

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Derrick Hammond	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: Burger King TA	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 6216	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter	36-38	Fry station drawers	154	Wic	
Milk cooler slide front	37	Freezer slide top unit	-4	34/35/36	
Not using soft serve machine		Freezer meat unit	-9	Wif	0
Beef phu		Upright freezer	10		
Hot drawers		Cold top unit	34		
Beef	148/156				
Chicken / breakfast					
Eggs / sausage	155 /156				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at hand sink 122
W	Watch placement of gloves under paper towels
45/19	General Cleaning needed under soda station in drains etc / air gap under ice machines and bins throughout to be addressed
	Clean ice dispenser tubes at soda stations not customer and drive thru
	Sanitizer in buckets at 200 ppm
42	Clean under shelving inside reach in cooler
	Using tphc for cut tomatoes and cut lettuce - stickers
	Sink sanitizer - 200 ppm
45	Clean drains where needed
42/45	Clean under around and behind etc ... between etc ... clean inside slide drawer areas/ beteen fryers etc
37	Time to defrost freezers - both slide top units
32 /37	Need to remove shipping liner on meat freezer as it is peeling and is a sanitation issue - to make it washable
37	To address the ice/ condensation issue at the rear of the upright 2 door freezer
37	Also need to address condensation in back cold top unit for ham etc ... water in bottom
32/	replace cooking racks and any food containers or utensil where needed - any that are rusty - all others to clean accumulation from them
	Using gloves to touch rte foods
	Sink sanitizer label indicates effective - sars associated with human corona - on label
	Also using yellow peroxide product for customer areas per instructions from ecolab and eco sure
19	Need to maintain air gap at ice machine in back room as well
45	Need to clean floor in wic and wif
45	Address seal at door into Wif
37	Ice.build up in wif on pipes and around door
	Hot water in restroom took more than 2 mins to arrive - hand sink also used again right outside unit but still need to address
46	Missing Ceiling tile in Restroom to replace and TLC in restroom
W	Using a veggie wash in a packet from elcolan - per labels - to ask for test strips
Covid	Screening employees at arrival / masks and gloves / shield at pos / avoiding contact with public
	Using new product for dining room etc

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