

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Justin Banks	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 Junior	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
Not using front counter cooler		Cold top		Wic	
Ice cream freezer	7.6	Cheese	40	Tomatoes /Pico	37/37
Sandwich pass thru holding	197/202	Quac with tomatoes	38	Cheese / chicken	37/37
Hot drawers		Inside	39	Wif	8
Pattie's	155	Hamburger freezer	-11		
Chicken	149	Breading station.			
Grilled onions	166	Chicken	39/40		
Cooked strips on fryer	190's	Upright chicken cooler	38		

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:
19	Addressing water leak issue at soda station collecting under rug
42	General cleaning under soda station needed / have drains checked etc / trash from above
	Kitchen -/ hot water at three comp and hand sink 140 - watch
w	Reminder that sanitizer side and clean dish side is next to hand sink - best to flow away / watch for splashing
	Sink sanitizer 200 ppm
45	Clean pipes under three comp sink / and area drains etc
	Fog tank - used for carbon build up on trays etc
32	Best to replace wooden peg board with plastic on shelving watch placemat of aprons as well
45	Fill holes in walls where old chemical dispensers were installed
32/45	Condition of shelving and front counter under SS Has not changed - to be addressed to meet code
37	Time to defrost ice cream freezer
35	Store employee cups and etc below boxes of coffee etc in drive thru
W	Best to label containers and not lids to white granules - salt and sugar
42/45	Detailed cleaning under behind around over etc for all cooking equipment
	Cut greens / tomatoes / cheese - tphc
	No shelled eggs used / past product only
42	Clean Fry cart / and shelving on cooking equipment /hood filters exteriors
37	Need to defrost hamburger freezer and avoid contact with burgers to sides of unit
	Tongs used to place frozen Pattie's on broiler conveyor
	Breading station. Will keep sifted to keep dry!
W	Discussed date marking etc- breading not used more than 4 hrs generally
32	Address rusty shelving where needed
45/32	Clean mop sink area and address gap at back door / hang mop to dry
45	Clean floors in wif /watch pipe ice / seal holes in walls
	Very minor needed in wic

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