

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ash Rust <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner GM
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Freebirds world burrito	Physical Address: 1067 I 30	City/State: Rockwall	License/Permit # FS 9119	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold holding		Hot holding		Wic	
Corn coldWells	37	Steam table		Salad mix / tomatoes	38/38
Lettuce / tomatoes Pico	37/38	Cheese / rice	140/178	Raw chicken / steak	36/36
Back well		Black beans/ refried	153/159		
Tomatoes Pico / cut lettuce	40/40	Hot holding unit 1			
Cut lettuce 2,/ quac	40/39	Cheese/ pork	150/150		
Bottle cooler	38	Hot holding 2			
Drawers chicken / beef	39/39	Chicken / beans	138/149		

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. ALL TEMPS TAKEN IN F
	Hot water at hand sink 108/ three comp sink 114
42/45	General Detailed cleaning needed under equipment and tables etc throughout
	Discussed quats binding with manager on site and how to prevent when setting up Sani buckets
42	Need to clean chip spills in chip drawers under drawers
	Sanitizer in bucket in rag 200 ppm /
	Quats in wipes container 150-200 ppm
42	Keep and eye on gaskets (clean and Maint) on hot holding units and clean inside spills etc
	All produce comes in pre CUT / all pre shredded cheese
	Any boxes on floor in wic were just delivered and waiting to be stored
42/45	Minor detailed cleaning needed under shelving in wic
42	To clean black cart
W	To address back hand sink - currently using hand sink by ice machine for now
37/32	Why was FRP painted ?? Now paint is peeling and can cause physical contamination
	This is not washable now... best to remove
39scos	Discussed inverting clean pans to allow to drain
W	Discussed shelving used in back room / working with a shelving unit that was used for door dash and bottom Shelf is on floor - need new wire shelving
37	Need to replace green shelving unit over three comp sink as unit is rusting and green flakes are a potential physical contamination
W	Best to hang mops to allow to dry inside mop sink area
45	To address grout issues various
	Chemical shelving unit to be able to move to clean floor
45	Minor cleaning under ice machine needed
	Watch the interior and clean as needed
	Cleaning Bev nozzles nightly
	Watch storage of to go container boxes on floor
	Discussed cooling down beans technique at night and shallow pans in ice baths etc/ pork too
	Labels on cookies include ingredients and allergens h
	No longer using a fryer as chips are received cooked

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