	Retail Food Establishment Inspection Report																	
Date: Time in: Time out: License/Permit # 10/7/2024 11:55 1:15 FS-7877													Est. Type Risk Category Page <u>1</u> of <u>4</u>	2				
Purpose of Inspection: 🗸 1-Routine 🗸 2-Follow Up 🗌 3-Complain											atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Contact/Owner N Steak N Shake													* Number of Repeat Violations: ✓ Number of Violations COS: 17/02/	D				
Physical Address: Pest control : 578 E I-30 Rockwall, TX Ecolab/9-17-2024									od ousters/7	7-2024			se trap : waste/7'26-2024/1500gal No□ 17/83/	D				
м					Solution $\mathbf{Out} = \text{not in compliance}$ Out = not in compliance $\mathbf{IN} = \text{in compliance}$ Provide the IN points in the OUT has for each numbered item M	NO = n							pplicable COS = corrected on site R = repeat violation W-Watc	ch				
	Mark the appropriate points in the OUT box for each numbered item Mark 'V' 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												r					
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O							Compliance Status 0 I N N C U N O A O Employee Health						Employee Health	R				
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т				S	12. Management, food employees and conditional employees;					
	~				2. Proper Cold Holding temperature(41°F/45°F)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3									~				eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands					
	~				4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used					
	~				5. Proper reheating procedure for hot holding (165°F in Hours)	2			~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)							
	~				6. Time as a Public Health Control; procedures & record	ls						<u> </u>	Highly Susceptible Populations					
					Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required										
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>	Chemicals					
		8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits					
	Check at receipt								~				& Vegetables 18. Toxic substances properly identified, stored and used					
	Protection from Contamination 9. Food Separated & protected, prevented during food								~				10. Toxic substances property identified, stored and used					
	~				preparation, storage, display, and tasting			Water/ Plumbing				Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items (2	Points R) via	0	Ι	Ν	Ν	С		R				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowled	ze.	-	U T	N	0	A	0 S						
	~			and perform duties/ Certified Food Manager/ Posted 3 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature														
	22. Food Handler/ no unauthorized persons/ personnel								~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	~	23 Hot and Cold Water available: adequate pressure safe				ie -							digital Permit Requirement, Prerequisite for Operation					
F	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled										30. Food Establishment Permit (Current/insp report sign posted)					
	<u> </u>				Conformance with Approved Procedures								12/31/2024 Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
					26. Posting of Consumer Advisories; raw or under cook			2					 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 					
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab													
0	I	N	N	С	Core Items (1 Point) Violations Require Correct	tive Acti R	ion i	0	Ι	Ν	Ν	С		R				
O U T		N O	N A	C O S	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination	tive Acti R	ion i		I N				Food Identification	R				
	IN			0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	tive Acti	ion I	O U	Ι	Ν	Ν	C O	Food Identification 41.Original container labeling (Bulk Food)	R				
Т	I N			0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	tive Acti	ion i	O U T	I N	Ν	Ν	C O	Food Identification	R				
<u>т</u> 1	IN			0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	R	ion i	O U	I N	Ν	Ν	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	R				
Т	I N			0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	R	ion i	O U T	I N	Ν	Ν	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R				
<u>т</u> 1	I N V			0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	R R		O U T	I N V	Ν	Ν	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R				
<u>т</u> 1				0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R R		0 U T 1		Ν	Ν	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R				
<u>т</u> 1	I N V			0	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored	R R		0 U T 1	I N V	Ν	Ν	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R				

Г

Received by: (signature) Matthew Rubio	Print: Matthew Rubio	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} K N Shake	Physical A 578 E	I-30	City/State: Rockwa	all, TX	License/Permit # FS-7877	Page	<u>2</u> of <u>2</u>		
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tion Temp				
	d burger	172	reach in freezer	-	cheese			38		
	r cooler/hamburgers	41	under counter cooler/cookie crumbl	40	WIF ambient			1		
-	ced cheese	41	Shake mix	41			-	-		
und	er/hamburgers	41	whipped topping mi	x 42						
cold	top/cut tomatoes	44	steam wells/chile	e 177						
shre	edded cheese	41	cooked onions	178						
	pasta	41	WIC/cooked onion	s 38						
che	ese dispenser	156	hamburgers	40						
Item	AN INSPECTION OF VOLD FS		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS ORSEP	VED AV	ND		
Number	NOTED BELOW:	TADLISTIME	INT HAS BEEN MADE. TOOR ATTEM	TION IS DIRE		E CONDITIONS OBSER		ND .		
	Front hand sink 100									
31	Need paper towels									
19			abinet to floor to drain/r			ain				
2			omatoes/to cold hold a	t 41F or I	below					
07	Sani bucket at 200p									
37			eezer/to protect foods				-ine el			
31/19			not hot water/will have	to use m	ont nanc	a sink until repa	airea			
	Ice machine not wo		•							
37	Darling picks up and		· •	ndor						
57	Condensation in glass freezer/to protect glasses under Warewash hand sink 100+F equipped									
	3 comp sink 125F		r equipped							
10/33		vitizina/v	will need to use 3 comp	sink unt	il ronair	ad				
45	Some missing grou	-			перап	eu				
45	To clean floors/grea		•							
70	-									
34	Drink counter hand sink 100+F equipped To repair to go window/to shut and seal									
42	To clean in/around/on equipment/ degrease									
34	Live flying beetle									
Received	hv.		Print:		I	Title: Person In Charge	Owner			
(signature)	Matthew Rubia		Matthey	w Rul	oio	Manager				
Inspected (signature)	Thy: Christy Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collect	ed		
			· · · · · · · · · · · · · · · · · · ·							

Form EH-06 (Revised 09-2015)