



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Brenda Mata</b> Printed /covid	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: <b>Schlotzskys</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food5072</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	<b>38</b>	Veggie unit at exit to oven after lunch		Deep freezer	<b>-12</b>
Meat cold top ambient	<b>31/34</b>	<b>Cut lettuce</b>	<b>44</b>	<b>Wic</b>	<b>35/36</b>
<b>Turkey</b>	<b>41</b>	Cut tomatoes on plastic tray in as pan	<b>48</b>	<b>Roast beef</b>	<b>38</b>
Eggs (shallow pan)	<b>48/49</b>	Will discard in 2 hrs		<b>Turkey</b>	<b>39</b>
<b>Ham</b>	<b>41</b>	<b>Ambient below</b>	<b>38</b>	<b>Tomatoes</b>	<b>39</b>
<b>Feta</b>	<b>41</b>	<b>Soup</b>		<b>Diced</b>	<b>39</b>
Pizza table ambient	<b>38/39</b>	<b>Pot bacon</b>	<b>140</b>		
Tomatoes / chicken	<b>41/41</b>	<b>Tomato</b>	<b>139</b>		

### 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:
	Hot water in restrooms 112 and up same in Joey en
	Using free style unit
W	Watch for files
	Keep sanitizer changed out as needed - a little less than 200 ppm / 150 ppm - min per label / conformed 150 ppm
	Using utensils for cookies and Cinnabon's
	Keep line to hand sink from front counter clear - avoid blocking with bread cart s
42/45	Normal detailed cleaning of pans , shelving , plastic liner ,
45	Make repairs to millwork in drive thru and small piece moved into bakery
19	Clean area under Ice machine - to confirm that you have the air gaps you need
02	Keep foods in deep pans and avoid over filling on cold top - eggs at 48/49 in shallow pan - discarded since this am
02	Avoid over filling pizza table top portion as well
42	Clean fan guards in coolers where needed Ex: pizza unit
	Best to allow tomatoes to contact SS pan which is a better conductor of temp than plastic tray inside a sS pan preventing touch
W	Tomatoes in unit for 2 hrs so will be discarded in 2 hrs
W	Tomatoes inside unit 39/41
32	Avoid use of cardboard on shelf under chemicals - not washable
	Keep trays under ice buckets drained
W	Watch storage of employee drinks
19	Need air gap at ice machine pipes / especially one from ice bin
	Wic
34	Flooring rusty
34	Shelving rusty
	Rotation by schlotzskys protocol
	Watch what you are storing under fans in wic - best to be items not exposed such as tomatoes / no dripping at insp
	In case of dripping
	Secure CO2 containers
45	Flooring various locations - VCT chipped etc
	Have sanitizer checked as currently on low end but within range on label

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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