

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/25/2024	Time in: 12:54	Time out: 3:42	License/Permit # Food5149	Food handlers All w/in 30 days 2	Food Managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Loves Carls Junior	Contact/Owner Name: Loves	* Number of Repeat Violations: _____	12/88/B
✓ Number of Violations COS: _____			

Physical Address: 1990 E I -30	Pest control : Orkin 2/2023	Hood 11/29/23	Grease trap: waste oil : Les GT / LES waste oil	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Not observed						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					W	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To be by all handsinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly Using gloves					
	✓						✓				
4. Proper cooking time and temperature See attached						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves uses					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)									✓		
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records Prep only						Chemicals					
Approved Source											
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							✓				
	✓					18. Toxic substances properly identified, stored and used Stored low					
8. Food Received at proper temperature To check at receiving						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal Standing in mop sink due to broken tiles					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
		✓									
11. Proper disposition of returned, previously served or reconditioned											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel All employees within 30 days of hire						28. Proper Date Marking and disposition Using 8 days instead of 7 days					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and Test stris					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps on iPad 5 times Per Day						31. Adequate handwashing facilities: Accessible and properly supplied, used Removed hand sink					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label On Labels							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up / using rubber drain covers					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch hair							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored Stored in buckets						W					
1						43. Adequate ventilation and lighting; designated areas used Watch in coolers and prep					
37. Environmental contamination See						W					
		✓				44. Garbage and Refuse properly disposed; facilities maintained Do your share at dumpster					
38. Approved thawing method						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						46. Toilet Facilities; properly constructed, supplied, and clean Hot water in women's not consistent (only available at middle sink)					
	✓						✓				
40. Single-service & single-use articles; properly stored and used Watch						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cari Ongaki	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: Carls Junior	Physical Address: 1990 e I-30	City/State: Rockwall	License/Permit # Good 5149	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Using tphc for cut greens and tomatoes		ColdTop		Wic	39
Hot drawers		Guac	41	Beef patties/tomato	41/39
Chicken	158	Chilis	40	Cut lettuce /melon	39/40
Large beef / smallBeef	159-161	Inside cooler	38		
Just cooked Pattie	172	Hamburger freezer	-1.4		
Ice cream unit DT	-2.1	Breading station			
Fried breast	189	Batter	35		
		Chicken	34		

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
45	Minor cleaning needed under soda nozzles in customer area
42/45	To clean under soda station in customer area :
31	What happened to hand sink near drive thru ? Kitchen was approved with this hand sink
42/45	General detailed cleaning needed under and around ice machine
39	To invert ice bucket
34	Fruit flies around ice machine / need to clean around ice machine and make repairs to cove base and address grout
	Sanitizer bucket 200 ppm
32/42	Front counter ... still no upgrades - badly chipped and dirty
37	Major frost in ice cream unit to address - defrost
45	Need to clean under drive thru soda station
	Under counter cooler 36/37
42	Need to remove shipping liner on inside drawer of under counter cooler
42/34	Need to clean grease accumulation on fryer basket cart and shelving and etc
28	Observed date marking for Swiss and cheddar at 7 days out ... should be only 6 days out
42/45	Detailed cleaning needed behind cooking equipment
45	Need to scrub wall behind three comp sink
32	Need to replace white cutting board
45	Need to clean drains where needed
45	To clean air vents over bread rack and back prep table
	Breeding station station sifted every 4 hrs or less
42	To clean outsides of equipment that are coated with grease
34	Need to address standing water in mop sink - must repair tiles and mopsTo be hanged to dry
34	Small gap at back door
42/37	Wif - to clean floor really good / small leak from pipe near condenser
45	Minor cleaning in wic need
45	Need to clean air vent near back door

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

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