

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Brian Dalton	Print:	Title: Person In Charge/ Owner Gm
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-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
Cooler under font counter	43/45	Cold top unit ambient	34	Wic	
Whipped cream	46/48	Pico	39	Tomatoes	40
Sandwich slides	200 +	Omelette mix	39	Chicken raw	40
Using tphc for tomatoes and lettuce		Egg wash	38	Melons	40
Drawer units		Hamburger freezer	1	Burgers thawing	41
Eggs	177	Chicken breading station		Wif	18
Burgers just cooked	170	Chicken	38/39		
Sausage	167				

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: All temps F
34	Fruit flies around customer soda station to be addressed - towels used to soak up water etc under rug
	Hot water at hand sink 134 F watch
	Three comp sink sanitizer - 150-200 ppm quats
32	Time to phase out white cutting board in sink
W	Watch storage of personal items
32/45	Front counter shelving is still in same condition as mentioned at past insps
02	Under counter cooler is not holding 41 or less - to move all TCS foods until repaired (milk and whipped cream)
W	Reminder to keep lid on ice cream
34	Fly strips to be used in nonfood area - watch one in drive thru adjacent to ice cream dipping well / also remove one in back chicken prep area
45	General detailed cleaning needed under behind bd around equipment - address area under pos as well
42/45	Clean shelving under boxes - various locations and around soda boxes - fruit flies
19	Address air gap at ice machine /
45	Fill holes in walls where needed
W cos	stickers for tphc for lettuce and tomatoes are missing - all others non Tcs are posted
42/45	General cleaning around - cooking and prep lines
45	Heavy grease accumulation around cooking area and behind and under
45/32	Paint on wall to wic is peeling due to heat next to flat top To address - SS panel would be option
37	Watch storage of hamburgers in contact with the frost in the burger slide top unit - time to defrost as well
19	Leaky at faucet at mop sink
32	Address rusty shelving in wic and clean floor and shelving
37/45/47	Wic to address condensation action dripping and freezing onto boxes under fan and clean flooring etc
	Discard boxes with ice on them / floor storage - new delivery

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