

\$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: <b>07/24/2023</b>	Time in: <b>1:43</b>	Time out: <b>4: 12</b>	License/Permit # <b>Food5149</b>	Food handlers <b>All</b>	Food Managers <b>2</b>	Page <u>1</u> of <u>3</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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Loves/ Carl's Junior</b>	Contact/Owner Name: <b>Loves</b>	* Number of Repeat Violations: _____	<b>11/89/B</b>
Physical Address: <b>1990 E I-30</b>	Pest control : <b>Orkin monthly</b>	✓ Number of Violations COS: _____	

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

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>All</b>						28. Proper Date Marking and disposition <b>Date marking most Tcs below 5 days</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Thermo works</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Per Dshs</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting board to be replaced on prep sink / front counter cabinets					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Now using zenput/ 4 times per day / also equipment monitoring						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up</b>					
	✓										
<b>Consumer Advisory</b>											
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cooking well done no option / allergen poster											

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals <b>Flies in kitchen and various locations</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch storage</b>						42. Non-Food Contact surfaces clean <b>See</b>					
	✓					1					
36. Wiping Cloths; properly used and stored <b>Stored in sanitizer</b>						43. Adequate ventilation and lighting; designated areas used <b>Hood sticker</b>					
1						✓					
37. Environmental contamination <b>See</b>						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					✓					
38. Approved thawing method <b>Pull</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean					
1						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>						47. Other Violations					
1						✓					
40. Single-service & single-use articles; properly stored and used <b>See</b>											

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Jennifer Ormes</b>	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: <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
Custard unit	5.1	Cold top unit	36		
2 door under counter	Na	Guac	39		
Hot drawers		Meat freezer	8.0		
1/4 lb	159	Breading station			
Chicken grilled	169	Chicken / egg wash	39/40		
Fried chick	147	Hamburger near door	39		
Hot pass	235	Tomatoes / omelet mix	38/39		
Milk cooler / whipped	35/	Pico / cut tom	39/38		

### 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
34	Fruit flies at soda station and around ice machine
19/COS	Need air gaps at drains from soda station for ice and need to clean the drains
	Hot water at hand sink 155 watch for scalding
Cos	At arrival drain to ice machine was not falling to drain and bracket was raising it therefor not flowing
	Positioned it off the bracket and fully drained
45	To clean under ice machine -
40	To avoid storing box of ice bags on the floor near the hand. Sink - to protect
39	To avoid using cups for sugar without a handles in bulk
	Sanitizer in bucket 200 ppm / 200 ppm
42/45	To clean under around and behind equipment
45	To address grout issues as well as cove base on wall
37	Time to defrost custard unit
42	To clean inside cooler not used
32/45	Need to address condition of front counter - not acceptable in current state
	Using tphc for Tcs condiments
42	To clean inside sandwich unit
37	To protect meat in freezer by not touching condensation on sides
45	To clean drains where needed
45	Clean walls behind three comp
42	Clean outside of fog tank
	Breeding for station is changed every 4 hrs and sifted more often - labels show one week?
42/37	Minor cleaning inside Wif and need to address the ice issue in several places - dripping from pipes etc
Cos	Added pans for now
34	Small gap at back door
45/32	Mop sink - cracked and broken tiles to address and clean
	Discussed cooling down sausage mix quickly ...track every 30 mins
45	Need to address. Grout issues where food is collecting

Received by: <b>See above</b> <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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