

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Stacye Higdon	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: TA to go	Physical Address: I-30	City/State: Rockwall	License/Permit # Food 5052	Page 2 of 2
--	----------------------------------	--------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer wic	46	Hot dog rollers		New creamer unit	35.8
Fresh	36/37	Hot dogs	108-112	New cooler at fuel desk	
Chili /cheese	146	Wic	36-40	Just turned on	
Hot case 1 empty	149	Hot dogs by door	41		
Hot case 2		Freezer unit in pizza prep area	14		
Corn dog / breakfast sandwich	143/178	Freezer in stock room	7.8		
Cheese cooler	35	Ice cream freezer	-2		
New island not used yet					

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
	New merchandiser cold holding on site not
03	Rollers are 102-110 - turned up to hold 135 or higher - all product that was heated in microwave and placed on rollers to be reheated to 165
W	Need to clean floor in wic under shelving and eliminate floor storage that impedes cleaning / clean at insp
	Back room: prep area
34	Fruit flies observed
	Using three comp sink next door
45	To scrub floor in back prep area where needed
	Remove wicker basket in area as not cleanable
	Hot water 115 F at hand sink in prep area
W	Store could benefit from a "damage" sink in this area as hand sink should not be used for this
	Gloves used to touch foods to make pizza
	Pizza is frozen with cheese and meats placed on them and cooked and sold by the slice in hot case 1
	Cooking from frozen and storing in hot holding
W	Back doors partially blocked with water boxes
42/45	General Detailed cleaning needed in this area
W	Reminder that ceiling is exposed in this area to watch
	New stock room - freezer used for pizza - transporting pizza and all other food in bags or boxes through store to prep area
47	Stock room to be organized and watch floor storage etc --- need additional light
	Water fountains - to adjust to meet standard
46	Hot water in restrooms is not present that all sinks -- to be adjusted to be 100 and avoid run for 15 secs
	Hand sink at deli area 120 F and equipped
	Need hand wash sign at all hand sinks
W	To watch wall next to ice cream unit - paint with epoxy to allow to wash etc
45/32	Drop ceiling over food service area should be washable
	Tongs are washed every 4 hrs and
W	Sneeze guard on hot hog roller unit ... allows for exposure

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)