

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: 07/16/2021	Time in: 8:04	Time out: 11:24	License/Permit # FS 6216	Est. Type FF	Risk Category Low	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							TOTAL/SCORE
Establishment Name: TA Burger King			Contact/Owner Name: TA		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		15/85/B
Physical Address: I-30		Pest control : Ecolab 07/06/21	Hood 05/11/21	Grease trap : TAS 1600 06/10/21	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
		✓				✓					
1. Proper cooling time and temperature						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
4. Proper cooking time and temperature Confirmed						Highly Susceptible Populations					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using p eggs					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using veggie wash with test strips					
6. Time as a Public Health Control; procedures & records Timer						18. Toxic substances properly identified, stored and used Watch					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device Repair leak faucets and need air gaps					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClane						20. Approved Sewage/Wastewater Disposal System, proper disposal Drains clear today					
	✓					3					
8. Food Received at proper temperature To check											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded in dining											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 6						28. Proper Date Marking and disposition Watch /					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using Atkins for food / Need for cooler under front counter etc					
	✓					2					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓					30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards etc					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergy poster in back prep											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals Flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored Store IN buckets						43. Adequate ventilation and lighting; designated areas used Grease accumulation					
1						1					
37. Environmental contamination Condensation						44. Garbage and Refuse properly disposed; facilities maintained Watch					
		✓				W					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean See					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached						47. Other Violations See					
	✓					1					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Martessia Davis	Print:	Title: Person In Charge/ Owner GM
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 # FS 6216	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler milk	39	Dining room station		Breading station	33/38
Slide door milk cooler	37	Hot holding Sausage	144	Cold top unit	39/40
Drive thru station		Eggs	138	Wic	38
Hot holding		Tomatoes etc tphc		Tomatoes	39
Burgers	146 -156	Deep freezer	-8	Sliced tomatoes	39
Using tphc for		Burger deep freezer	-7	Hamburger cooking temp	160 +
Lettuce / tomatoes / cheese		Upright freezer	-1		
Fried drawers	139				

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:
19	To provide air gap at drain to ice unit at customer beverage station / also at drive thru soda station
45	Clean Inside and under this unit and drains etc - water on floor under rug to address
	Hot water at front hand sink 100 / 117
	Soft service is being cleaned
29	Need thermo in under counter cooler / extra on site
42/45	Clean under drive thru soda station
42/45	Clean mold etc on ceiling inside slide door milk cooler
	Watch dates on milk - 07/16/21
42	Clean all hot holding drawer units
37	Time to defrost deep freezers
42/45	Heavy grease accumulation under behind and around cooking equipment
	Quats in bucket 200 ppm
37	SmallAmount of condensation dripping from the ceiling in the upright freezer - to address- foods are protected in bags
42/45	Clean around and inside etc broiler unit - food contact parts are cleaned and sanitized every 4 hrs
	Best to remove shipping liner from new breading unit to avoid sanitation issues with it peeling later
37/39/	Repair lid to cold top unit / styro has broken off and was inside unit / also condensation in bottom of unit /items on tray on bottom - keep out of water always
32	Time to Sand cutting board on cold top unit
37	Have cold top unit addressed to protect food containers from being exposed to condensation
W	Make sure any chemical left by pest control is used per the label
45	Clean drain under three comp sink
39/37/32	Watch placement of clean utensils low over three comp as well as peeling paint on rack itself
46	Tlc in restroom needed and still low pressure / hands washed again in kitchen before donning gloves
45/47	Clean In Dry storage especially under ice machine and eliminate items not needed
42/45	GeneralCleaning inside wic shelving and floor and fans
37/47	Ice going into Wif around door and on ceiling inside to address!
45/32	General detailed cleaning in Hallway / sealWooden coat rack /
45/42/47	Grout issues various locations / seal holes in walls where needed various and clean scrub walls and air vents where needed

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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