

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Pam Jackson	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: Cinemark 14	Physical Address: Summer les	City/State: Rockwall	License/Permit # Food 7778	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bottle cooler nondairy	34	Upright cooler	39	Wic	34/35
Ice cream	10	Hot dogs thawing	32	Wif	-8
Hot dog rollers		Upright cooler	35		
172-178		Beer wic	31		
Pizza table empty	32	Back room			
Below	39	Upright cooler	40		
freezer under oven	5.6				

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: temps taken in F
	Permit to be posted to allow customers to read it!
	Pizza slides not in use at this time
Bar	Hot water at hand sink 110 / three comp 116
	Straws are protected behind counter
	Bev gun cleaned daily / caps too
	Margarita and whiskey ice drink are cleaned daily
18	Watch careless placement of spray bottles ... windex etc near ice and cups etc
18	Discussed storing and using chemical spray bottles
37	Need to defrost ice cream unit
W	Need to secure pipes for air gaps under soda stations / watch / addressed will resecure
34	Fruit flies around drains
	All meats are fully cooked and rethermalized
28	Reminder that date marking is today plus 6 / 7 days total
45	General Detailed cleaning under equipment
34	Gap at side door
37	Address floor storage in beer wic
45	General Cleaning under racks in coolers
42/45	General cleaning in wic
45	General cleaning under shelving in both dry storage rooms
37	Watch floor storage in dry
	Restrooms equipped hot water 100-112
42	General cleaning inside Bev coolers for customers
42	General cleaning inside cabinets throughout including butter station
	Sanitizer in bucket 200 ppm
Cos	Secure all gas canisters
W	Always run machine at least three times to test hot water rinse

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