Follow-up fee of \$50.00 is required after 1st
Followup

Store needs Maint!

Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: Time in: Time out: License/P 07/22/2020 8:28 9:30 Food				/Permit # d5149						FF Risk Category Page 1	of 2				
					tion: 1-Routine	2-Follow Up	3-Compla			Inve	stiga	tion		5-CO/Construction 6-Other TOTAL	SCORE
Es	tabli	shm	nent l			C	ontact/Owner l							* Number of Repeat Violations: Vumber of Violations COS:	
Carl's Jr. Loves Physical Address: Pest control: Odd: 07/14/2000						Hood Grease t		ease	e trap: Follow-up: Yes 6/9	6/94/A					
I-30		<u> </u>	1.	-	24.	Orkin 07 ompliance IN = in comp	7/14/2020	0	<u> </u>	08/20				29/2020 1000 No	XV/ . 1
Ma	rk tl	Com he ap	pliar	riate	points in the OUT box for	r each numbered item	Mark		propri	iate bo	x for	IN, N	Ю,	plicable COS = corrected on site R = repeat violation W - NA, COS Mark an in appropriate box for R	Watch
Co	mpli	ance	e Stat	tus	Prio	ority Items (3 Poi	nts) violations	s Requ		nmed compli				ive Action not to exceed 3 days	
O U	I N	N O	N A	C		nperature for Food Statement (1)	Safety	R	O U	I N	N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time	,		П	T				S	12. Management, food employees and conditional employees	
		V								•				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding Good	g temperature(41°F/ 4	5°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	1
	_				3. Proper Hot Holding See	temperature(135°F)		+						Preventing Contamination by Hands	
		•			4. Proper cooking time	and temperature		H						14. Hands cleaned and properly washed/ Gloves used properly	y
					5. Proper reheating pro	cedure for hot holding	g (165°F in 2						-	15. No bare hand contact with ready to eat foods or approved	
		'			Hours)						'			alternate method properly followed (APPROVED Y. N. Gloves	.)
W					6. Time as a Public He Adding breading station	alth Control; procedu to 4 hr list / stickers o	res & records on other tos							Highly Susceptible Populations	
					Ар	oproved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine	* *		П						Cooking	
	'				good condition, safe, and destruction		asite							Chemicals	
	~				8. Food Received at pro To always che	-				~				17. Food additives; approved and properly stored; Washing F. & Vegetables	ruits
					Protection	n from Contaminatio	on			/				18. Toxic substances properly identified, stored and used Watch	
	~				9. Food Separated & preparation, storage, di		iring food				,			Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_	ces and Returnables ; ppm/temperature	Cleaned and Vatch			/			+	19. Water from approved source; Plumbing installed; proper backflow device Watch	
		/			11. Proper disposition reconditioned Disc	of returned, previousl	y served or			/			ĺ	20. Approved Sewage/Wastewater Disposal System, proper disposal	
								oints)	violar	tions	Rea	uire (Cori	rective Action within 10 days	
O U T	I N	N O	N	C		n of Knowledge/ Per		R	O U T	I	N O	N A	C O S	Food Temperature Control/ Identification	R
		0	A		201101134144101	or ithowheage, i er									
	~	0	A	S	21. Person in charge pr and perform duties/ Ce	resent, demonstration	of knowledge,			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	'	0	A		21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u	resent, demonstration rtified Food Manager	of knowledge, (CFM)							Maintain Product Temperature 28. Proper Date Marking and disposition	ding)
	'	0	A		21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u All employees excep	resent, demonstration rtified Food Manager	of knowledge, (CFM)			~				Maintain Product Temperature	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Artis Hicks	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: S Jr.	Physical A	ddress:	City/State: Rockwal	License/Permit # Food 5149	Page 2 of 2					
			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F					
Freeze	er ice cream	17	Meat steam table		Breading station						
C	old top unit		Hamburgers	166	Egg wash	38					
Eg	gg mix / ham	39/39	Wic		Breading	65					
	Below	38	Tomatoes								
S	Steam table		Cheese								
	Sausage	156	Beef								
	Beef	156	Wif	16							
Ice k	oath egg wash	41									
	- 33		SERVATIONS AND CORRECTI	IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSER	VED AND					
W	Watch hot water - tem	n is really	/ high - 160 F								
W	Watch clean pots next	•									
	· · · · · · · · · · · · · · · · · · ·		omatoes and lettuce and co	eded- stick	kers with times						
32			cabinets at front counter - pai			her needed					
	Not using front smallC		·								
45	<u> </u>		near front side door at driv	e thev							
34			or could benefit from air ci		could drive they doors						
45/32	Repair wall at drive the										
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											
	Sanitizer in buckets 20	00 ppm q	uats								
45	Make repairs to cove l	oase nea	r front counter from drive th	ru where	needed						
42/45	Minor cleaning around	d and und	der rcooking equipment								
	Will eliminate the fly st	trips in th	e food prep areas								
34	Need to address gap	at back d	oor / make repairs to tile ar	ound mop	sink						
37	Need to address ice of	n boxes	in wif and dripping from va	rious loca	tions around fan box and	ceiling /					
45/32	Also need to plug the	panel hol	es with buttons or Some of	ther meat	S						
W	Minor cleaning in wic	wif									
Cos	Contaminated breading is	at 65 F w	rirh a 7 day sticker for rotation	—manager	is taking to 2 bags every 4 hr	s and discard					
	Gloves used to touch	rte foods	is								
45	Standing water along	edge in v	vic near wall inside and out	side							
	Reminder no home pesticides										
Covid	Employees screen and	d temps :	at arrival / shields at pos / c	leaning di	ning room and touched su	ırfaces					
Covia		-	•		•						
	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										
	Advised to use per luber / reduing before use										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/	Owner					
Inspected (signature)		utríck	Print:		Samples: Y N #	collected to					
		_		_							