

Address small

Retail Food Establishment Inspection Report

Leak at three comp sink City of Rockwall

Received by: Mike Ban	Print:	Title: Person In Charge/ Owner Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)
tested soup at 11:00 to be 122-165... reminded owner to reheat to 165 within 2 hrs first in microwave before transferring steam table added at 9:30 when temp falls under 135

Establishment Name: Schlotzskys	Physical Address: 951 E I-30	City/State: Rockwall	License/Permit # Food 5072	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler non Tcs	25	Wic	40/41	Upright freezer	-10
Soup		Tomatoes / soup	41/41	Two door freezer	-1.3
Tomato / broccoli	122/167	Salami roll / slices	41/42	Veggie cooler	
Broccoli smallBatch	155	Pizza unit		Cut lettuce / tomatoes	39/38
Meat table		Cheese/ tomato's	39/38	Pickles	40-
Chicken /eggs	37/39	Sausage	40	Below	39
Turkey / ham	38/39	Below ambient	40	Steam table water temp	187
Eggs / turkey	39/40	Onions	50		

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 TAKEN in F
	Outside dumpster area look good - keep an eye on it
	Cookies are handed to customers and when ordered
	Restrooms hot water 114 and up and equipped
42	Minor cleaning inside cabinets under soda station.
	Bev nozzles look good at sodaStation
	Hot water at hand sink in bakery 120 / 125 at three comp
32/45	To sealWood exposed at counter in drive thru area
W	Currently no fly controlAt drive thru
	Bev nozzles are w r s every other day
39	Best to remove plastic liner on Formica shelving as these are washable
40	Avoid use of paper lining shelf under soup table
	Reminder to keep soups stirred to reheat evenly
42	Deep cleaning of exterior of dry good storage bin and shelving in bakery
32/42/45	Remove plastic liner on rusty shelving and wash it and address the rusty shelving so you can keep it clean in bakery back shelving unit
42/45/32	All shelving is coated and sticky / also need to fillHoles in walls
32	Rusty shelving over prep sink to addrss
45/32	VCT flooring is chipped and missing severalTiles in kitchen
45	FRP is badly bowed over three comp ... roofing issue that has been repaired
45	To fillHoles in wall where shelving was removed and also old chemicalHolders
33	Missing sink plugs - to provide to allow you to fill sinks and wash dishes
	Sink sanitizer 150 ppm quats / veggie washer within range
44	Owner WillAdd lighting to wic / plans for floor need to be submitted
	Working on flooring inside and outside wic
Cos	To add mop rack to allow mops to hang to dry
W/42/45	Watch placement of tomatoes under fan box in wic / detailed cleaning needed of shelves and flooring to be replaced in wic
37	TimeTo defrost soup freezer /watch ice machine interior — stained / cleaning biweekly per owner
W	Discussed cooking soup iin microwave before placing into steam table... this is normal practice
42/45	GeneralCleaning in front Cinnabon area / sanitizer 200Ppm in bucket / icing non Tcs / gloves and spatula

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

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Need to add plastic liner to rusty bottom Shelf for chemicals