



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Loves</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food5142</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wall cooler only non Tcs	42/45	New sandwich island			
Creamer unit	35	Items 54-41 F			
Chili	140	Wic			
Tornado grill		39/40/41			
137/140/142/139/		Beer wic	31		
Hot dog grill					
150/151/149/143					

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:
	Hot water at hand sink - 110 f
42	Clean area up under the ice dispensers at the soda stations / metal parts too
32/45	Address areas under soda station - moldy etc
42	Clean inside area and also clean inside drawers under counter inside cabinets
32	Any wood inside cabinets or drawers to be properly seals to allow to be washed
	Store is allowing self service of hot dogs etc - Cleaning areas touched by customers every 30 mins
	Discussed using sanitizer for god contact areas and nonfood contact areas
	Tongs are sanitizer every 30 mins with cc. Cc'd quats
	Digital thermo used to take temps
02/27	New island cooler is holding high good temps on the outsides of the shelving- Dm will call company back
	Out to address - removed all Tcs in danger zone and discarded / ambient in rear is 34/35/39
45/42/32	Wic - clean flooring / clean shelving / address rusty shelving various locations and cart
	Wic is holding 39-41 F
W	Watch floor storage in wic and avoid over stocking around fan boxes
	Back room clean floor under shelving and watch floor storage
	Hot water in restroom 119 F
18	Watch storage of chemicals in mop room hanging on shelves with clean paper towels
47	Need to hang mops to allow to dry to deter attracting vermin. Etc
19	Need back siphonage device at hose attachment at faucet in mop sink area that is hanging into mop sink
45	Also make repairs to walls around mop sink
	State manufacturers license on board
Covid	Sanitizing surfaces every 30 mins / hand washing / screening employees at arrival and daily
	Covid call to group / protocol is company wide /
	Social distancing / disinfecting showers top to bottom between uses

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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