Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

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Approved Source Pasteurized Goads ackel, probabilised food not offered		/				6. Time as a Public Hea	alth Control; p	procedures &	records					l			Highly Susce	eptible Populations		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeff Grabowski	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment N Raising c	******	Physical Address: I-30		ity/State: Rockwal	I	License/Permit # Page FS 9261				
<u> </u>			TEMPERATURE OBSERVAT	IONS		'				
Item/Location		Temp F	Item/Location	Temp F	Item/Locat		Temp			
Front unde	er counter	33	Freezer upright	16	Wic					
Drive Tr	nur under tea	36	Breading station.			Ambient	37			
Drive '	thru cooler	38	Chicken	38		Cut lettuce	40			
Pre	p cooler	31	Batter	40	Ra	aw chicken				
Cole s	slaw cooler	31	Below temps	38		37-38				
	Slaw	41	Batter	41	Chor	ped cabbag	e 38			
	sauce table	38	Cooked chicken			Wif	-1			
	ce just loaded	43	181/192/189			• • • • • • • • • • • • • • • • • • • •	-			
Out lettu	ce just loaded		SERVATIONS AND CORRECTIV	E ACTION	NC .					
			ENT HAS BEEN MADE. YOUR ATTENT			IE CONDITIONS OBSERVED	AND			
	TED BELOW:									
	water at 104 in res		equipped							
	da station cleaned o									
	caddy - keeping dr									
-			liday closures - watch line d	•						
			rage again at hand sink - rer	nove or	store in s	anitizer				
Hot	water at han drain	s 112								
34 Flie	s observed at driv	e they								
39 Doo	or to cooler under to	ea and le	emonade is not staying close	d each t	ime -to a	ddress				
Wat	tch storage of Sani	buckets	under sinks							
37 Wat	tch condensation in	upright	freezer from top down							
Bre	ading station chan	ged out	every 3 drops							
45 Nee	ed to clean inside c	aster cha	annels on cookline							
Sar	nitizer in sink 200 p	om								
Sar	nitizer in buckets 20	00/200								
To A	Address tape on pip	es in wi	c - starting to peel							
37 To A	Address condensat	ion behir	nd fan box in WIF							
W Wat	tch for any gaps at	back do	or							
Hea	Health poster posted in back area -									
Firs	First aid kit near office									
18/cos Wat	tch when using spr	ay bottle	s with labels of previous or	another (chemical	- store low				
Usiı	ng quats in sink but	bleach	product is hanging over it							
	<u> </u>		tch condition of plastic conta		d nailBru	shes ans etc				
	Clean under green shelving - against wall on floor									
	Discussed the employee health policy poster posting etc									
			r - just need lid on one side of	small uni	it / keep a	nd eye on area near l	oack do			
Rer	Removed nail brushes!!!									
Received by:			Print:			Title: Person In Charge/ Ow	ner			
(signature)	See abov Kelly Kírkpa	'e				-				
Inspected by: (signature)	., 77 7	, , 4	Print:							
7	Kelly Kirkpa	trick	KS			Samples: Y N # coll	ected			