

Date: 7/23/23	Time in: 2:30	Time out: 3:30	License/Permit # FOOD5149	CPFM 3	Food handlers 17	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Loves Travel Carl Junior			Contact/Owner Name: Brian Dalton		Number of Repeat Violations: Number of Violations COS:  6/94A	
Physical Address: 1990 INTERSTATE 30, Rockwall, TX 75087			Pest control : Orkin July 2025	Hood Commercial Fire 7/2025	Grease trap / waste oil Refer to Teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Cold holding toppings	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 17 before first shift	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Cooked to order	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps logs every 4 hours	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✓				36. Wiping Cloths; properly used and stored Stored in solution micro cloth	
1					37. Environmental contamination See	
	✓				38. Approved thawing method WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
1					44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Refer to Loves Travel	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Loves Travel Carl's Jr.</b>		Physical Address: <b>1990 I 30</b>		City/State: <b>Rockwall, Tx</b>		License/Permit # <b>FOOD5149</b>		Page <b>2</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Chix breading station			<b>Burger patties</b>			<b>Hot holding</b>			
Chz strips / breast fridge		<b>34/33</b>	<b>36, 36, 34, 31</b>			<b>Burger patties</b>		<b>166</b>	
<b>Raw chix</b>		<b>36</b>	Cheddar chz/ Monterey Jack		<b>38/38</b>	<b>Chicken breast</b>		<b>171</b>	
<b>Marinated chix</b>		<b>36</b>	<b>Shredded let</b>		<b>40</b>	<b>Chicken strips</b>		<b>148</b>	
<b>Egg wash</b>		<b>34</b>	<b>Pico/slice Tom</b>		<b>34/36</b>	<b>French fries</b>		<b>172</b>	
<b>WIC amb</b>		<b>35</b>	<b>Lettuce</b>		<b>38</b>	<b>Cold holding</b>			
<b>Steak prepped</b>		<b>36</b>	<b>Service line</b>			<b>tphc</b>			
<b>Chx prepped</b>		<b>35</b>	<b>Burger patties</b>		<b>36</b>				
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 temperatures are taken in F								
	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 health permit adap								
45	To repair frp corners that have separated								
	Good practice hanging mop head to drip dry over mop sink								
	Chemicals stored separately								
45	To repair holes towards bottom of frp in drive thru area by exit door								
45	To repair broken frp corner under menu boards								
37	Frozen condensation on walls in icecream freezer								
	Using digital thermo, strips current								
28	Slice cheese date labels indicate prep date plus 7 days to discard. Food code specifically advises prep date plus 6 days to discard								
	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								
	Breadding flour sifted every 4 hours and replaced 2x daily								
W	Hand sink removed with health department approval, will watch and address during kitchen renovations								
44	Dumpster enclosure needs to be power washed and doors replaced on 1 dumpster								
Received by: (signature) <b>See above</b>		Print: <b>See above</b>				Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Richard Hill</i>		Print: <b>Richard Hill</b>				Samples: Y    N    # collected			

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