

Retail Food Establishment Inspection Report

City of Rockwall

**confirmation that
icing is a non TCS**

Received by: (signature) Brenda Mata	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: Schlotzskys	Physical Address: I-30	City/State: Rockwall	License/Permit # 5072	Page 2 of 1
---	----------------------------------	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Meat cold top unit		Pizza table inside	36/37	Hot soups	
Chicken / beef	39/40	Cut tomatoes	37	157/159/160	
Ham	41	Chicken	38		
Inside turkey/ beef	38/38	White upright freezer	-18		
Veggies cold top		2 door freezer	-11		
Cut lettuce	41	Wic	37/38		
Cut tomatoes	41	Ham/ turkey	38/39		
Below	42	Chicken / tomatoes	38/38		

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:
W	Keep an eye on area around dumpster
	All cookies are served by staff - wrapped - / foil on tray should be replaced daily
	Using purell surface sanitizer alcohol -and also using quats in buckets -200 ppm
34	Flies observed
	Reminder to Store freestyle machine clean
	Hot water in restrooms 122 watch
39	Avoid using trash cans as tables in kitchen
	Hot water 114 in kitchen
42	Clean shelving under plastic material and clean plastic material and also address rusty shelving
34	Fly strip to be removed from shelving unit - full of flies
45	Maint to flooring various / and also to address raw wood at drive thru next to soda unit and avoid using anything
32	Not washable such as wicker baskets / seal wood trim pieces that are exposed
	Lunch meats are higher at top of piles in cold top but these are used first therefore not in danger zone more than 20Mins
	Watch storing plastic orange bread tray over opened products on cold top as bread is unloaded / washed prior per manager
	Turned veggie cooler down as it was borderline - will Followup
42	Dust fan guards in pizza unit and other units
	Keep An eye on interior of ice machine
42/32	Time to replace card board that is not washable under chemicals with something plastic and washable etc
37 /39	Small amount of frost inside freezer - gasket on rt appears to not be sealing
40/32	Need to removed paper on shelving under cups and replace this shelving unit with one that is not rusty
	As the paper has become adhered to the shelving
32/39/45	Wic -rusty floor and walls , door to be addressed where needed as the floors are not washable
37	Small drip from elbow pipe behind fan box is being collected in a plastic container - to address as produce is stored in this area
	Always to take care when storing mops in mop sinks that is next to hand sink
	Veggie wash is attached to three compSink as well as soap and sanitizer / tested to be within range and
W	Reminder to always clean and sanitize sinks between uses
45	Need to make repairs to wall in back prep - bowing and holes
34/40/32/42	Front cinnamon roll area - flies / detailed cleaning of plastic sheeting/ shelving/remove card board under plastic as it is not washable

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)