Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: <b>7/23/23</b>				3	Time in: Time out: 3:30			License/Permit # FOOD5149						CPFM 3	Food handlers	Page <u>1</u> of <u>2</u>	2_	
	_			_	tion: 1-Routine	2-Follow Up		omplai	- 15		-Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCOR	RE
	tabli				ne: arl Junior		Contact/O Brian Da		lame	:					Number of Repeat Violat ✓ Number of Violations CC			
Ph	vsic	al A	ddre	ess:	30, Rockwall, TX 75087	Pes Orkii	st control : n July 2025				ood nercial Fir	e 7/202				Follow-up: Yes	6/94 <i>P</i>	١
Ma					points in the OUT box for		em	Mark 'v	√' a c		ark ir	appı	ropria	ate bo		an 🗙 in appropriat		ch
Co	mpli	ance	Sta	tus	Prio	ority Items (3 I	Points) vio	lations	Requ		mme Comp				ive Action not to exceed 3 days	<u>S</u>		
O U T	I N	N O	N A	C O S	(F = d)	nperature for Fo			R	T T	J N	N	N A	C O S	•	yee Health		R
	~				1. Proper cooling time See	and temperature					•				12. Management, food employed knowledge, responsibilities, and		employees;	
	/				2. Proper Cold Holding	g temperature(41°I	F/ 45°F)				/				13. Proper use of restriction and eyes, nose, and mouth		charge from	
	•/	1			3. Proper Hot Holding	temperature(135°l	F)								Employee health form Preventing Conf.	DOSTECT amination by Han	nds	
	1				4. Proper cooking time	and temperature					<b>/</b>				14. Hands cleaned and properl			
		<b>/</b>			5. Proper reheating pro Hours)	cedure for hot hol	lding (165°F	in 2			/				15. No bare hand contact with alternate method properly follo Gloves & utensils			
	1				6. Time as a Public Hea	alth Control; proce	edures & re	cords								ptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when red Liquid eggs		fered	
	~				7. Food and ice obtaine good condition, safe, and destruction PFG	ed from approved and unadulterated;	source; Food parasite	d in							•	emicals		
	~				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved at & Vegetables Water	nd properly stored;	Washing Fruits	
					Protection	n from Contamin	ation				~				18. Toxic substances properly i Stored separately	dentified, stored an	nd used	
	~				9. Food Separated & preparation, storage, di			d							Water	/ Plumbing		
	~				10. Food contact surface Sanitized at _200_			and			/				19. Water from approved source backflow device City approved	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disc	_	ously served	or			/				20. Approved Sewage/Wastewadisposal	ater Disposal System	m, proper	
	l I																	
					Pri	ority Foundat	tion Items	(2 Poi	ints)	viola	tions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		ints)	viola C	I J N	Req N O	uire N A	C C O S	rective Action within 10 days Food Temperature	Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by:   Joe Little	Print: Joe Little	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: S Travel Carl's Jr.	Physical A		City/State: Rockwal	l. Tx	License/Permit # FOOD5149	Page <u>2</u> of <u>2</u>			
20100	Travor Garro Gri	1000	TEMPERATURE OBSERVAT		i, i X	1 0 0 0 0 1 10				
Item/Loc		Temp	Item/Location	Temp	Item/Loca		Temp			
Chix b	reading station		Burger patties		Hot holding Burger patties 16					
Chz strips / breast fridge 34/33			36, 36, 34, 31		Burger patties					
	Raw chix	36	Cheddar chz/ Monterey Jack	38/38	Ch	t 171				
Ma	arinated chix	36	Shredded let	40	Ch	nicken strips	148			
	Egg wash	34	Pico/slice Tom	34/36	French fries		172			
	WIC amb		Lettuce		С	Cold holding				
Ste	eak prepped	36	Service line			tphc				
С	hx prepped	1 11		36		•				
	<u> </u>	OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	ED AND			
	Restrooms refer to Loves report									
	Hand sink equipped greater than 108 throughout kitchen									
	3 comp sink set up, 155, Quats sani 200ppm									
45	To seal FRP as needed through kitchen and in wic									
W	To post current food he	ealth peri	mit adap							
45	To repair frp corners th	nat have	separated							
	Good practice hanging	g mop he	ad to drip dry over mop sin	k						
	Chemicals stored separately									
45	To repair holes towards bottom of frp in drive thru area by exit door									
45	To repair broken frp co	rner und	er menu boards							
37	Frozen condensation on walls in icecream freezer									
	Using digital thermo, strips current									
28	Slice cheese date labels inc	dicate prep	date plus 7 days to discard. Food	code speci	fically advi	ses prep date plus 6 da	ays to discar			
	Using digital thermo and strips current									
	Flat top grill drawers are non operational during inspection									
	Front UC cooker not operational during inspection									
	Using tphc for cold holding lettuce, tomatoes sliced cheese, discarded every 4 hrs with stickers									
	Breading flour sifted every 4 hours and replaced 2x daily									
W Hand sink removed with health department approval, will watch and address during kitchen r										
44	Dumpster enclosure needs to be power washed and doors replaced on 1 dumpster									
Received (signature)		⁄e	See abo	ove		Title: Person In Charge/ (	Owner			
Inspected (signature)	l by:	1 2	Print:							
	5 (Revised 09-2015)	487		НШ		Samples: Y N #	collected			