

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Russ McEwin	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: Freebirds	Physical Address: I-30	City/State: Rockwall	License/Permit # 9119	Page 2 of 1
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Front line meat		Veggies		Upright warmer	
White chicken	103	Just loaded		Meat / rice	147/144
Pork/ queso	103/102	Tomatoes / cut lettuce	43/44	Upright 2	
Chorizo plant	104	Back up cold wells		Beans / beans	140/142
Rice	150/164	Cut tomatoes just cut	41/42	Drawer unit	
Beans	145	Cut lettuce	41	Chicken / beef	39-39
Beef	144	Salsa	39	Wic chicken / sourcream	
Chicken	142	Bev cooler	36	Tomatoes / cut greens	

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 F
	Hot water at hand sink 100
	Watch storage of any boxes on floor
03/COS	Hot holding in small portion of meat line was low - pulled meat to reheat and turns dunit up
	Cold well unit next to just turned on - too low and product loaded - 43/44 - will monitor a
	Sour cream in cold wells for less than 2 hrs
	Using disposable wipes for front line now 100 ppm quats
	Handle to door has been ordered to warmer
	Sanitizer in buckets 200 ppm from sink
	Watch ice bucket by hand drink paper towels
	Watch ice. Machine interior - using for cold baths only
W	Watching items placed under soap dispenser next to hand drink
42/45	General cleaning under behind and around equipment
42	Need to clean tray that canola oil container is sitting on
W	Watch towels on tables and return to Sani bucket
35	Minor cleaning inside wic -spills and shelving and floor etc
	Watch storage of personal drinks- always use cup with lid etc
39	Watch storage of ice scoop - avoid on cardboard
	Using two hand sinks in front -
45	Three comp sink area fill holes in walls / scrub wall behind three comp sink / sink sanitizer at 200 ppm
42/45	New shelving unit in back area watch storage of Maint items around it - General cleaning under shelving etc
	Keep an eye on condition of utensils etc
	Could use a "dirty" table or cart for dirty dishes
46	Need to have hot water mixed in restrooms to be 100 min
39	Scoop with handle needed for chips
	Reheated foods to over 165 F and Maint called on steam table
	New racks and netting observed !!!

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