| | | | | | spection fee Retail Food Estail Food Estail Food Estail Followup City of | | | | | ns] | pect | ion Report | First aid Allergy point Vomit cleated Employee | olicy/trainin an up | g | |
|--|---|---|--------|-------------|--|-----------------------------|--------------|---|-------------------------|------------|---|--|--|---------------------------|---|--|
| Date: Time in: Time out: License/Pe 07/16/2021 8:04 11:24 FS 62 | | | | | | | | | | | | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> | 2 | |
| | | | | | | | | 4-In | vosti | nat | ion | 5-CO/Construction | | TOTAL/SCOR | | |
| Establishment Name: Contact/Owner N | | | | | | | lame: | | | .1011 | ★ Number of Repeat Violations: ✓ Number of Violations COS: | | | | | |
| P | hysic | | - | - | Pest control : | | | łood | l | | | se trap : | Follow-up: Yes 🖌 | 13/87/ | B | |
| 1-3 | | Comr | olian | ce S | Ecolab 07/06/21 Uttatus: Out = not in compliance N | $\mathbf{NO} = \mathbf{no}$ | Na ot obs | | d I | _ | See B = not a | K pplicable COS = corrected | No \square | plation W-Watel | h | |
| Compliance Status: Out = not in compliance $NO = not observed$ $NA = not application Mark the appropriate points in the OUT box for each numbered item Mark in appropriate box for IN, NO, No Priority Items (3 Points) violations Require Immediate Corrective A $ | | | | | | | | | | O, NA, COS | Mark an 🗸 in appropri | | | | | |
| Compliance Status | | | | | | | | Con | | ce S | Status N C | | <i></i> | | R | |
| U T | N | 0 | A | o s | Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | N C | | A O S | En 12. Management, food emp | nployee Health | | | |
| | | ~ | | | 1. Proper cooling time and temperature | | | • | | | | knowledge, responsibilities | employees, | | | |
| 3 | | | | ~ | 2. Proper Cold Holding temperature(41°F/ 45°F) Whipped cream (time unknown) | | | | | | | 13. Proper use of restriction eyes, nose, and mouth Employee policy | scharge from | | | |
| | | ~ | | | 3. Proper Hot Holding temperature(135°F) | | | | | | | Preventing (| nds | | | |
| | | ~ | | | 4. Proper cooking time and temperature | | | ✓ 14. Hands cleaned and properly washed/ Glow | | | | | perly washed/ Gloves | used properly | | |
| | | ~ | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | / | | | 15. No bare hand contact w alternate method properly t | | | | |
| | | ~ | | | 6. Time as a Public Health Control; procedures & records No ss currently | | | | _ | _ | | longs Highly St | sceptible Populations | i i | | |
| | 1 1 | - | | | Approved Source | | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | |
| - | ~ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | Т | | | Precooked Chemicals | | | | | | | |
| | ~ | | | | 8. Food Received at proper temperature To check | | | | | L | | 17. Food additives; approv & Vegetables | ed and properly stored; | Washing Fruits | | |
| | | | | | Protection from Contamination | | : | 3 | | | | 18. Toxic substances prope Storage and use fly | | nd used | | |
| | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | | | | ater/ Plumbing | | | |
| | ~ | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Watch | | ſ | ŀ | | | | 19. Water from approved s backflow device City approved | led; proper | | | |
| | | ~ | | | 11. Proper disposition of returned, previously served or reconditioned Discarded | | | | | | | 20. Approved Sewage/Was disposal | stewater Disposal Syste | em, proper | | |
| | | | | ~ | Priority Foundation Items (2 P | | | - | | - | - | rrective Action within 10 d | ays | | | |
| U U T | I N | N O | N A | C O S | Demonstration of Knowledge/ Personnel | R | | | I N N C | | N C A O S | Food Tempera | ture Control/ Identifi | cation | R | |
| | ~ | | | | Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 | | | L | | | | 27. Proper cooling method Maintain Product Tempera | | equate to | | |
| | ~ | | | | 22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days | | _ | • | / | T | | 28. Proper Date Marking a | nd disposition | | | |
| | | | | | Safe Water, Recordkeeping and Food Package | | | | | | | 29. Thermometers provide Thermal test strips | d, accurate, and calibra | ted; Chemical/ | | |
| Γ | | | | | 23. Hot and Cold Water available; adequate pressure, safe See | | | | | | | Permit Requireme | ent, Prerequisite for O | peration | | |
| | ~ | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order | | | | | | L | | | | 30. Food Establishment F Posted | × • | | | |
| | | | | | Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and | | | | T | Т | Т | 31. Adequate handwashing | quipment, and Vendir facilities: Accessible a | | | |
| | ~ | | | | HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Keeping logs | | | • | | | | supplied, used Using BK | | | | |
| | | | | | Consumer Advisory | | | N | | | | 32. Food and Non-food Co designed, constructed, and Watch shelving | used | | | |
| | ~ | | | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu | | 1 | 2 | | T | | 33. Warewashing Facilities Service sink or curb cleani | | , used/ | | |
| | | | | | Core Items (1 Point) Violations Require Correctiv | | | | | | | See flow issue | nichever Comes First | | | |
| O U T | I N | N O | N A | C O S | Prevention of Food Contamination | R | | | I N N C | | N C A O S | Foo | d Identification | | R | |
| 1 | | | | | 34. No Evidence of Insect contamination, rodent/other animals See | | ſ | | V | 1 | | 41.Original container label | ing (Bulk Food) | | | |
| 1 | | | | | 35. Personal Cleanliness/eating, drinking or tobacco use Watch | | | | | | | | ysical Facilities | | | |
| | ~ | | | | 36. Wiping Cloths; properly used and stored Buckets | | _ | 1 | \square | | | 42. Non-Food Contact surf See | | orooo1 | | |
| | + + | | | | 37. Environmental contamination | | | W | | | | 43. Adequate ventilation an Watch inside coolers 44. Garbage and Refuse pr | 6 | areas used | | |
| | | / | - | | 38 Approved thewing method | 1 1 | 1 | | | | | • ••• • • • • • • • • • • • • • • • • | onerly dienced togilit | ies maintained | 1 | |
| | | ~ ~ | | | 38. Approved thawing method | | ┝ | | | | | Keep an eye on du | mpster | | | |
| | | | | | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, | | _ | 1 | | | | | Impster Iled, maintained, and c | lean | | |
| | | ~ ~ | | | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch | | _ | 1 1 | | | | Keep an eye on du 45. Physical facilities insta See 46. Toilet Facilities; proper Tlc needed | Impster Iled, maintained, and c | lean | | |
| | | | | | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | _ | <u> </u> | | • | | Keep an eye on du45. Physical facilities instaSee46. Toilet Facilities; proper | Impster Iled, maintained, and c | lean | | |

