

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Brian Dalton	Print:	Title: Person In Charge/ Owner Gm
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Loves Travel stop	Physical Address: I-30	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Creamer unit	38/39	Hot dog cooler	37/38	Wic	
Rollers		Tornado freezer	2.3	Freezer in back room	34-30
Tamales	135-140	Hot holding tacos levels top to bottom		Upright freezer	-9
Egg rolls	102-112	168/162/156		Ice cream freezer	-0.3
Tornados (but many still cooking)	142-138	Condiments		New kitchen	
Hot dog rollers		Pico / salsa	37/30	Cold top unit ambient below	38
140-150-160's		Water melon unit	40	Bean tacos / chicken fajita	41/41
120's / 135/ 120's/ 120's	Still cooking	Island case consistently	30's	Sausage / eggs	39

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: all temps F
	Hot water in restroom 104 F -equipped
39	Mop room - best to hang mops to dry
32	Fruit baskets should be washable
	Hot water at soda station 120
	Sanitizer in bucket 200 ppm
39	Towels under hand sink on soda station to be removed and replace with non absorbent fo this area
42	Minor detailed cleaning needed inside cabinets etc clean
37	Protect dispensing tubes to dairy stored in drawers
W	Scrub ice dispenser tubes on both soda ice dispensers
	Tongs are w r s every 4 hrs or less
W	Turned rollers up to cook those items that are not at temp as of yet on rollers
42/45	Need to clean plastic shelving in wic and floor etc
W	Reminder to date mark Tcs when opening if not using package within 24 hrs
32	Need to address rusty shelving in wic
45/37	Clean under shelving in wic. / avoid floor storage that prohibits cleaning
	Back room:
32/45	Watch condition of walls and floors in dry storage
45	Clean under racks in dry storage where needed
!!	Apples- not wrapped or protected - to advise of company
	New kitchen:
	Hot water - 122 F / Sani bucket-200 ppm and three comp 200 ppm
	Gloves used to touch rte foods
	Chicken inside cold top 34 / best to cool newly wrapped tacos inside unit as it is forced air / all parts to newly
	Wrapped tacos are cold when starting -
W	Upright cooler - borderline ambient temps 45-50 BUT product temps for over night storage 40/41 - monitor as digital reading is 34 F
W	Under counter cooler unit tacos 41/40 but ambient is 40.9-44 F will monitor
42/45	General cleaning of cart in this room and general under behind and around coolers etc
37	Island is frozen on bottom row BUT temps are still good/ plans to defrost today to prevent temp issues

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