

# Retail Food Establishment Inspection Report

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

Date: <b>8/22/2024</b>	Time in: <b>10:30</b>	Time out: <b>12:45</b>	License/Permit # <b>FS-7555-01</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Snuffer's Restaurant</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>20/80/B</b>
Physical Address: <b>2901 Village Dr Rockwall, TX</b>			Pest control : LA Exterminators/8-9-2024	Hood Optimum/6-22-2024	Grease trap : Southwaste/1000gal/7-25-2024	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 '✓' 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3						✓					
3						✓					
3						<b>Preventing Contamination by Hands</b>					
✓						✓					
✓						✓					
✓						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						✓					
W						<b>Water/ Plumbing</b>					
3						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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						2					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						W					
<b>Consumer Advisory</b>						2					
2						2					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓						<b>Physical Facilities</b>					
✓						1					
1						✓					
✓						✓					
<b>Proper Use of Utensils</b>						1					
✓						✓					
✓						✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Michelle Strickland</i>	Print: Michelle Strickland	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: Snuffer's Restaurant	Physical Address: 2901 Village Dr	City/State: Rockwall, TX	License/Permit # FS-7555-01	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
right cold top/corn dogs	40	grill drawers/hamburger	41	WIC/hamburger	41
under/chicken	41/41	cheese/hamburger	41/41	raw chicken	41
fry drawers/chicken	41/41	reheats on stove/gravy	167	cut tomatoes/cheese	41/41
sandwich cold top/ham	36	chile/queso	166/169	beer WIC/par fried fries	50
cut tomatoes/ cut lettuce	36/37	salad cold top/ pico	41	fries/fries	49/46
under/taco meat	46-49	shredded cheese	41		
diced chicken	42	beans under lamp	87		
shredded cheese	41	reach in freezer ambient	10		

**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:
	Back hand sink 115F equipped
45/32	Maintenance and repairs needed throughout kitchen/bowed FRP, gaps in walls to be sealed, seal pipe penetrations throughout/all surfaces to be cleanable
45	Need to repair broken and missing baseboards, missing grout with food debris
45	Need to repair ceiling tiles and vent hood/separated
1	Taco meat portioned discarded as was made yesterday/suggested didn't wait till it was fully 41F or below before portioning and placed in cold top
27	Must reach 2 hours to 70 then 4 hours to 41F or below
32	To address cutting boards where discolored and badly scored
32	Rusty shelves under prep tables to be addressed
	Sani buckets setup to 200ppm quats
3	Refried beans must either be hot held at 135+F or cold at 41F or below/ discarded
	Prep hand sink 100+F equipped
10/33	Dishwasher not sanitizing/ COS by changing out sani source to 100ppm chlorine
	3 comp sink 120F
2	Beer WIC condenser frozen over/par fried fries discarded as made yesterday or days before
	Ambient temp 53F/to repair and not use for TCS foods until repaired
W	Drink hand sink 120 F/need paper towels/COS
37	To clean soda lines over ice/protect ice from soda gun line
	Bar hand sink 120F equipped
10	Bar 3 comp sink not sanitizing/ Primed/ COS to 100ppm chlorine/ to test daily
32/45	Maintenance needed behind bar/gaps to be sealed
32/45	Bar under margarita machine held together with duct tape/to be repaired and to use clenable materials, surfaces
10	To clean bar mats/touching mouth parts of glasses
26	New menus posted with no consumer advisory/must either have consumer advisory or all burgers MUST be cooked to at least 155F
W	Need air gap under ice bin in bar/not use of ice consumption/ just cooling beer bottles
W	Leaking hand sink in bar at spigot and under plumbing

Received by: (signature) <i>Michelle Strickland</i>	Print: Michelle Strickland	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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