

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Michelle white	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TA Burger King	Physical Address: 2105 S Goliad	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	40/40	Whopper hot holding		Wic	39
Juice and water unit	40	Junior	153	Tomatoes	39
Under counter cooler		Whopper	168	Pickles for reference	38
Creamers	40	Speciality holding		Wif	-1.3
Cold top unit		Eggs	140		
Bacon inside	41	Sausage	136		
Cheese Inside	39	Freezer unit upright	12/18		
		Hamburger freezer	6.1		

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 TEMPS TAKEN in F
	Allergy posting on window
19	Reminder to keep air gap at ice drain under soda station - avoid using cup to adjust
42/45	Minor cleaning needed under soda station
	Hot water at hand sink 100
W	Best to sanitize mixing wand between uses on soft serve unit - avoid allowing to dry (at least every 4 hrs)
	Sanitizer bucket 200 ppm
19	Reminder that all drains to soda unit should be equipped with an air gap
42/45	Clean area around drive thru soda station - also address rusty shelving / remove shipping liner from cooler side
	Using tphc for tomatoes and cut lettuce - time dating back up up unit and containers on line as well
40	Watch food debris in paper wrapping storage areas
COs	Hot water at back hand sink 60 F but three comp right next to is 125 F ?????? Turned hot water off at mop sink and water returned to 114 and up!
37	Time to defrost hamburger freezers
	Broiler unit cooks two burgers on each side / cooking for 3 min 55 secs consistently when loaded
	Internal temps is -156 f
42	To address torn curtains in wic and clean shelving where needed
37/45/42	Clean inside Wif - condensation to address and clean floor white powder used to clean up
40	Watch what is stored on top of ice machine in back room - box
45	Need to clean floor in back room
46	Hot water in restroom finally reached temp but pressure is low to have this addressed ASAP
46	Restroom needs tlc!
34	Avoid storing mops on floor in back storage - this attracts flies etc
45/	Clean around soda boxes in back corner and under shelving in back corner
47	Watch and address gaskets where torn as needed
	Veggie wash for tomatoes -not working so using water
45	Grout issues various locations
45	Clean air vents where needed

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