

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Katie Reynolds	Print:	Title: Person In Charge/ Owner Deli clerk
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TA (to go)	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 5052	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer wic	40	Fresh on the go unit	37/39	Upright freezer in back room	-10
Hot holding unit for cafe	82-202	Chili / cheese unit	142	Freezer for ice cream	-1
Pizza puff	180	Corny dogs	112/125		
Pizza hot holding	142/181	Using tphc			
Cheese unit	39	Hot dog rollers			
Creamer unit	37/39	163/156/155/152			
Fridge for hot dogs	41	Wic			
		Dairy area / naked	40		

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: All temps F
	Hot water in restroom at 100
	Pizzas are placed into individual containers
42	Clean drain area to soda dispenser -
	Black interiors are difficult to see to clean -may need to add lighting
	Sanitizer in bucket under sink
Cos	Need paper towels at hand sink in front area
29	To confirm that initial cook or rethermalizing temp is being met for hot holding / and using tphc for corny dogs
	Pizza is cooked and held in hot holding and still using tphc for rotation (need thermo)
	Pizza area in back:
	Hot water at hand sink 100 and up
W	Soap is in sanitizer dispenser? Will add soap in soap dispenser
39	Avoid using wicker baskets for tongs storage etc
45	Clean floor under racks etc
W	Very very very small gap at back door
37	Small amount of ice in 2 door freezer
	Gloves used to make pizzas
	Pizzas are prepped and cooked and sliced and packaged and then placed into hot holding on sales floor
	Any tongs or equipment etc are w r s at three compartment sink in Burger King or Starbucks
	Using disinfectant cleaner in red buckets and then using quats at 200 ppm in Spray bottle
	For surfaces in customer area
W	Best to store paper towels for restrooms below chemicals in towel washing Washing area
W	Blue bell ice cream treat is not labeled for retail sale -one single treat - all others properly labeled
W	Best to line banana baskets with washable non absorbent material

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