Retail Food Establishment Inspection Report

City of Rockwall

| (signature) Martessia Davis | Print: | Title: Person In Charge/ Owner Burger King GM |
|---|--------|--|
| Inspected by: (signature) Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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| Establishment Name: TA | | Physical A I-30 | | | I | License/Permit # Page 2 of 2. FS 6215 | | | | | |
|---------------------------|--|---|--------------------------|---------------|------------|--|-------------|--|--|--|--|
| | | | TEMPERATURE OBSERVAT | TIONS | | | | | | | |
| Item/Loc | ation | <u>Temp F</u> | Item/Location | <u>Temp F</u> | Item/Locat | ion | Temp | | | | |
| Wic | | 36-38 | Bar 1 cooler | 36/37 | | | | | | | |
| Milks | | 36 | Whipped cream | 51 | | | | | | | |
| | Wif 2 door milk cooler 38/39 Upright freezer | | Cold Bar 1 | 31 | | | | | | | |
| 2 dc | or milk cooler | | Sandwich cooler | 35 | | | | | | | |
| | 38/39 | | | | | | | | | | |
| Up | right freezer | 12/13 | | | | | | | | | |
| | 0 | | | | | | | | | | |
| | | | | | | | | | | | |
| | | OB | SERVATIONS AND CORRECTLY | VE ACTION | IS | | | | | | |
| Item | | Ison Rockwall FS 6215 TEMPERATURE OBSERVATIONS Tomp F Remf-autim Tomp F 36-38 Bar 1 cooler 36/37 Image for the second s | | | | | | | | | |
| Number | | | | | | | | | | | |
| | eneral cleaning inside wic / floor fans / avoid storing anything under pump under fan box | | | | | | | | | | |
| | Frost into Wif around door and inside as well to address | | | | | | | | | | |
| | Watch boxes in wif | | | | | | | | | | |
| 45 | Clean under ice machine and around and eliminate clutter in this room | | | | | | | | | | |
| 47 | Eliminate floor storage of any card board etc | | | | | | | | | | |
| 45 | | • | otect with cover | | | | | | | | |
| 47 | Address clutter in back room | | | | | | | | | | |
| 147 | • | | | | | | | | | | |
| | N Avoid over stocking back 2 door unit especially on the top shelf under the fans | | | | | | | | | | |
| | W Shelves are beginning to peel back again and expose rusty metal | | | | | | | | | | |
| 33/18/ 18 | | | | | | | | | | | |
| 18 | | | | | | | | | | | |
| 10 | | | | | | | | | | | |
| 35 | | | | | | | | | | | |
| 00 | | | | | | | | | | | |
| 45 | Clear up mop sink area | | | | | | | | | | |
| | Front area - using Burger King hand sink | | | | | | | | | | |
| | Sanitizer in bucket 200 ppm / none detected in wiping cloth container for Capp machine wand - time for replacing | | | | | | | | | | |
| 02 | Must keep whipped cream in cooler at correct temp or use tphc wirh labels etc if using (tossed 51 F one) | | | | | | | | | | |
| | Avoid over stocking coolers | | | | | | | | | | |
| | Using ongs or gloves for pastries | | | | | | | | | | |
| | All sandwiches are precooked and rethermalized when ordered | | | | | | | | | | |
| 34 | 34 Flies observed | | | | | | | | | | |
| 42/45 | Minor cleaning under o | counters | and cabinets etc | | | | | | | | |
| W | Watch fan guards insi | de cooler | S | | | | | | | | |
| | Hot water 110 plus | | | | | | | | | | |
| Received | by: | | | | | Title: Person In Charge | / Owner | | | | |
| (signature) | See abov | 'e | | | | | | | | | |
| Inspected (signature) | See abov Kelly kirkpo | | Print: | | | | | | | | |
| (orgnature) | Kelly kírkpa | ıtríck | 'RS | | | Samples: Y N | # collected | | | | |
| Form EH-06 | 6 (Revised 09-2015) | | L | | | · -· | | | | | |