



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: <b>Joe Little</b>	Print:	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Carls Junior</b>	Physical Address: <b>1990 E I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5149</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream unit	-6.8	Cold top unit		Walk in	36/38
Breading station		Quac and tomatoes	40	Pico/ sausage	39-39
Batter egg wash	40	Grated cheese	39'	Raw chicken / raw ground beef	39/38
Tenders	40	French fries area/ zucchini	175	Cut lettuce	38
Hamburger freezer	9.8	Under counter fry station cooler	36-38	Cheese /produce	39/38
Condiments	Tphc	Whipped cream	41	Wif ( HTT)	18
Hot drawers		Hot holding	220		
Burgers:grilled chick	174/169				

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
42/45	Beverage station area - to clean around and inside drains
	Nutritional info available - on wall
	Sanitizer in bucket 200 ppm
32/40	Remodel is still planned ... to address front counter condition and placement of cups
39	To store ice bucket inverted in ice machine area
19	To increase the fall on all pipes from ice machine- to allow to continuously drain
45	To address Maint to walls etc
45	To address cleaning under iceMachine and soda boxes
47	Shelving to be 6 inches from flooring to allow for proper cleaning
	Sanitizer bucket in drive thru 200 ppm quats
	Rotation to defrost ice cream unit - every other day
W	Still not completely satisfied ..with hand sink removal. By ice machine / facility removed without notification
45	To clean under equipment where needed and shelving aa well /shelving y be 6 inches from from
	Ice bin at drive thru and ice cream unit to address far / air gaps oresent
	Hot water 120 at three comp
42:45	General cleaning needed under equipment and counter etc
34/37	Removed fly strip-food prep table -
18	Discussed storing soap low not over three comp
45	To clean air vents where needed
	Breading station- keeping sifted every 8!times which equates to 4 hrs
42	Sanitizer at 200 ppm / to clean spills of flour on shelving
37	To address condensation in wif / address ice in wif / using blue catch bucket
29'	Using 8 days in stead of 7 total / day prepped counts as one
	To Address smallGap at back door
	Need to seal SS panel in mop sink area and clean area
	To address gap between wall and cove base
	General cleaning of ceiling tiles etc as well as under behind and around

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

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