

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Esthela Uc	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: Popeyes Chicken	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Food 5162	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot holding		Sandwich breading	51/48	Upright freezer	-12
Spicy / mild	91/92	Chicken	51/48	Wic	
Packaged green beans	125	Steam table		Rice 10 am	41
Wicked shrimp	166	Rice / gravy	149/158	G beans 11/18	40
Strips	122	Upright warmer		Rice portioned at 2:50	74-80 F
Sandwiches	125	Potatoes / rice	168/202	Raw chicken	36/38
Cooked temp	179/202	Cold top	32	Steamer ambient	186
Breading station chicken	38	Sandwich warmer	144/144	Biscuit cooler	38

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Dining room still closed
	Hot water in restroom 124 and up / checked in kitchen to be 148 - watch for scalding f
W	Reminder that hand sink may not be used to rinse food containers before handling out to customers
	Sanitizer in bucket 200 ppm
03	Warmer is as low 112 and as high as 402... product temp was 91-166f see above
	Product is not in warmer more than 30 mins ... same with sandwiches - checked initial cooking temp to be over 165 F
	Breading is replaced every 4 hrs
02	Breading ice bath at 51/48 - just filled up after prepping - added ice to mix to pull temp down
	Store utensils clean and handles too
	Washing tongs etc 4 hrs or less
	General detailed cleaning of old Accumulation inside and under around and behind equipment
39	Invert ice bucket
	Cooking rice then adding Cajun meat / see below
	Cooling chicken found to be 90's after 30 mins in holding bay in wic in deep ss pan without lid
	Will confirm cool down temp!
	Best place to cool uncovered is on top shelf
!!	Cajun hot mix was added to cold Rice which. Tonight it up to 96 F before placing into wic to finish cooling
	But the best practice for the rice ... best would be for both to be cold when mixed or both hot etc
	Using peroxide for nonfood areas and quats for food contact areas

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