

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mike Ban	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: Schlotzsky's	Physical Address: I-30	City/State: Rockwall	License/Permit # 5072	Page 2 of 2
--	----------------------------------	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Soup station		Meat coldTop		Deep freezer	-12
Potato	182	Feta	38	Wic	35
Tomato	166	Turkey	39	Ham	37
Cold top		Ham	41	Turkey	36
Tomatoes	37	Ambient below	38	Chicken	37
Lettuce	41	Pizza unit		Upright freezer white	-22
Below temps	36	Tomatoes / chicken	37/38	Upright freezer 2 door	-6
		Inside chicken	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation / Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Keep an eye on dumpster area
	Social distancing in dining room / hand sanitizer / stickers on floor / shields at pos/ employees in masks
	All condiments provided by staff
	Restrooms equipped only provided to employees
	Sanitizer 200 ppm
32	Keep an eye on condition of shelving / hands washed in kitchen hand sink for front bakery area
	Hand sink in back bakery hot water 128 F
32:45	Keep an eye on condition of VCT tile (not allowed for new facilities due to poor performance)
34	Flies in bakery
32 /42	address rusty shelving under plastic liner / clean under lines
19	Plumbing / need to confirm drain air gap at freestyle unit with ice bin
32	Wooden cabinet in drive thru is still in disrepair -
W	Possible leak at ice bin under freestyle - working on this
34/37	Need to remove fly sticky strip over pizza prep / over croutons with lid
W	Keep an eye on condition of ice machine interior - Cleaning weekly
19	Need air gap and ice machine in back as well - will refer to plumbing inspector for clarification.
40	Avoid using cardboard as shelving liner
W	Watch chemical storage
37	Time to defrost deep freezer
32/45	Flooring in wic - rusty and not cleanable
W	Slightly still dark inside
	No raw meats cooked on site all received precooked
	Using veggie wash - appears to be within range
32/42	Shelving behind cold top unit is badly peeling and old stuck on paper liner makes it difficult to clean
	Make repairs under freestyle machine

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

Form EH-06 (Revised 09-2015)