

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

Date: 01/07/2022	Time in: 8:51	Time out: 12:00	License/Permit # FS 6216	Food handlers 10	Food managers 3	Page <u>1</u> of <u>2</u>
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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: TA Burger King			Contact/Owner Name: TA / Burger King		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: I-30			Pest control : Ecolab 12/08/21		Hood 08/18/21	
			Grease trap :		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

13/87/A

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 in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Martessa Davis	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: TA Burger King	Physical Address: I-30	City/State: Rockwall	License/Permit # 6216	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Soft serve unit	44	Drawers		Wic	33
Milk glass front	39	Eggs / sausage	179/174	Tomatoes	39
Front milk cooler		Breeding station empty ambient temp	38/39	Batter	37
Dairy	40	Cold top unit	35	Wif	7.8
Hot drawers		Egg product	38		
Meats		Burger freezer	2.4		
150/156		Upright freezers	8.0		
tomatoes / meats / lettuce / cheese	Tphc				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation / Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Allergy notice on window
45	Need to clean debris under soda station
18	Need to confirm air gaps at soda station for customers
	Hot water 111 at hand sink
02	Plans to drain soft serve machine and refill - will monitor temp
42/45	To Clean around and under soda station at drive thru and address air gaps at drains
W	Using tphc for cold Tcs foods on line for burgers - timer
	Sanitizer at three comp sink 200 ppm
39	Watch low hanging items - tongs hanging over three comp sink
45	To Clean drains where needed
	Discard / replace badly stained food containers sauce etc
42/	To Clean cart
32/w	Time to replace small cutting board on cold top unit - deep cuts and not clean / watch storage of raw bacon
	Using tongs to place burgers on broiler and removed with red tongs
	Bags of lettuce are also part of 4 hrs ...
	General deep cleaning needed of grease accumulation throughout
42/45	Flooring in various areas needs grout addressed
46	Hot water not at 100 in employee restroom and pressure is low! Need to address this during remodel !
	Washing hands again in kitchen before starting work
19	Air gap is borderline at ice machine in back roo
45	General cleaning needed under shelving
42/45	General Cleaning needed inside wic anc Wif both units floors / shelving / walls / fan guards
	Batter container in wic - watch storage of used for raw
37	Condensation on ceiling and pipes in wif / all food in boxes and wrapped inside
45	Need to seal around any wall penetration under sinks etc

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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