

Retail Food Establishment Inspection Report

Received by: (signature) <i>Paul Husebo</i>	Print: Paul Husebo	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: In-N-Out Burger 264	Physical Address: 1106 E I-30	City/State: Rockwall, TX	License/Permit # FS-9138	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
to go under counter cooler ambient	40	grill 3 hamburger	169		
Shake mix/just poured into machine	43	2 door reach in cooler ambient	37		
grill 1 under counter cooler	37				
grill 2 under counter cooler	41				
grill 3 under counter cooler	38				
WIC	32-37				
grill 1 hamburger	184				
grill 2 hamburger	173				

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:
	Soda and tea nozzles WRS daily/self serve
	Front to go hand sink 105F equipped
	Shake machine broken down and cleaned daily/shake mix discarded weekly
	to go soda and tea nozzles WRS daily
W	Reminder to dump sanitizer nightly and start fresh in the morning
	sani buckets setup to 200ppm quats
	Sandwich toppings on TPHC time stickers/4 hours to discard
	Back potato prep hand sink 109F equipped
	3 comp sink 140F
	Sani sink setup to 200-400ppm quats
	Chemical test strips on site/current 8/2027 exp
	Digital thermos on site
	All patties cooked from fresh/no frozen
	Individual condiments Individually sealed
	Ketchup dispensers WRS once daily
	Store is very clean, floors, walls, ceilings, equipment. Good job!
	RR sinks 101-105F equipped
	Hand sink near mop sink 102F equipped
45	Replace/clean moldy caulking above various hand sinks/walls in potato prep area
W	New cutting boards ordered/slightly scored
	Ait curtain working at drive thru windows
	Patty grills tested twice daily
	Allergen poster posted in employee area
	Potato prep hand sink 108F/adjusted at inspection
34	couple of fruit flies/ to address/drains in potato prep area
19	Leaking pipe under 3 comp sink/to repair

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