

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: <b>07/30/2024</b>	Time in: <b>11:39</b>	Time out: <b>1:34</b>	License/Permit # <b>Fs 6216</b>	Food handlers <b>3</b>	Food managers <b>2</b>	Page <u>2</u> of <u>3</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>TA Burger King</b>	Contact/Owner Name: <b>Ta</b>	* Number of Repeat Violations: <u>    </u> ✓ Number of Violations COS: <u>    </u>	<b>10/90/A</b>
Physical Address: <b>2105 S goliad</b>	Pest control : <b>Ecolab 79/2024</b>	Hood <b>5/3024</b>	Grease trap/ waste oil: <b>Southwaste ?</b>
			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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
				✓		✓					
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**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (Printed) <b>Jennifer Willis</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> TA Burger King	<b>Physical Address:</b> 2105 s Goliad	<b>City/State:</b> Rockwall	<b>License/Permit #</b> 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	39/40	Cold top unit		Wic	32
Fair cooler	46/47	Ham	41	Tomatoes	40
Glass front cooler	36/37	Cheese	40	Tomatoes	38
Hot drawers		Upright freezer	20 /htt	Cheese	40
Sausage	156	Freezer deep	16	Wif	2.4
Beef	155	Burger freezer	11		
Unit 2		Using tphc for condiments			
Fish	<small>144/154yo clean undre</small>				

**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
	Bev station not working ... only using tea dispensers
42:45	Need to deep clean under soda station
	Hot water at hand sink 100
42	Cooler under front counter gaskets / sticking open / clean inside
	Sanitizer bucket 200
32	Need to address shelving unit under drive thru soda / rusty not cleanable
19/42	Drains to be cleaned - need air gap at soda unit in drive thru
45	To clean under equipment various locations
42	Scrub sticky back shelves Near three comp
45	To clean drains where needed
	Sink sanitizer 200/ hot water at three comp 116 up
W	Ice in freezer to watch
42/45	General cleaning thought out /grease film
34	Small gap at back door
32	Replace pans where needed - badly costed etc
46	Need paper towels in rr
45	Door to be fixed: bathroom
	Hot water 110 strong pressure good '!
32	Address chemical cage / rusty
42/32	Need to clean shelving in wic and replace risty
	Good date marking
	Wif room to clean now - good
32	Dry storage- address rusty shelves / clean under and around
W	Watch interior of ice machine
42/45	To clean inside dry storage / reminder shelving height
39/32	Watch low hanging utensils / replace cutting board where needed
	Broiler down so using oven - taking temp -165nurhets and

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

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