Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Described Likenium Described Likenium Described Descri	Date 08		5 /	21	Time in: 11:17	Time out: 12:04	License/P FOOC			6				Burgers Ned Page 1 of 2	
Double Months Per country Books Double Per country Per cou	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									4-Ir	nvesti	gatio	n		
Self the Self Completion States One—set in compliant on No. 1 months of the Self Completion State of t	Boots burgers David Moone							1				7	V Number of Violations COS: 1 ∩ / Ω ∩ / Δ		
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Page Continued Project Code Indiang temperature	Compliance Status Compliance Status														
No. No. Section No.	U			О	(F =	degrees Fahrenheit)		K		U N O A O Employee Health					
Watch One Cooler Proper Notice in the finding surpersonal (159°F) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host holding (160°F in 2 littles) Proceeding procedure for host host host host host host host host		Proper cooling time and temperature													
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S. Proper releasing procedure for host holding (165°F in 2 house)		/			4. Proper cooking tim	e and temperature									
Series hand policy fraining of autorize fellowing hand washing Fortun formation and makes a present superior for the production of the					5. Proper reheating pr		ding (165°F in 2			15. No bare hand contact with ready to eat foods or approved					
Approved Source 7. Find and less relation from approved source, Find in good considering, and in unadderlended, panels of correction (USDA) 8. Find Received in proper interperature 7. Find and like relation from Contamination 9. Find Separated & protected principles of the Contamination 10. Find Separated & protected principles of the Contamination 10. Find Separated & protected principles of the Contamination of the Co		1			,	ealth Control: proce	dures & records			Bare hand policy training / sanitizer following hand wa					
7. Fixed and ice obtained from approved source; Food in good condition, side, and unadistreated; parasite described in good properly stored, which is a first parasite of the property for the condition of the property for the condition of the property for good property stored, which is a first parasite of the property for the	V	1			For cut tomatoes and I	ettuce 3 hrs									
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No check Note that the protection from Contamination Note that the protection from Note that the protection from the contamination Note from Contamination Note fr		good condition, safe, and unadulterated; parasite								Chemicals					
Protection from Contamination 9. Food Separated & protected, prevented during food preparations, storage, sloplays, and state proper in coater 10. Food context underse and Returnables: Cleaned and Sunitized at _100_ protein personate in coater 10. Food context underse and Returnables: Cleaned and Sunitized at _100_ protein personate in coater 11. Proper disposition of returned, previously served or reconditioned 12. Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 13. No. No. One of Contact Surfaces and Company of the Content of Contact Surfaces Cleanables, property department of Content Surfaces and Conten	V				_	roper temperature				•				& Vegetables	
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Water from approved source; Plumbing installed; proper backflow devices urfaces and Returnables; Cleaned and Sanifized at _100_ pen/temperature _100	3		9. Food Separated & protected, prevented during food												
The perdisposition of returned, previously served or reconditioned Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	\vdash	4		Watch when storing hamburgers in cooler											
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Proof Temperature Control/ Identification Proof Temperature Watch black Cooler 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch black Cooler 28. Proper Tout Marking and deposition Using within 24 hrs of opening 29. Thermal test study and exhibiting and eleposition of the matter of the priority less than 10 minutes of the priority of the priority less than 10 minutes of the priority of the priorit							100			Approved at time of installation.				Approved at time of installation.	
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Sale Water, Rectristering and Food Package Labeling Digital and Collorine test strips Digital supplied, and Digital supplied and Collorine test strips Digital suppl	V	1			22. Food Handler/ no	unauthorized person	ns/ personnel			Using within 24 hrs of opening				28. Proper Date Marking and disposition Using within 24 hrs of opening	
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Foods (Disclosure/Reminder/Buffet Plate) Allergen Label Ingredients by request Service sink or curb cleaning facility provided Using three buckets for warewashing spatulas and bowls / hot water from sink				nsumer Advisory			2	2				designed, constructed, and used See / various			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N O A O S Prevention of Food Contamination 1	V				foods (Disclosure/Rer	minder/Buffet Plate)			١	W	v			Service sink or curb cleaning facility provided	
U N O A S Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals Flies 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 36. Wiping Cloths; properly used and stored In sanitizer W J Single-service & single-use articles: properly used watch Proper Use of Utensils 41. Original container labeling (Bulk Food) 41. Original container labeling (Bulk Food) 41. Original container labeling (Bulk Food) 42. Non-Food Contact surfaces clean General 43. Adequate ventilation and lighting; designated areas used Kitchen is hot 100 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean Facility's 46. Toilet Facilities; properly constructed, supplied, and clean Restroom is inside house		_					equire Corrective					_	_	ys or Next Inspection , Whichever Comes First	
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38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 1	\ \				In sanıtızer				-	-	\perp			General	
Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 45. Physical facilities installed, maintained, and clean Facility's 46. Toilet Facilities; properly constructed, supplied, and clean Restroom is inside house	Various possibilities items over prep 38. Approved thawing method					1				Kitchen is hot 100 44. Garbage and Refuse properly disposed; facilities maintained					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 40. Single-service & single-use articles; properly stored 41. Other Violations	Proper Use of Utensils					 -	_ <u> </u>			-	45. Physical facilities installed, maintained, and clean				
40. Single-service & single-use articles; properly stored and used Paper 47. Other Violations	W				39. Utensils, equipme dried, & handled/ In	nt, & linens; proper	ly used, stored,			<u>- -</u>				46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Single-service & sand used Papel	single-use articles; p	properly stored				V	•		47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Mooney	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Boots	ment Name:	Physical Ac	ldress:	City/State:	License/Permit # Food 5016								
Doors	,	Austin	TEMPERATURE OBS		1 000 3010								
Item/Loc	eation	Temp F	Rockwall Food 5016 TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Item/Location Temp F Ite		Temp I								
Out do	oor cooler meat	33/34											
Ru	rgers cooking												
	<u> </u>												
	internalTemp												
Coc	oler residential												
	Meat	41											
Che	ese borderline	42											
	ed this unit colder												
	To watch it												
Item	AN INSPECTION OF VOLE ES					OVED AND							
Number NOTED BELOW: All temps F													
	Outside storage - chip	s in plasti	С										
34	Flies present												
45	Repair doors												
	Thermo on site												
BHP	Discussed placing bur	gers on g	rill / sanitizing after p	placing on									
	Three step warewashi	ng in bucl	kets										
	Hot water 121												
35	Limit personal items i	n area											
32	Metal on walls is cove	ring a was	shable surface / begi	nning to oxidize									
	Using digital and laser	thermos	/ test strips on site										
W	Bare hand policy - har	nds wash	ed and sanitized - ha	and dip 100 ppm	/ using cotton item as w	iping cloth							
	Produce is receive pre	e cut/											
	Hair restrained ponyta	ils and ca	ps										
Hand sanitizer 100 ppm used for thumb after placing patties on grill													
	Three step set up - sa	nitizer 100	ppm for wiping clot	hs									
	Keep an eye on black	cooler wa	atch temps borderline	barely 41									
42	Clean inside cooler												
9	Meat is stored in vac p	oack insid	e box / solid shelf se	parates it from pr	oduce below / store raw	under							
	Always best to store raw meat below produce despite												
	Using tphc for cut greens and cut tomatoes / discarded at end of meal run 3 hrs												
	Will watch the temp in the black cooler												
	Room temp 100												
42/45/34													
32													
Received	by:		Print:		Title: Person In Charge	/ Owner							
(signature)	See abov	/e											
Inspected			Print:										
(signature)	Kelly kirkpo	ıtríck	RS										