

Will Followup on
boiling bag unit

Retail Food Establishment Inspection Report

City of Rockwall

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|---|--------|--------------------------------|
| Received by: (Printed / covid) Rocio Soltero | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly kirkpatrick RS</i> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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|---|--|--------------------------------|-------------------------------------|--------------|
| Establishment Name: Popeyes chicken | Physical Address: Ridge road | City/State: Rockwall | License/Permit # Food5162 | Page 2 of __ |
|---|--|--------------------------------|-------------------------------------|--------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|----------------------------|-------------|------------------------------|-----------|------------------------------------|------------|
| Chicken hot holding | | Drawers | 148/201 | Chicken sandwich Area | |
| Nuggets / | 151/152 | Top Chicken / chicken bottom | 148/160 | Batter/ chicken | 37/39 |
| Pieces | 137-141 | ColdTop | 37 | Wic | |
| Mac n cheese | 157 | Sauce / slaw 41/ | 39-36 | Chicken/ chicken | 37/39 |
| Ambient unit | 147-172 | Cooked chicken temp | 187/192 | Slaw / rice | 38/38 |
| Steam table not working | | Upright freezer | 11 | Wif | 9.6 |
| Upright hot holding | 157-163 | Breading station | | Hot water boiling unit | 81 |
| Rice / beans / Mc | 146/153/167 | Batter / chicken | 39/40 | Upright cooler biscuits / desserts | 39.1 |

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 |
| 42 | Need to clean dispenser tray at soda station in customer area |
| | Hot water in restrooms 118 both equipped |
| 42/45 | Minor cleaning needed under soda station |
| W | Best to store spray bottle not over condiments |
| | Sanitizer in bucket 200'ppm quats |
| | Hot water at hand sink 112 |
| 45 | Wooden holder for sign letters to be made washable if storing in kitchen |
| | Hot water at hand sink 120 |
| 39 | Avoid using cups to scoop ice - use ice scoop |
| | Discarding chicken 30 mins |
| 42/45 | GeneralDetailed cleaning inside coolers and cold top and under and around equipment |
| | Breading station sifted after each drop and the replacing less than 4 hrs |
| | Discussed hand washing and gloves etc |
| | Batter station person stays in this area only when one person and changes gloves when leaving always washing hands first |
| 45 | GeneralCleaning of floor needed |
| | Keep an eye on pipe wrapping in wic - good date marking |
| | Sanitizer in bucket -200 ppm |
| 45 | Watch for grout issues especially in mop area |
| 45 | To address tiles as per pest control tech |
| 39 | Repairs to shelving needed in wif - holding up with pans |
| 37 | Watch for dripping from wrapped pipe in wif over back boxes |
| 38/cos | Using water unit to thaw beans to room temp before cooking in microwave — this is only a temp process until unit is fixed |
| !!/cos | Advised to cook to 165 within 2 hrs ... this is not an approved way to thaw ...as it is placing into danger zone / moved to microwave to cook |
| | Storing utensils in running dipper well |
| 35 | Watch hair under hats - keep restrained - male workers |
| 37 | Watch condensation in hot holding unit ... dripping onto floor as well - need to address |
| | Store is working with old equipment that is breaking down |
| | Steam table is not working and state needs unit to be in operation to allow food to properly flow |

| | | |
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| Inspected by: (signature) <i>Kelly kirkpatrick RS</i> | Print: | Samples: Y N # collected |

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