



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Kayla Jones</b>	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: <b>Carls Junior</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5149</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream custard	7.1	Chicken tender station		Wic	38.9
Under counter cooler not used		Chicken	339/39	Tomatoes	39
Warmer slides	308	Egg wash	38	Pico	40
Drawer unit		Hamburger freezer	17	Thawing burgers	41
Burger	165	Cold top unit		Wif	8
Tenders	145	Prime rib	41		
Reach in part of Wif	13	Quac with tomatoes	39		
		Inside cheese	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Restroom equipped / see loves report
42/45	General cleaning needed under soda station
34	Small gap at back door
32	Under Front counter area no changes this far so condition is not cleanable - plans for remodel
	Sanitizer in bucket 400 ppm / okay per label
	Using cooler under front counter for paper storage
37	Time to defrost freezers where needed
45	To address grout issues in front of ice machine
	Hot water 128 F
45	Fill small holes in wall where needed
45	Repairs to tile and cove base needed
	Using tphc for condiments -stickers indicate times
	Using probe / iPad combo - blue tooth
!!	Discussed bacon and Tcs and water content and rendering fat etc - to ask for confirmation that bacon is non Tcs food
	Will check on employee health policy for hand sink
	Hot water 166
	Sink sanitizer 400 ... watch as this is the allowed upper limit
	Fog tank used for SS
	Batter for chicken station is replaced every 4 hrs or less
	Hamburger unit will be defrosted tonight / tongs in freezer units area also replaced every 4 hrs
	Using P eggs
	Cart for fryer baskets is washed twice per day
37	To address condensation in wif around door and dripping from pipe near. Ox
45/42	General cleaning under and around equipment and under shelving in wic and wif etc
45	To clean air vents where needed

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

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