

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 8/26/2024	Time in: 2:30	Time out: 3:58	License/Permit # FS-9437	Est. Type	Risk Category	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
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Establishment Name: Wells Cattle Co Restaurant & Market	Contact/Owner Name:	* Number of Repeat Violations: _____	14/86/B
		✓ Number of Violations COS: _____	

Physical Address: 206 N Fannin Rockwall, TX	Pest control : Environmental Pest/8-21-2024	Hood Bare Metal/8-2024	Grease trap : LES/100gal/8-20-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
	✓					✓					
	✓					Chemicals					
	✓					✓					
	✓					✓					
3						Water/ Plumbing					
W						✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

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						✓					
1						Physical Facilities					
1						1					
1						✓					
1						1					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Tina Cox</i>	Print: Tina Cox	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wells Cattle Co Restaurant & Market	Physical Address: 206 N Fannin	City/State: Rockwall, TX	License/Permit # FS-9437	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door reach in cooler/milk	43	large cold top/cut tomatoes	41		
buttermilk/cheese	43/43	cheese	41	Meat freezer reach in	1
reach in cooler/hot dogs	41	under/cheese	41		
pimento cheese	41	small cooler/cheese	48		
steam wells/sautéed onion	155	small cooler/non TCS food only			
sautéed mushrooms	158	white freezer ambient	2		
grill drawers/burgers	41/44	dessert cooler ambient	36		
chicken patties	42	dessert freezer	8		

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:
	Hand sink 100+F equipped
9	Need to keep raw meat prep separate and not next to or on top of ready to eat and cutting boards
35	Keep employee drinks low and separate in coolers/not over ready to eat
37	Need to clean and organize back storage to better clean/store items 6 inches off of floor to clean
34	Flies
	Batch cooking fries only/not making amounts in advance to cool as not enough cooler space
36	Need to store wiping cloths in sani buckets, not on counters and prep spaces throughout
38	Need to thaw under running cool water/not in standing water
42	Need to clean outside and inside of coolers, and under cold top lids/lots of food debris
44/34	Need to clean outside/garbage area/ lots of debris/could attract pests
42	Need to clean hand sink and knife magnet
	Using approved quats sani wipes and sani buckets at 200ppm quats
	Using gloves for prep and ready to eat
2	Be sure to keep grill drawers closed to cold hold at 41F or below
	3 comp sink 116F
42	Need to clean grill drawers and gaskets
42	Need to clean inside cold top (under/food debris)
42	Need to clean hood vent filters/doing every 2 weeks/advised weekly cleaning
2	All coolers, small glass front and 2 door reach in must cold hold at 41F or below
	Soda and tea nozzles WRS daily
	Frozen meat packaged, Inspected by Texas, stamped
	Black Sheep pucks and dispenses of spent grease
42	Need to clean in, around, on equipment l/grease and food debris
45	Need to clean floors and under equipment

Received by: (signature) <i>Tina Cox</i>	Print: Tina Cox	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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