



# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) <b>Oscar Millan</b>	Print:	Title: Person In Charge/ Owner <b>GM</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>South Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9289</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic near milk	37/38	Rollers		Freezer	-1,9
Island for fruit long portions	36-	Corn dogs / egg rolls	136/1;5	Pork cooler	36
End portion of island cooler	44-48	Sandwich hot holding	110	Hot drawers pork / brisket	181/175
Yogurts	44/48	Brisket tacos	155	Mac n cheese heated	166
Island 2	41-49	Condiment station	39	Cold top unit eggs / sausage	39/40
Roller grill		Cheese / chili unit	146	Inside chorizo / meat mix	39/39
Taquito / hot dog	137/152	Tortilla unit non Tcs	128	Sub station turkey / cheese / eggs	40/30/35
Taquito / Buffalo chicken	152/148	Whipped cream unit	40	Soft serve unit	32

### 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 F
46	To confirm that hot water in restroom is 100 F / only one sink is working
	Need allergy info for pastries
42/45	To clean spills under milk section of wic shelves and flooring
	Bev dispensers and nozzles and area up inside to be washed and sanitized daily
42	Need to scrub inside drawers / also need to clean k side cabinets where needed
	How are you cleaning under drawers for candy under racks ?
	Reminder to organize island coolers to allow for proper air flow -especially and ends!
02	Removed yogurt and to remerchandise this area with items that don't require refrigeration/ discarded front row
02	Island for drinks is also holding high temps and should be addressed . Cookie dough in front is 46 but behind is 41 ... packaging says to keep refrigerated
32	Address peeling shelving and exteriors of equipment etc
	Tongs are w r s 4 times per day ...4 hrs
Nightly	Hot dog rollers to be cleaned - accumulation observed
Tphc	Hot holding. Sandwiches are 109-110 / tacos 155 - using 2 hrs to discard tphc
42/34	To clean leaking syrups from inside cabinet under icee
34	Always best to hang mops to dry to prevent fruit flies etc / watch storage of clean wiping cloths (not used for food contact)
45	Need to repair rubber cove base inside mop room and clean floor
	Hot water at hand sink 100 F / three comp 122 and up
!!	If storing items in hot holding temps must be taken to verify temp
39	Try to keep handles to scoops and Spoons out of product
Cos	Need to keep cutting boards wipes and sanitized - set up
45	Wic need to clean floors under racks /40/41 eggs 30 / date marking reflects 5 days
	Deep freezer 3.5 watch flooring
42/45	General detailed cleaning under shelving and shelving in dry storage
19	To provide air gap at ice machine drains
34	Small gap at back door to address
29	Will need to Followup on Dishmachine -read out indicates 188 highest temp - no test strips
	Three comp sink 200Ppm / quats at 62 F /
42/45	General cleaning needed around ice machine and drains and sinks etc

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