

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Anelle Gamez	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: Chick Fil a 03897	Physical Address: North Goliad	City/State: Rockwall	License/Permit # 9514	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Prep salad unit	39/40	Thawing 2	28	Con salad unit	40
Chicken / cut greens	37/38	Thawing 1	37	Cold top unit lettuce	41
Fruit cooler just loaded	36.8	Breading station	35	Hot holding spicy / regular	168/170
Wic	34/35	Chicken / batter	37/40	Upright freezer	15
Cooked chicken	37/	Breading 2 only button used	36/37	Egg station liquid	36
Sliced chicken	37	Cheese unit cheese	41	Mac n cheese ambient	Up to 154
Wif	-12	Soup unit chicken	178	Cookie freezer	-12
Thawing 3	30	Hot pass egg/ grilled	166/138		

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:
	Keep an eye on dumpster and also area outside back door
	Hot water at hand sink 100 F / hot water at three comp 112 and going up
	Dishwashing area is a confusing area Dirty clean dirty clean etc ...
	All items get washed in sink and then also in machine and exit to left
	Sink sanitizer 200 ppm / Dishmachine - tested with 160 sr label
	Veggie wash within range
	In wic Discussed issue when storing covered items under fan box and leaving cooling items vented when cooling down
W	Good date marking in wic / watch when storing boxes over prepped
W	Addressing frost in wif
	Thawing cabinets are deep cleaned on Saturdays
Cos	Best to invert to go containers
	Using pasteurized eggs product and hard boiled eggs no cooking raw eggs on site per company
	Keep an eye on condition of hot holding pans - replaced when needed badly burned
	Front line drink unit 40/prep case 39/ drink cooler 2 -39 / whipped cream cooler
	Slides 150-160s !
	Ice machine is cleaned weekly interior
27	Creamer unit is holding 43- 44 F and will be turned down ...heavy use morning
42	Minor cleaning inside unit ...spills
	Milk shake unit -33/34
	Soft serve unit - 35/39
42 /45	Clean spills under cup dispenser in drive Thru area and floor around etc
	Confirmed air curtain at drive thru main door in operation / and also at drive thru
	Beverage nozzles are cleaned daily
	Using ice scoops with protective sleeves
	Restrooms equipped
	Play ground is cleaned daily with quats / outside company just play clean biweekly
	Using Atkins thermo couple ...

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