS OBSEK	VED AND			
	Outside storage - usin	g plastic	container to s	tore 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 doo	r									
	Using tphc for cut leaf	y greens	and cut tomat	toes - discarde	ed at the e	nd of every day 3	3 hrs				
42/45	General cleaning unde	er aroun	d 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 wi				·		-				
	All utensils are w r s ir	n buckets	s on site								
	All prep inside facility										
	Bare hand policy in place - washing and sanitizer and training										
W											
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										
	·										
Received	by:		Print:			Title: Person	In Charge/	Owner			
(signature)	See abov	e/e									
Inspected (signature)	See abov Kelly kirkpa	<u></u>	Print:								
	Keuy Kirkpa	urick	KS			Samples: Y	N #	collected			