



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Oscar</b>	Print:	Title: Person In Charge/ Owner <b>Manager on duty</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Quik trip 935</b>	Physical Address: <b>S Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9289</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot dog/ egg roll / taquitos		Under counter cooler	36/38	Beer wic	
145/157/155/149		Pizza table	30	Tcs foods also	
Cold wells		Chicken / sausage	38/39	Sausage	39
Pico	37/38	Drawers eggs	38	Chicken	35
Island 1	39/41	Warmers ambient		Gravy	37
Warmers	144/178	Soda WIC	30's	Freezer	-10
Freezer					
Chili	149				

### 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:
31	Hot water barely reached 100 at mixing valve hand sink in front area then started going down / 112 in rear Tongs for hot dogs etc replaced and cleaned every 4 hrs or less / roller temps over 160 Gloves used to place items on rollers tongs to remove Nozzles cleaned weekly
42/45	Minor cleaning in mop area and under soda stations etc
W	Will check on items made on site and packaged -labeled not complete - manufacturer license posted
W	Possible island in defrost will Followup barely 41 in some areas Pizza and Mac n cheese is held only for 1 hr before discarding Allergen posting on donut case - ingredients by request for self service Coffee And tea units cleaned daily
42	Minor cleaning inside drawers for coffee Prep area: gloves used
42/45	Minor detailed cleaning under behind and around equipment
42	Clean inside drawers for pretzels etc
42,	Clean shelving where needed under prep table Using digital thermo - test strips on site
42	Address paper in fan casing inside soda wic / clean floor as needed
45	Clean drains where needed
45/42	Clean floors in wic and wif and watch what is stored under shelving in wif / dust fans where needed
W	Will Followup on temp to Dishmachine Sink sanitizer -200 ppm Hot water at hand sink in back prep 112
45	Watch for grout issues - various locations
34	Small gap at back door in rear
45	Clean under soda boxes etc in back storage room
45/42	Clean around and under and behind ice machine

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

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