

Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Adams	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	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 machine	Na/ 41	Hamburger freezer	4.2	Wif	-9
Under counter cooler	41	Upright freezer	6.6		
Ranch	40	Fries freezer	12		
Milk cooler	33	Cold top unit			
Drawer unit		Bacon/ cheese	39/40		
Whopper/	178	Wic	33/34		
Chicken	181	Tomatoes	38/40		
Breakfast drawers eggs/ sausage	167/154				

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 statement on window upon entering
32/45	To address cracked and shipped Formica on soda station
42/45	Need to clean sticky accumulation under soda station and remove plastic cup inside drain to ice
	Hot water at hand sink 118 / three comp 128
19/45/34	To address air gaps at drive thru soda station / and detailed cleaning of this area and wall behind unit
	Soda station Bev nozzles removed daily
	Sanitizer bucket 200 ppm
	Using tphc for lettuce and tomatoes and cheese 4 hrs - stickers
37	Small amount of condensation in upright freezer to address / food in bags protected
40	Avoid reuse of cardboard for not original products Exxon top of fryer
432/45	Detailed cleaning needed under behind and around and on exterior of equipment - greasy
	Store cart clean and replaced when badly scored
45	Grout issues various locations
	Quats test strips expired over three comp
W	Watch placement of spray bottles
19	Hot water leak at three comp to address ... doesn't turn off with water
39/32	To move all food containers and utensils up out of spray/ splash zone over 3 comp / discard those badly worn or stained etc
45	To scrub drains where needed - several coated
34	Small gap at back door to address
46	To make repairs in RR where needed to walls / hot water finally arrived but pressure is still low
45/32/42	To clean in back room where needed ... under shelves and ice machine / keep an eye on condition of shelving
32	To address rusty shelving in wic and clean where needed
45	Need to clean under shelving in wif
32	To address rusty shelving for clean dishes etc... plastic won't rust / also shelving to be 6 inches from floor
37	Reminder to hang mops to allow to dry
W	Veggie wash is not dispensing at this time ...test strips on site
45	Make repairs to trim pieces, floor , walls , etc
32	To discard badly coated pans / unable to clean

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