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

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

Date: 01/16/20)23	Time in: 8 10:58	Time out: 12:10		cense/Perm		9				Food Managers Food Handlers 1 on duty 5 Page 1	of <u>2</u>			
Purpose of In	nspec	ction: 1-Routine	2-Follow U	Jp 3-0	Complaint		4-Inv	estig	ation			/SCORE			
Establishmen Carl's Jr.	t Nan	ne:		Contact/C Kayla J	Owner Nan ones	ne:					* Number of Repeat Violations: Vumber of Violations COS:	Ω/Λ			
Physical Address: 1990 E - I-30 Pest control Orkin 01/04			est control : kin 01/04/20	trol: Hoo 04/2023 Dec					e trap / waste oil : Follow-up: Yes / //9 /22 1000 gals / LES 12/31/22 150 gals / No Pics	7/93/A					
Compli Mark the appro	ance S	Status: Out = not in con	mpliance IN = in	compliance		not obs					plicable COS = corrected on site R = repeat violation W NA, COS Mark an In appropriate box for F				
							Imme	diate	Cor	recti	ve Action not to exceed 3 days				
O I N N U N O A	С	Time and Temperature for Food Safety						F		Comp O I U N	N		C O	Employee Health	R
T	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		**	Š	12. Management, food employees and conditional employees	;			
		1. Froper cooling time and temperature					~	1			knowledge, responsibilities, and reporting				
/	2. Proper Cold Holding temperature(41°F/45°F) See					w	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at all hand sinks	n				
/		3. Proper Hot Holding to See	emperature(135	5°F)							Preventing Contamination by Hands				
/		4. Proper cooking time a See	and temperature	2		1	V	1			14. Hands cleaned and properly washed/ Gloves used proper	ly			
		5. Proper reheating proce Hours)	edure for hot ho	olding (165°)	F in 2	-			./		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.				
		6. Time as a Public Heal	Ith Control: prod	cedures & r	ecords						Using gloves	-/			
		o. Time as a rubile freat	iui controi, proc	vectures & r	ccords	┧┞	1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
		Арр	proved Source						~		Pasteurized eggs used when required Using liquid				
		7. Food and ice obtained good condition, safe, and	d unadulterated:		od in						Chemicals				
		destruction Gordon's	s								Chemicais				
		8. Food Received at proj Checking	per temperature	e			/	•			17. Food additives; approved and properly stored; Washing F & Vegetables	ruits			
			from Contami	ination			w 🗸	,			Water only 18. Toxic substances properly identified, stored and used Wateh and avoid use of home posticides for di	oing			
		Food Separated & propreparation, storage, dispreparation			od	11			<u> </u>		Watch and avoid use of home pesticides for dir Water/ Plumbing	iirig			
		Sep 10. Food contact surface	es and Returnab	oles ; Cleane	d and						19. Water from approved source; Plumbing installed; proper				
		Sanitized at • 200 p				<u> </u>	W				backflow device Pipe without air gap unknown origin under ice mad	chine.			
		11. Proper disposition of reconditioned Disca			d or		V				20. Approved Sewage/Wastewater Disposal System, proper disposal				
		<u>L</u>			s (2 Point	s) viol	lation	s Req	uire	Cor	Grease trap tickets on site rective Action within 10 days				
							0 I	N		С	·	ъ			
O I N N N T I N A		Demonstration	of Knowledge/	/ Personnel	F		U N	О	A	o s	Food Temperature Control/ Identification	K			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kayla Jones	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: S Junior	Physical A		City/State: Rockwal	I	License/Permit # Food 5149	Page	<u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVAT	IONS			I.		
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp 1	
Ice cream unit		14	Freezer for hamburgers	+ -	Wic ambier			37	
•			Cold top unit top part on ice		Pico /cut green			39/39	
Mil	k cooler milk	40	Guac	+	6 Tomatoes / cut tomatoes			38/38	
	ohc for condiments veggies	Stickers	Breading station						
	Hot holding		Chicken	37					
Chi	cken tenders	143/149	Breading liquid	37					
Τ	lamburgers	156							
Just	cooked burgers	156-174							
Ta			SERVATIONS AND CORRECTIV						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	ED AN	ND	
	Keep an eye on condi	tion of be	verage nozzles						
42/45	Keep area under soda	station o	clean - need detailed in drair	n too					
	Allergy posting includes symptoms etc								
45	All holes in walls behi	nd three	comp sink will be addressed	b					
	Test strips within date		'						
42	•	or stickin	ess / grease accumulation						
	Replacing sauce bottle								
45/32			anstime unknown will a	addraee s	area unde	er front counter			
45/52				addi C 33 c	area uriu	er mornt counter			
45	Wand for shakes is cleaned and sanitized after each use Need to remove shipping liner from drain cover in front of ice machine								
1 J	Cleaning ice machine			Je macm	116				
4E/EQ	To clean under ice ma								
				no with r	om o dol				
32/45			walls and ceiling will be do	ne with re	emodei				
	Cold top unit is being								
			led around and under and. \	Whine eq	uipment				
45	To clean air vents whe								
	Changing mix and associated pans breading station every 2 bags or 4 hours whichever is sooner								
34	Small gap at back doc								
32			also be addressed during re	mod					
45	Need to work on pane	l buttons	in wif						
32/45	To address flooring in	wif with r	emodel						
W	To use commercial bu	g spray fo	or dining room \dots to watch ι	ise of pe	sticides				
44	Need to clean around	the dump	psters - oily spills and arour	nd spent	grease c	ontainer			
				•					
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner		
Inspected (signature)	See abou	utríck	Print:			0 1 2 2	11	1	
	5 (Revised 09-2015)					Samples: Y N #	collecte	:C	