

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: 465 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 residential					
Meat cooler	35				
Inside meat cooler	37				
Meat	39				
Cooking temp of patties	178				

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:
	Storage room: surfaces wooden washable would be best
	All chips in plastic containers
34	Seal all openings in screen doors etc
	Hot water 124 F
33	Using three step warewashing with tubs- no three comp
	Tomato washing and lettuce washing - separate with potable distilled water
	Hamburgers are placed in box on table until cooked - 15 min max
	Bare hand policy - washing and sanitizing policy posted
	Tphc for Tomatoes and cut leafy greens less than 4 hrs
	Test strips on site
	Thermo on site
42/45	General cleaning under behind and around
	Sanitizer in bucket - (three step) 100 ppm test strips on site
	Discussed handing and touching meat etc ... using sanitizer wiping cloth for thumb
	New grill scraper awesome
W	When replacing refrigeration to use commercial nsf
	All food containers are w r s daily
W	Store spray bottles hand sanitizer low below prep table
32	Watch use of cardboard in area - use washable material
42	Clean inside meat cooler / cleaning direct food contact regularly
	Freezer -12
W	Moved thermo into warmest location of cooler to keep an eye on it
	Surface of spatula is 187 F
	Facility is grandfathers and approved as is prior to 1998
Covid	Taking temps in morning leaning and sanitizing

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