



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Alex Paramo</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>Chic fil a</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8019</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door salad front counter	33/37	New freezer	-4	Unit 2 salad	38
Front counter single door yogurt	40	Pass thru cold	39	Chicken/ salad mix	39/37
Hot slides	173/183	Tomatoes/t2 / lettuce	46/51/38	Unit 3	37
Drive thru salads borderline	41	Hot drawers chicken	167	Unit 4	40
Soft serve	38/41	Drawer 2 Mac n cheese	166	Upright freezer	-11
Under counter dt	35	Nugget pans	181/160	Wic	39
Shake base	34	Soup table	181	Tomatoes / shredded chicken	40
Dt bev	39	Unit 5	38	Chicken cooling / half and half	40/41

### 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:
	No customers accessing inside restaurant
	Only employees inside / mask / screening at arrival / taking temps /
	Hot water in restroom 100 F (took some work ) electronic eye may be issue
	Hot water at front hand sink - 115 F
	All bev nozzles are w r s nightly
	Sanitizer wipes used in this area - no rinse - 200 ppm quats
37	New freezer- condensation frozen in bottom/ also in upright freezer
01	Tomatoes in cold rail on lifted tray are 46-51 F (cut at 11:45) - cut lettuce 39 F ( will be discarded at 4 hrs )
W	Avoid over stocking any and all coolers etc
	Hot holding above 191 F fillet/ nuggets - 288f
45	Address grout where needed
	Breading table - sifting flour 41/ chicken38/37
	Thaw cabinets - 34/32/34/38/38
42/45	GeneralCleaning under behind and around equipment
	Dishmachine -
	Sanitizer at three compartment 200 ppm
	Wif - door hinge on order to be delivered test -16 F small amount of rain drop and frost condensation
	Watch low hanging basket on three comp sink
W	Discussed cooling down procedures - to document temps
	Great date marking
	Tomatoes kept in wic prior to washing and cutting and the placed back inside / temp in wic 46/48 ?
	Using gloves to follow hand washing
	Using Atkins thermocouple
42/45	General detailed cleaning under behind and around equipment schedule
01	Will address tomatoes once cut you have 4 hrs max to cool back down to 41f

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