r e		i	reo		of \$50.00 is after 1st		City of F	Rock			In	spe	ecti	ion Report				
	Date:         Time in:         Time out:         License/Per           01/28/2022         10:00         12:39         Food												Food handlers Food managers All 2 Page <u>1</u> of <u>2</u>					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						4-	Inve	estiga	atio	n	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:						
С	Establishment Name: Contact/Owner N Carl's Junior Loves						ame:						✓ Number of Violations COS: 10/00//					
	Physical Address: Pest control : I-30 Orkin 1"01/26/22						Ho 11/202	od 21/ Sej	o 2021			se trap : 11/23/2021 1000 Follow-up: Yes  Vo  I						
F F F F F F F F F F F F F F F F F F F						$\mathbf{O} = \text{not } \mathbf{C}$				NA = not		pplicable $COS = corrected on site R = repeat violation W-Watch , NA, COS Mark an  in appropriate box for R$						
	Priority Items (3 Points) violations							re In	nmea	liate	Cor	rect						
O U	Ι	$ \begin{array}{c c} I & N & N & C \\ N & O & A & O \end{array} $ Time and Temperature for Food Safety (E = degrees Externation)				R	O U	DIN (		nce Stat N N O A	C O	Employee Health						
Т				S     (F = degrees Fahrenheit)       1. Proper cooling time and temperature					T				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		-		2. Proper Cold Holding temperature(41°F/ 45°F)										13. Proper use of restriction and exclusion; No discharge from				
	~	See							~				eyes, nose, and mouth Will email poster / to be placed at hand sinks					
	~	3. Proper Hot Holding temperature(135°F) See											Preventing Contamination by Hands					
	4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves observed							
	6. Time as a Public Health Control; procedures & records Using stickers							<u> </u>	Highly Susceptible Populations									
					Арј	Approved Source				Pasteurized eggs used when required								
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial						<u> </u>				Yes Chemicals						
	~				8. Food Received at pro					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	<u> </u>				Protection	1 from Contamination	1			~				Water only           18. Toxic substances properly identified, stored and used           Stored con				
	9. Food Separated & protected, prevented during preparation, storage, display, and tasting Coard				ing food							Stored sep Water/ Plumbing						
	Good I0. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch cleaning				3					19. Water from approved source; Plumbing installed; proper backflow device Leak at soda station								
		v	/		11. Proper disposition or reconditioned Disca	of returned, previously arded	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0			T N		Prie	ority Foundation	Items (2 Poi		iolat 0	_		_	_	rrective Action within 10 days				
U T	I N	N C	A A	C O S		n of Knowledge/ Perso		R	U T	Ν	N O	N A	C O S					
	~				21. Person in charge pre and perform duties/ Cer 2					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no un All employees within	nauthorized persons/ persons	ersonnel			~				28. Proper Date Marking and disposition Good				
Safe Water, Recordkee Labo			Safe Water, Reco	rdkeeping and Food I Labeling	Package	ckage				~		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using thermo iPad combo						
	~				23. Hot and Cold Water Watch hot is ho	r available; adequate pr	ressure, safe							Permit Requirement, Prerequisite for Operation				
	~				24. Required records av destruction); Packaged 1 Commercial	vailable (shellstock tags	s; parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) To post current				
	1				25. Compliance with Va		ocess, and			1				Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance processing methods; ma Logs on iPad					~				Equipped watch what is next to				
					Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>				
	~				26. Posting of Consume foods (Disclosure/Remi Awareness poster o	inder/Buffet Plate)/ All	lergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
0			7		Core Items (1 Poin	nt) Violations Requi	re Corrective		_				_	ays or Next Inspection , Whichever Comes First				
O U T	I N	N C		C O S	Prevention of	of Food Contaminatio	on	R	O U T	Ν	N O	N A	C O S					
1					34. No Evidence of Inse animals Watch cleani	ing / will move strips	s				~			41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness		bacco use				-			Physical Facilities				
	~				36. Wiping Cloths; prop Stored in buck	ets			1					42. Non-Food Contact surfaces clean See				
1					37. Environmental conta					~				43. Adequate ventilation and lighting; designated areas used Watch as film on surfaces				
		V	1		38. Approved thawing r Cooking and wic	method C				~				44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpsters				
					-	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See				
W					39. Utensils, equipment dried, & handled/ In us Watch utensils st 40. Single-service & sin	se utensils; properly use torage	ed			~				<ul> <li>46. Toilet Facilities; properly constructed, supplied, and clean</li> <li>Equipped</li> <li>47. Other Violations</li> </ul>				
	~				and used Watch	igie-use articles; prope	ary stored				~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Justin Banks	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: 5 Junior	Physical A I-30		ity/State: Rockwal		Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVATI	IONS Temp F						
Item/Loc		Temp F	Temp F Item/Location		Item/Location	Temp F				
Not us	ng front counter cooler		Cold top		Wic					
lce	cream freezer	7.6	Cheese	40	Tomatoes /Pico	37/37				
Sandw	vich pass thru holding	197/202	Quac with tomatoes	38	Cheese / chicker	<b>ר</b> 37/37				
F	lot drawers		Inside	39	Wif	8				
	Pattie's	155	Hamburger freezer	-11						
	Chicken	149	Breading station.							
G	rilled onions	166	Chicken	39/40						
Cook	ed strips on fryer	190's	Upright chicken cooler	38						
•		OBSERVATIONS AND CORRECTIVE ACTIONS								
Item       AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND         Number       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									
45	Sink sanitizer 200 ppm									
45	Clean pipes under three comp sink / and area drains etc									
32	Fog tank - used for carbon build up on trays etc									
45	Best to replace wooden peg board with plastic on shelving watch placemat of aprons as wellFill holes in walls where old chemical dispensers were installed									
43 32/45					to be addressed to meet co	do				
37	Condition of shelving and front counter under SS Has not changed - to be addressed to meet code Time to defrost ice cream freezer									
35				hrive thru	1					
W										
42/45			around over etc for all cook							
	Cut greens / tomatoes									
	No shelled eggs used		•							
42	Clean Fry cart / and shelving on cooking equipment /hood filters exteriors									
37	Need to defrost hamb	urger free	zer and avoid contact with b	ourgers to	o sides of unit					
	Tongs used to place fr	ozen Pat	tie'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										
45	Clean floors in wif /watch pipe ice / seal holes in walls									
	Very minor needed in wic									
Received	by:		Print:		Title: Person In Charge/ Ow	mer				
(signature)	Bee abov Kelly Kirkpo	/e								
Inspected (signature)	by:	, , 4	Print:							
		itrick	'KS		Samples: Y N # col	llected				
Form EH-06 (Revised 09-2015)										