

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Artis Hicks	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: Carl's Jr.	Physical Address: I-20	City/State: Rockwall	License/Permit # Food 5149	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer ice cream	17	Meat steam table		Breeding station	
Cold top unit		Hamburgers	166	Egg wash	38
Egg mix / ham	39/39	Wic		Breeding	65
Below	38	Tomatoes			
Steam table		Cheese			
Sausage	156	Beef			
Beef	156	Wif	16		
Ice bath egg wash	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Watch hot water - temp is really high - 160 F
W	Watch clean pots next to hand sink
	Continuing to use tphc for cut tomatoes and lettuce and ceded- stickers with times
32	Keep an eye on condition of wooden cabinets at front counter - painted - need to clean and paint exposed wher needed ...
	Not using front smallCooler
45	Address standing water in area near front side door at drive they
34	Fly strips -- watch use and door could benefit from air curtain as could drive they doors
45/32	Repair wall at drive thru
34	Need to Remove fly stop hanging from ceiling near ice machine - provide some other means a
	Confirmed air gap at ice machine / clean under ice machine
45/32	Fill holes in walls where needed throughout kitchen. T r hthe h
	Sanitizer in buckets 200 ppm quats
45	Make repairs to cove base near front counter from drive thru where needed
42/45	Minor cleaning around and under rcooking equipment
	Will eliminate the fly strips in the food prep areas
34	Need to address gap at back door / make repairs to tile around mop sink
37	Need to address ice on boxes in wif and dripping from various locations around fan box and ceiling /
45/32	Also need to plug the panel holes with buttons or Some other meats
W	Minor cleaning in wic / wif
Cos	Contaminated breeding is at 65 F wirh a 7 day sticker for rotation /—manager is taking to 2 bags every 4 hrs and discard
	Gloves used to touch rte foods is
45	Standing water along edge in wic near wall inside and outside
	Reminder no home pesticides
Covid	Employees screen and temps at arrival / shields at pos / cleaning dining room and touched surfaces
	Every 30 mins / using peroxide product - must use per label - 5 min indicated on label for covid /sars
	Advised to use per label / reading before use

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