

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Martessia Davis	Print:	Title: Person In Charge/ Owner
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
Soft serve machine	56 F	Chicken warmer		Salad bar	37
Slide front cooler	38	Fish top	145	Egg product	38
Under counter (borderline watch)	41	Chicken middle	140	Wic	37
Margarine	41	Chicken low	145	Choco milk	38
Main board warmers		Fry station		Wif	
Hamburger upper	145	Fries	151		
Middle	155	Nuggets	165		
Lower	150	Upright freezer	9		

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:
	Allergy posting on window
19	Need air gap at beverage station and drive thru ice unit
	Hot water at 121 F
40	Watch and address glove placement under paper towels dispenser
	Soft serve machine was turned off last night therefore will be cleaned prior to reusing - currently 56 F
	Sanitizer in bucket 200ppm
42/45	Clean under drive thru soda station and provide air gap at ice bins drains
	Using tphc for cut lettuce and cut tomatoes - stickers when removing from temp control
	Gloves used to touch rte foods
39	Address low hanging clean utensils over three comp sink - remove from splash zone
32	Replace badly stained containers
42	Store cart clean for transporting
42/45	General detailed cleaning of grease accumulation on around under behind etc
37	Watch frost in freezer unit deep freezer
37	Watch frost starting to buildup in upright freezer
37/45	Salad unit door is not closing good and top section isn't completely filled with pans therefore standing water in bottom of unit
	Opened bacon is used within 24 hrs -even when raw
	Using plastic tray to keep bacon out water
42/45	Clean floor and fan guards one wic
!! 37/45	Major condensation on boxes under fan drain hose - this has been worked on and now are waiting on a part
37	Advised to protect boxes when placing under this area or avoid placing in this tea
	Using peroxide for Lobby and quats for food contact
46	LowPressure at hand sink in restroom - need paper towels as well
	Hands are washing in restroomAnd then also in rep area before returning to work
	Hot water did reach 100 F at this hand sink
	Using veggie wash - not testing at listed - watch and address -
19	Make repairs to any and all leaks faucets

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Samples: Y N # collected

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