

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kayla Jones	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Carl's Junior	Physical Address: 1990 E I -30	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
Ice cream unit	14	Freezer for hamburgers	8.4	Wic ambient	37
Hot pass mercury unit	212-300	Cold top unit top part on ice		Pico /cut greens	39/39
Milk cooler milk	40	Guac	35/36	Tomatoes / cut tomatoes	38/38
Using tphc for condiments veggies	Stickers	Breading station			
Hot holding		Chicken	37		
Chicken tenders	143/149	Breading liquid	37		
Hamburgers	156				
Just cooked burgers	156-174				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Keep an eye on condition of beverage nozzles
42/45	Keep area under soda station clean - need detailed in drain too
	Allergy posting includes symptoms etc
45	All holes in walls behind three comp sink will be addressed
	Test strips within date
42	Shelving to clean minor stickiness / grease accumulation
	Replacing sauce bottles when needed
45/32	Remodel of kitchen is in the plans ...time unknown ... will address area under front counter
	Wand for shakes is cleaned and sanitized after each use
45	Need to remove shipping liner from drain cover in front of ice machine
	Cleaning ice machine weekly inside
45/52	To clean under ice machine and address pipes
32/45	Maint to tile and cove base and walls and ceiling will be done with remodel
	Cold top unit is being repaired
42/45	General detailed cleaning needed around and under and. Whine equipment
45	To clean air vents where needed
	Changing mix and associated pans breading station every 2 bags or 4 hours whichever is sooner
34	Small gap at back door corner
32	Mop sink and tile and grout to also be addressed during remod
45	Need to work on panel buttons in wif
32/45	To address flooring in wif with remodel
W	To use commercial bug spray for dining room ... to watch use of pesticides
44	Need to clean around the dumpsters - oily spills and around spent grease container

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Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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