

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shona Pritchard	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Gateway store	Physical Address: Hwy 276	City/State: Rockwall	License/Permit # Fs 9177	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream units		Wic		Beer wall	
-6/-9/-24		37/38/40		35/46/37/28/39	
Bev. Units by door		Dairy meat area	<small>37/38/39/41</small>		
37/35/28/40/33/39		From Outside	39/41		
Coffee cold	35				
Starbucks	37				
Energy	37				

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
	Using reddy ice - no longer bagging ice
44/34	Dumpster area to be cleaned to prevent attracting pests
	Restrooms hot water 116 and up
46	Need to add paper towels dispenser to RR
W	Avoid using wicker for holding crackers - replace with washable
32	To make repairs to chipped Formica/ plastic laminate
	Beverage area nozzles look good
34	Small amount of fruit flies
W	Cleaning slushie units weekly or more often if needed
Cos	Advised to wipe sticky area of dispenser daily with a sanitizer wiping cloth from next door RS r GC
34/45	Clean spills on floor under soda boxes in back room
47	Try to eliminate floor storage in back room
	Shelving to be 6 inches from floor
	Reminder to adhere to all fire code requirements as well
	Wic
45	Need to clean floor under racks II
Cos	Avoid over stocking juice behind meats blocking flow from fan
42	To clean spills on shelving too milk area
	Avoid blocking exit in back room
W	Always best to store raw sausage below rte
47	Door near Powerade is not staying closed to adjust
	Using subway three comp for nozzles etc
	No cooking or food prep

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