



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>David Broyles</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>Denny's 8871</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9262</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Butter bar		End egg station		Drawe unit under grill	
Whipped cream can	44/46	Egg product	36	Raw beef	39
Pudding	40	Egg surface	45	Bacon / rib	34/35
Salad bar		Below	37	Pan cake station.	40
Cheese	41	Cold at end		Berries	40
Water	34	Pico / egg wash	41/41	Small freezer	22
Glass front tall boy		Meat balls	39	Wic	37
Berries	36			Butter/ ham / beef	39/41/34

### 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:
W	If using nail brushes they should be stored in sanitizer or disposal
	Hot water is 130 F at hand sink watch for scalding
	Times to clean under bev nozzles
	Sanitizer in bucket 200 ppm
03	Advised to store whipped cream can inside cooler and not in top portion -44 F
32	Time to sand cutting boards
37/	Condensation in salad bar is major to address
	Cover ice cream to protect /
	Not using side station
42/45	Minor cleaning under and around
42	Clean outsides of trash cans
	Discussed taking juice out of bag of choked to prevent dripping on other items
	Slacker at 25F
	Not using end cooking or cold tip
42/45	General detailed cleaning under behind and around and between cooking equipment and air vents
	Keep an eye on ice machine interior
42/45	Clean under Dishmachine / etc
	Eliminate storage of chemicals on Dishmachine
42/42	Clean cart / clean shelving - various
	Wic temps good
32/45/42	Great date marking / rusty shelving / clean floor / clean shelving
	Organize boxes on Shelving in wic
34	SmallGap at back door to address
W	Always best to hang mops to dry in mop sink area
	Hot water finally reached 100 in restrooms
37	Address condensation in wif
	Covid - signs posted / masks / peroxide cleaner / 50 % / using 20 minute timer for hand washing
	Sanitizing menus between customers / not seating at bar / taking temps of w employees at arrival

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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