



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed / covid) <b>Brian Dalton</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Creamer Unit - 37/38 F

Establishment Name: <b>Loves Travel Stop 283</b>	Physical Address: <b>1990 E I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5142</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cut melons in ice well		Small Cooler for hot dogs	40/41	Toppings	35
Top / bottom of cup	41/38	Roller 2		Island unit	33-39
Roller grill 3		Hot dogs	148-157	Sausages in front of sausages	45-48
Taquitos/ taquitos	138/1148	Cheese burger	140-142	Smoked ham sandwiches in front	46-48
Buffalo / tamales	147/142	Taco case		Wic	40-42
Chili	145	Tacos row 2/3	175/189	Milk/ naked juice	45-47
Roller 1		Corn dogs barely	135	Hot dogs in rear	41
Hot dogs	146a148	Under counter freezer	-11	Beer wic	37/36

### 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 TAKEN IN F
	Manufacturers license current
44	To clean area around dumpsters
!!	To add store number on ice bags
	Sanitizer 150-200 ppm in bucket for wiping counters
	Discussed keeping ice level for melons temps on top 41
	Rollers are cleaned - nightly /
	Hot water at hand sink 140 - watch
	All utensils are w r s every 4 hrs or less - into kitchen
42	Minor cleaning needed inside cabinets under soda station and etc
	Discussed cleaning hard to clean parts to ice dispensers - poor design
28	Discussed date marking hot dogs bag when opened - date opened plus 6 for expiration date
02	Merchandising placement issues with island - temps in 45-48 pulled and discarded / unit is working fine
	Watch for broken seals - Genoa snack pack discolored
02	Wic is borderline 44-47 F milk products and naked juice -place thermo in this location to track
42/45	To clean under shelving in wic and shelving where needed
	Wic good temps in back / make adjustments as needed to keep temps 41 or less in all areas where Tcs foods are located
W	Always best to hang mops to allow to dry this will aid in fly control
	Hot water at hand sinks in Womens rr 100-140 - watch hot temp at faucet in middle
!!	Sneeze guards at hot dogs rollers allows for contamination - to address
	Upright freezer In back room 15 F -back room looks good minor cleaning
45	Kitchen : minor detailed cleaning under equipment and shelving
	Cold temps -under oven cooler taco 40/ cheese 40/ upright cooler - tacos 37- corn dogs 26
	ColdTop unit - inside chorizo -40/ steak 40/ chicken 37 / upper portion Melons 37
	Sanitizer at three compartment 200Ppm also in buckets / gloves used to touch rte foods / hot water at 114-134 f
35	To store employee items low in back room below food related items
37/34	Shelving to be 6 inches from floor / watch banana storage and fruit flies in this area
47	Sink faucet does not allow you to fill the rinse sink as too long - to replace with shorter neck

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