

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Aric Hopkins	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Checked temp of burger drawer unit to be 155-165 after heating up

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	37/40	Cold top unit		Wic	39
Under counter cooler creamer	40	Bacon / egg product	40/41	Tomatoes / chicken	41/39
Milk bottle cooler glass front	40	Breading station			
Using tphc for tomatoes / cut lettuce / cheese	4	Chicken / chicken	39/39		
Burgers in drawers 5		Upright freezer	18		
89-122		Burger freezer	1.6		
Breakfast drawers					
Sausage / eggs	156/146				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water at front hand sink 100
42	Need to clean spills in under front counter cooler
41/19	Clean under soda station in dining room and also in drive thru area / address air gaps where needed in dining room soda station
	Using stickers for tphc products
03	Burgers in drawers 89-122 - discarded them all 5 trays none at temp / discarded and made new 145/156
39	Avoid storing knives between equipment
	Sani buckets 200 ppm quats / sink 200-300 at 85 F to check at 75 F (range on bottle 150-400)
	Gloves used to touch rte foods
45	Need to clean drains where needed - accumulation
45	General detailed cleaning of accumulation on floors walls shelving etc
37/39	To address condensation inside coldTop unit - door is not closing easily etc (bacon in this unit on at ray to protect)
	Breading station : sanitizer
42/37	Need to clean inside breading station. Cooler also address water in unit
37	Need to defrost burger freezer
45	To Clean air vents where needed
46	Need to address hot water pressure in employee restroom
45/42	GeneralDetailed cleaning needed under shelving in dry storage and shelving itself
39	Remove clutter not needed next to ice machine
37	Avoid floor storage of chemicals boxes as it impedes cleaning -
Wcos	Need to Organize chemical cage to have gloves over chemicals and not on same shelf
09	Avoid thawing chicken over soft serve mix boxes in wic
35	Employee food should be stored low - in closed containers with lid on top shelf currently
45	Need to clean floor under shelving in wic
45	Also to clean floor in wif and address condensation
45	To address holes in walls under sinks in various locations
39	Need to always hang mops to allow to dry
	Using of Atkins thermocouple
42/45	Store needs generalDetailed cleaning between equipment and under and around and behind

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