	\$50.00 reinspection fee required after 1st Followup       Retail Food Establishment Inspection Report       Image: First aid kit         City of Rockwall       Image: Vomit clean up         Employee health																
	Date:         Time in:         Time out:         License/Pe           02/25/2021         11:55         12:57         Food						ermit # 5016						Est. Type     Risk Category       Togo     Med   Page <u>1</u> of <u>2</u>	_			
Purpose of Inspection:         I-Routine         2-Follow Up         3-Complaint           Establishment Name:         Contact/Owner Name:         Contact/Owner Name								4-I	Inves	stiga	tio	n	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:	E			
Boots Burger     David Moone       Physical Address:     Pest control :										G	raas	✓ Number of Violations COS: 1∩/Q(					
Austin street Commercial company							ę	Self			Na	1					
							n app	oropr	iate b	ox f	or IN	N, NĊ	plicable $COS = corrected on site Mark an Mar$	L			
Compliance Status							equire Immediate Corrective Action not to exceed 3 days Compliance Status										
O U T	I N	N O	N A	C O S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	R		O     I     N     N     C       U     N     O     A     O       T     S     Employee Health					Employee Health	R			
		1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F) See							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy				
	~	3. Proper Hot Holding temperature(135°F) Cook serve								Preventing Contamination by Hands							
	~	4. Proper cooking time and temperature 170 and up							~				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~		_		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. ) Bare hand policy	_			
	~				6. Time as a Public Health Control; procedures & records Cut greens and tomatoes etc less than 4 hrs and discarded						Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered						
	Approved Source				Approved Source						Pasteurized logs used when required						
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Chemicals								
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
_	To always check Protection from Contamination					+				_			All arrives precut / no more washing 18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prevented during food											Low					
V	~				preparation, storage, display, and tasting See attached in cooler / minor possibility with storage 10. Food contact surfaces and Returnables ; Cleaned and	$\square$							Water/ Plumbing           19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at <u>100</u> ppm/temperature Watch				~				backflow device Approved at time 1968				
	<ul> <li>Proper disposition of returned, previously served or reconditioned Discarded</li> </ul>								~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	Ι	N	N	С	Priority Foundation Items (2 Po	oints R		olati 0	ions . I	Req N	uire N	Cor		R			
Ŭ T	N	0	A	Ö S	Demonstration of Knowledge/Personnel			Ŭ T	Ň	0	A	Ö S	Food Temperature Control/ Identification				
	~		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Commercial is always better							
	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition After opening bags and trays they are used within 24hr					
	Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	23. Hot and Cold Water available; adequate pressure, safe			1				Need calibrated metal stem           Permit Requirement, Prerequisite for Operation									
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				-							30. Food Establishment Permit (Current/ insp sign posted )	_				
	Conformance with Approved Procedures								•				Utensils, Equipment, and Vending				
	~	<ul> <li>25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions</li> </ul>							~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Tphc / bare hand policy Consumer Advisory			2			_		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
					26. Posting of Consumer Advisories; raw or under cooked	╞			-				Watch condition of bowls / use nsf 33. Warewashing Facilities; installed, maintained, used/				
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Bread only / cooking to required temp			2					Service sink or curb cleaning facility provided Using buckets / no mop sink				
Core Items (1 Point)         Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First           O         I         N         C         R         O         I         N         C         Image: Contract of the second s											R						
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	_		U T	N	0	A	O S	Food Identification           41.Original container labeling (Bulk Food)				
1 \\	~				animals Doors 35. Personal Cleanliness/eating, drinking or tobacco use Hats used watch beards	┢				~			Physical Facilities				
<u></u>					36. Wiping Cloths: properly used and stored	+		1					42. Non-Food Contact surfaces clean				
1	-			<u> </u>	Stored in solution 37. Environmental contamination Watch all opportunities with facility	+			~				See           43. Adequate ventilation and lighting; designated areas used				
ŀ		✓ 38. Approved thawing method Nothing frozen				+			~				44. Garbage and Refuse properly disposed; facilities maintained Tues / Friday watch area around door				
		Proper Use of Utensils					1					45. Physical facilities installed, maintained, and clean See					
	~				<ul> <li>39. Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled/ In use utensils; properly used Storing Spatula on grill at 228</li> <li>40. Single-service &amp; single-use articles; properly stored</li> </ul>				~				46. Toilet Facilities; properly constructed, supplied, and clean No dining / restroom for employees in house 47. Other Violations				
	~	and used								~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(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	<sup>ddress:</sup> street	City/State: Rockwal		License/Permit # Page Food 5016		<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		-							
Item/Loca	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>				
Extra st	orage cooler residential											
Chee	ese / cut greens /	38/39										
	Beef	33										
	Freezer	10										
Cook	ing temp burger	170										
Resid	ential cooler inside											
	Tomatoes	39										
	Lettuce	38										
Item	OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	VED AN	1 <mark>D</mark>				
34	Address screen door g	japs										
	Great new precut lettuce and tomatoes / cut onions to avoid cutting on site - minimal washing on site											
W	Watch cut greens belo	ow beef -	in cooler ( beef is cryo / ir	n box ) and	l shelf an	d lettuce in bags -	- wato	ch				
	All chips in vector proof containers - confirmed											
	Using tphc for tomatoes anc cut lettuce - open 11:00 -1:30											
	Hot water 124 F											
3	•	•	s using how water from si	nk 124 f i	no three	comp						
	Sanitizer in bucket -100 ppm bleach											
	Cooking to required te	•										
			tion per label and not with		lution etc							
			ill and touching bread etc									
	Hands to be washed and sanitized between or use utensils etcplans to use sanitizer dip after placing gril											
	- ·		t lettuce less than 4									
	Bare hand policy - using hand washing and hand sanitizer and also 100 ppm bleach on towel											
40/45	Spatula temp 229 F - this is temp that touches bread and meat to flip											
42/45												
33	No mop sink on site											
	Facility is grandfathered and was approved to operate as is currently standing pre 1998											
	+											
Received (signature)	<sup>by:</sup> See abov <sup>by:</sup> Kelly Kírkpo	/e	Print:			Title: Person In Charge/	Owner					
Inspected	by:		Print:									
(signature)	Kelly Kírkpo	ıtríck	$\mathcal{RS}$			Samples: Y N #	collecte	d				
			1			r, "						