

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

Form EH-06 (Revised 09-2015)

Walls in dry storage to address/ clean round mop sink in chemical room

Establishment Name: Loves country store	Physical Address: I-30	City/State: Rockwall	License/Permit # Food 5142	Page 2 of 2
---	----------------------------------	--------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Taco cold top unit		Taco cooler	41	Hot dog	
Chicken	41/41	Cooler side	38	54/156/158-145	
Cheese	41	Creamer unit	36	Ice unit for melons	37
Chicken underneath	39	Chili unit	144	Tacos hot holding 6	
Sausage	40	Tornado rollers		160-171 f	
Upright freezer	5	144/146/154 tamales / pancake 135		Toppings	
Upright cooler	40	Hot dog		Salsa	37
Eggs	39	150's to 160s		Under counter cooler / freezer	33/2

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
	New taco kitchen installed
!!	Air vent directly over the prep table - will need to monitor for future dripping
31	New three comp sink and hand sink have been installed / access to hand sink is narrow / unit is dry today
45 C	Seal around pipe penetrations/ and add escutcheons and seal
31	Hot water at hand sink 119- must keep accessible to use it (bone dry today)
	Sink sanitizer -100-200 QUATS
47/18 C	Shelving to be 6 inches from floor / store chemicals below clean lids etc
35	Personal items to be store below
	Hand sink is next to clean dish side of three comp sink and no splash guard - appears to NOT splash onto clean dish side however
45 C	Also the three compartment sink only has one drain board / code calls for one on each side
40/47	Avoid storing gloves box on floor and also under hand sink
45 C	Need to seal around hand sink and behind three compartment sink
32/45	Area between coolers is very small / makes cleaning floor difficult or impossible
45C	address hole in ceiling over prep table
	Making tacos with precooked ingredients and wrapped and labeled and date marked -then pulled to cook
	Cooked then placed into hot holding in store
29	Add thermos to warmest locations in all coolers and coolest in warmers
45/42	Clean under cooler - floor and also need to clean shelving
45 C	Seal FRP at bottom- where is cove base? To add
!!	Customer area : keep an eye on ice when using it for cut melons as the top portion is it in the ice
42	Need to clean inside cabinets under customer self service area
47/45	Address floor storage in back storage room and clean around drain area in corner and keep clear
	Hot water in restroom - 127 watch
45/42	Wic 41 am near dairy / need to scrub floor and shelving where needed
32/45	Address rusty shelving
32	To line basket used for edible skin fruit such as apples - best to use washable wicker
	Food manufacturer license as well as local retail
	Clean air vents where needed

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

Form EH-06 (Revised 09-2015)