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: 08/20/2020		20	Time in: Time out: 1:24									Est. Type Risk Category Limited Med Page 1 of _	Page <u>1</u> of <u>2</u>	
			Complaint		4-Investigation				5-CO/Construction 6-Other TOTAL/SCO	TOTAL/SCORE				
Establishment Name: Contact/Owner Boots Burgers David Moon					e:					* Number of Repeat Violations:  ' Number of Violations COS:  10/00/	10/90/A			
	Physical Address: Austin street Pest control: Commercial company				mpany		ood aned by	owner			Follow-up: Yes I U/9U/	<u> </u>		
Mark	Co	appro	nce S priate	Status: Out = not in core points in the OUT box for	each numbered i		Mark 🗸 i		priate	box 1	or IN	, NO	plicable $COS = corrected on site NA, COS                                   $	:h
Com	plia	nce Sta	atus	Prior	rity Items (3	3 Points) vi	olations Re		Imme Comp				ive Action not to exceed 3 days	
0	J N O A O Time and Temperature for Food Safety					R		O I U N T	N O	N O	C O S	Employee Health		
	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 and posting		
	3. Proper Ho Cooking to or		Proper Hot Holding to Cooking to order	roper Hot Holding temperature(135°F) sing to order				<u> </u>				Preventing Contamination by Hands		
·	4. Proper cooking time and temperature Confirmed 178 F					~	·		14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			F in 2		~	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. ) Bare hand policy filed at city hall				
w	w			6. Time as a Public Hear Using for tomatoes and le	lth Control; pro ettuce / filed at	ocedures & r	ecords		<u> </u>				Highly Susceptible Populations	
					proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart / minneola meat				od in						Chemicals			
	8. Food Received at proper temperature To always check						~	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
				Protection	from Contami	ination		V	N				18. Toxic substances properly identified, stored and used Watch storage of new hand sanitizer in use	
·				Food Separated & propreparation, storage, dissections     Storing meat on bottom not	play, and tastin		od						Water/ Plumbing	
w		10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature of backflow device		19. Water from approved source; Plumbing installed; proper backflow device City approves when installed 1968										
	11. Proper disposition of returned, previously served or reconditioned No returns			d or		20. Approved Sewage/Wastewater Disposal System, disposal								
						ation Item							rective Action within 10 days	
$\cdot$	I N N C N O A O Demonstration of Knowledge/ Personnel R			O I U N	N O	N A	C	Food Temperature Control/ Identification	R					
									T	Ŭ	А	s		
U				21. Person in charge pre and perform duties/ Cert	esent, demonstra	ation of know				,	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
U				21. Person in charge pre	esent, demonstra tified Food Mar	ration of know mager (CFM)					A		Maintain Product Temperature  28. Proper Date Marking and disposition  Prepping in area daily	
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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)

Establish	ment Name:	Physical A	Address:	Ci	ty/State:	Lice	ense/Permit #	Page 2 of 2			
	Burgers	465 Austin street			Rockwall		FOod 5016				
Térre/Ter	adi an	Т Е	TEMPERATURE	E OBSERVATI		T4/T4*		Т			
Outsic	de cooler residential	Temp F	Item/Location		Temp F	Item/Location		Temp			
Outsic											
N	/leat cooler	35									
Insid	de meat cooler	37									
	Meat	39									
Cook	ing temp of patties	178									
				~~~		~					
Item	AN INSPECTION OF YOUR ES		SSERVATIONS AND				NDITIONS OBSER	VED AND			
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 so	reen do	ors 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 - was										
	Tphc for Tomatoes and	d cut leat	y greens less tha	ın 4 nrs							
Test strips on site											
42/45	Thermo on site General cleaning under behind and around										
42/43	Sanitizer in bucket - (t			rine on cito							
	Discussed handing an			•	r wining	cloth for thu	mh				
			ng meat etc us	ing samuze	i wipirig	CIOUTI IOI UIU	IIIU				
New grill scraper awesome  W When replacing refrigeration to use commercial nsf											
W When replacing refrigeration to use commercial nsf  All food containers are w r s daily											
W	Store spray bottles ha			n table							
32	Watch use of cardboa										
42					ularly						
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	Covid Taking temps in morning leaning and sanitizing										
Received	by:		Print:			Title	: Person In Charge/	Owner			
(signature)		/e					omigu	- ··			
Inspected (signature)	l by:	<u></u>	Print:								
( g()	Kelly Kirkpo	utrick	/KS			Samı	oles: Y N ‡	# collected			