



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>John McKenzie</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>Chicken Express</b>	Physical Address: <b>S Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FOOD 7284</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Tea cooler	28	Okra	137	Glass front cooler	37
Hot holding		Back steam table		Butter	41
Strips (30 min hold)	127/136	Gravy	151		
Spicy strips	135	Mac n cheese	165		
Steam table Mac n cheese	186	Wic			
Chicken pieces	135/147	Chicken	41/41		
Hot holding		Wif	-16		
Mash pot	135/141				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Clean inside Tea cooler and address peeling shelving etc
	Hot water at hand sink - in restrooms 116 F
	Hot water at hand sink in kitchen - 114 or higher
34	Observed fly in prep area
40	Remember to cover top cup at cups dispenser!
10	Clean pink slime from inside ice machine on deflector panel
	Need trash can near from hand sink
18	Avoid hanging chemical spray bottle hanging on shelf at drive thru near food related
45	Clean under ice machine
	Discussed when to change gloves etc
	Strips are losing heat quickly - will remain on hot holding for 30 mins before discarding
	Tongs rails to be w r s every 4 hrs or less
37/35	Found curly hair in okra / all employees should have hair restraint in place
	Breading station changed - 3 times per day / filter in cart acts as shifter on going
42/45	Cooking area needs cleaning under behind and around equipment
10/32	Store can opener clean and provide new blade if needed
	Hot water at three comp sink 124/
COS	Drain over flowing under three compartment sink to have addressed ASAP
	Overflow floor drain nearby
39/42	Store cart in back room clean / plastic liners too
	Make sure all dry goods are tied up at night in back room
18	Watch storage of spray bottle over chicken sink as well
42	Dust fan guards in wic / general cleaning / address peeling surface on fan box
	Owner is continuing with replacement parts as salt water causes damage
37	To address ice accumulation in wif ... boxes show accumulation etc
32	Address rusty shelving inside glass front cooler
45/34	Address Maint to flooring etc / watch gaps at back door very small
	Detailed cleaning under behind and around and I aid equipment r/ clean hood

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