

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) 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)

Establishment Name: Popeyes chicken	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 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 unit chicken	167-171	Wic		Wif	-3
Steamer just turned on		Raw chicken		Upright biscuit unit	35
Steam table just turned on		39/38/37			
ColdTop unit	39	Rice near door			
Sauce	39	37/37-38/37			
Upright unit freezer	-7	Cole slaw	37		
Breading table	N/a	Steamer	187		
Sandwich breading station	N/a				

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:
W	To addressing area around dumpster -bags outside of dumpster- calling to get another pick up
	Hot water in restrooms 100 F
10	Clean up under ice dispenser chute at soda station in dining too
42	Minor cleaning under dining room Soda station
	All hot holding equipment should be stored clean
40	Avoid using paper tray liners inside unit hot holding unit
42	Need to clean steam table area and lids etc - chicken breading crumbs / clean under soda station in Drive thru
42/45	Clean pipes under soda station and also drains them selves
42	Need to scrub soda station beverage nozzles - outside are sticky
	Hot water at hand sink in kitchen 137 F
42	Need to scrub / drive thru table /
37	Steamer unit is possibly leaking onto floor -keep an eye on it
42	Need to clean all hot holding units - pass thru units
	Sanitizer 150-200 ppm
	Good organization and date marking in wic
47	Watch placement of Sani bucket directly under pipe of sinks
W	Ice machine is being fixed -to confirm air gap
	Digital thermo - used to check temps cooking etc
W	Time to replace torn chair at desk in kitchen / also address Formica under cabinets and cabinets next to desk
	Test strips on site as well
	Sifting dry mix at breading stations after each time and every 4 hrs or less are replacing totally
45	Need to clean floors under shelving in back room
	No gaps at backDoor

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