

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Young	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: Soulmans I-30	Physical Address: I-30	City/State: Rockwall	License/Permit # 5169	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot box ambient	144/124	Cold well temps	35/37		
Sausage one package	124	Pie / pot salad	38/39	Hot holding upright	
Potatoes / Mac	130/165	Pico/ ham mix in ice	36/40	Temp at exit on rt	140-143
Steam table temps		Wic		Teams at exit	
Beans /green beans	166/154	Pico/ potatoes	37/38	Potatoes	154
Cabbage / MacN cheese	161/162	Ham / turkey	36/36	Sausage reheating	122-128
Fresh baked potatoes	196-206	Pie / fish	38/38	Will reheat and temp at 165	
Drawers ambient temps	128-131	Wif	-10		

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: temps in F
	Hot water 127
03	Rt side of hot box is holding 120's ambient and product is beginning to get lower in temp- removed those and reheated at insp Will move all hot holding to left side where temps are higher Need to clean bulb over grinder - ambient temp is 146 on grinder tube Keep an eye on cutting board
29	Need to place a thermo in the hot drawers to confirm temps before placing hot potatoes in unit (turned up at insp) Using timer on pies for 2 hrs When using ice baths to always use water too Sanitizer in buckets 200 ppm
45/ W	Continue monitor and address Maint items / peeling ceiling over back prep storage Best to cover open food containers even in freezer on second shelf
42	Dust fan guards where needed and floor and shelving where needed
45	Clean air vents where needed
45	Area around air vents on ceiling are damaged due to condensation etc to address
19	Need to maintain air gap over hub at ice machine drain
45	Also need to clean drain and area under and around ice machine
W	Avoid reuse of cardboard
	Rt side of hot holding recovered during insp!
	Also hot drawers at exit 153/149 and up
	Foods reheated and will be monitored to reach 165 at reheat and hot holding at 135 or higher!
	To send pics of both reheated and thermo in hot holding
	Customer self service are looks good
	Hot water in restrooms 100F

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