

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Pablo Deleon	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: Wal Matt 259 deli	Physical Address: I-30	City/State: ROCKWALL	License/Permit #	Page 2 of 2
---	----------------------------------	--------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza wall	39/41	Rotisserie unit	144	Sliced meat cold case	
Deli islander		Wing unit	142	28/29/31	
39/40/ 37/34/39		Popcorn chicken	149	Hot unit	
Lunch meat grab n go	50's	Quick meal cooler	30's	Wings / Mac n cheese	168/144
Roast beef	52	Rotisserie	39/38	Strips	147
Turkey in middle	48	Fried	39	Wif	-8
Turkey at end	44 /41	One chicken at	44/46	Wic	31
Chicken	55	Rotisserie in front area	149/166		

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:
	Checking dates daily
02/w	Grab n go is holding higher temps on end on rt - discard all meats in danger zone
	Unit is holding up to 50's on rt and 39/42 on left - discarded
	Also using tphc for corny dogs and Chicken sandwich
W/2	Avoid over stocking chicken that was cooled down in customer case
2	One chicken at 44/46 pulled
	Using spray bottles on slicers after cleaning to allow to air dry / after each use
	Removing lunch meat from original Package and placing into a baggie and relaxing with a 6 day exp date
	New blast chiller used to cool down hot holding foods that were stored at required hot holding temps
	Cooking from raw chicken wings - from frozen - also rotisserie are cooked from raw
	Company policy for cooking is 165- to 175 and 180-190 F
	Spray bottle 200'ppm
	Hot water at hand sink - 100 / 122 F
	Hot water at three comp - 110
	Three comp sanitizer 200 ppm
45/37	Ice on floor in wif to address also from ceiling
	Keep an eye on flooring in wic
W	Keep an eye on use of paper under to go containers
45	Fill small holes in walls where needed
2	Maint called for lunch meat grab n go cooler

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)