

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

Followup at **insp** City of Rockwall

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

Date: 01/29/2024	Time in: 1:19	Time out: 4:31	License/Permit # Fs 6216 need to post 2024	Food handlers All employees	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input checked="" 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 checked="" type="checkbox"/>		TOTAL/SCORE
Establishment Name: TA Burger King		Contact/Owner Name: Travel centers
Physical Address: 2105 S Holiad		15/85/A
Pest control : Ecolab 01/22/24	Hood 10/21/23	Grease trap / waste oil <small>Southwest 01/22/2024 2500 gals/NOSS system for waste oil</small>
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Pics <input checked="" type="checkbox"/>

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					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
3					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
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		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
						<input checked="" type="checkbox"/>					
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Approved Source						Preventing Contamination by Hands					
		<input checked="" type="checkbox"/>									
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Protection from Contamination						Highly Susceptible Populations					
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Terrance Bella	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 # FS 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	39/39	Burger freezer HTT	13	Wic	37
Front cooler creamer	39	Upright freezer HTT	20	Tomatoes whole	41
Reach in glass door cooler		ColdTop unit	41	Sliced tomatoes	39
Applesauce	56	Roast beef	41	Wif	-2.1
Hot drawers		Cheese	41		
Whoppers	156	Followup on reach in cooler	38		
Jr whoppers	15				
Cut lettuce and tomatoes	Tphc				

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 F
	Allergy posting on entrance / and at soda station b
42	Need to clean soda dispenser drain pan in lobby
45	Deep cleaning needed under soda station in dining room
19	Need to again address the air gap
	Hot water at front hand sink 110/to seal holes in walls
45	Need to clean under all equipment and especially soda station and cooking equipment
19	Air gap needed at drive thru station and
32	Need to address rusty galvanized shelving under drive thru unit
42	Clean milk spills inside front under counter cooler
34	To address gaps at drive thru window
02/cos	Beverage cooler with choco pies and orange juicer not turned on and is holding 54 product temp
	Discarded oranges juice and pie as label indicated to keep refrigerated (unit turned on)
42/45	Detailed cleaning under behind and around equipment / food debris and crumbs
45	Deep cleaning of walls / air vents various locations/ casters etc
	Sanitizer in bucket 200 ppm
Cos	To avoid double sleeving items in coldTop
37	To address water in cold top unit
46	Hot water in bathroom 100Finally BUT low pressure
	Nightly cleaning Bev nozzles/ make sure drain pan is as well
45	To clean drains where needed
45	Grout to be addressed where needed
32/45	It appears that drains under and near three comp sink have been Repainted dirty - not a smooth surface
45	To clean under shelving in dry storage room / and air vents
32	To address chemical cage - coated with grease and rusty
32	To also address rusty shelving in wic
45	To address front area ceiling in wif and clean floor under racks and racks themselves
45	Shelving in storage area to be 6 inches from floor to allow floor to be cleaned / To clean around and in mop sink /
W	Need to store degreaser off soda boxes / near mopSink

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

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