Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/21/2024		24	Time in: 2:05	Time out: 3:40		icense/Pe							Est. Type	Risk Category	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							4-Investigation 5-CO/Construction 6-Other *Number of Repeat Violations:						TOTAL/S	SCORE				
IHOP 1493 Physical Address: Pest control:							1	Hood Grease				2000	✓ Number of Violations CC	15/8	5/B			
26	2616 Ridge Rockwall, TX Ecolab/10-14-2024									Hood Grease A-strong/8-2024 LES/2				S/2	2000gal/8-29-2024 N			
М	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\sqrt{'} a checkmark 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																	
O U	Compliance Status O I N N C Time and Temperature for Food Safety							R	O U		iance N O	Stat N A	C O	Emplo	yee Health		R	
T		·		S	(F = d 1. Proper cooling time a	egrees Fahrenhe and temperature	-			T S 12. Management, food employees and conditional						employees;		
	~									knowledge, responsibilities, and reporting								
3					2. Proper Cold Holding	temperature(41	1°F/ 45°F)			13. Proper use of restriction and exclusion; No discherges, nose, and mouth						charge from		
3					3. Proper Hot Holding	temperature(135	5°F)				Preventing Contamination by						ds	
	~				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	,
	~				5. Proper reheating prod Hours)	cedure for hot ho	olding (165	°F in 2		15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE							.)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records			Highly Susceptible Population							
	Ľ				A	1 C				16. Pasteurized foods used; prohibited food not o						hibited food not off	ered	
					7. Food and ice obtaine	d from approved		ood in			•				Pasteurized eggs used when receggs cooked	luirea		
	~				good condition, safe, ar	nd unadulterated		, ou			Chemicals							
					8. Food Received at pro		e								17. Food additives; approved and properly stored; Washing Fruits			
	~				check at rece	ipt					~				& Vegetables water only	1 .: 6 1		
	1 1			Protection from Contamination						3				~	18. Toxic substances properly i	dentified, stored an	d used	
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Water	Plumbing		
	~				10. Food contact surfact Sanitized at			ed and			~			1	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disc		viously serve	ed or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
							ation Iter	ns (2 Poi	nts) v	_	_			_	rective Action within 10 days			
U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personne	l	R	U T	N	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge pr and perform duties/ Cer 5						~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to	
	~				22. Food Handler/ no u	nauthorized pers	rsons/ person	nnel			~				28. Proper Date Marking and d			
					Safe Water, Reco			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement,	Prerequisite for O	peration				
	~				24. Required records av destruction); Packaged		ock tags; pa	rasite			~				30. Food Establishment Perm 12/31/2024	it (Current/insp re	port sign po	sted)
					Conformance v 25. Compliance with V	ariance, Speciali	lized Proces								Utensils, Equip 31. Adequate handwashing faci	ment, and Vendin		
2					HACCP plan; Variance processing methods; ma						~				supplied, used			
	<u> </u>				Con	sumer Advisory	у				~				32. Food and Non-food Contac designed, constructed, and used		, properly	
	~				26. Posting of Consume foods (Disclosure/Remin menu						~				33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/	
0	I	N	N	С	Core Items (1 Poir	nt) Violations	Require C	orrective	Action R	Not		N	ed 90 N	Da _C	ys or Next Inspection , Which	ever Comes First		R
U T	N	0	A	o s	Prevention 34. No Evidence of Inse	of Food Contan		ther		U T	N	0	A	o s	Food Id	Rulk Food)		
	~				animals 35. Personal Cleanlines						~							
	'				36. Wiping Cloths; pro			. 5 450	_	4		1			Physica 42. Non-Food Contact surfaces	clean		
1	~				37. Environmental cont	· •				1					43. Adequate ventilation and lig		reas used	
1					38. Approved thawing	method					٧ ٧				44. Garbage and Refuse proper	ly disposed; faciliti	es maintaine	d
1					Prone	er Use of Utensi	sils			1		\dashv		\dashv	45. Physical facilities installed,	maintained, and cle	ean	
	~				39. Utensils, equipment dried, & handled/ In us	t, & linens; prop	perly used, s	tored,			~				46. Toilet Facilities; properly co	onstructed, supplied	l, and clean	
1							•											

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

INDEPENDENT FOODS 115 Interpretations In	Establish	ment Name:	Physical Ac	ldress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Implication			2616	Ridge	Rockwa	all, TX	FOOD5115	1 age <u>2</u> or <u>2</u>				
cold top/ranch in cups 40-54 reach in freezer 2 line cold top/ham 39 cut tomatoes 38 steam well/gravy 148 on stove/sausage 124-135 reach in cooler/ham 41 sliced cheese 41 Sliced cheese 41 Sliced sine sine sine sine sine sine sine sine	Item/I oc	ation	Tomp F			Item/Loca	tion	Temp F				
reach in freezer 2 line cold top/ham 39 cut tomatoes 38 steam well/gravy 148 on stove/sausage 124-135 reach in cooler/ham 41 sliced cheese 41 Sliced cheese 41 DISSERVATIONS AND CORRECTIVE ACTIONS DISSERVED AND COR			_	Tem Docation	Temp 1	Ttem Loca	uon	Temp r				
Cut tomatoes 38 steam well/gravy 148 on stove/sausage 124-135 reach in cooler/ham 41 sliced cheese 41 OBSERVATIONS AND CORRECTIVE ACTIONS Drink hand sink 100F equipped Using all shelf stable creamers Ranch in individual cups in front cold top is TCS according to IHOP, advised to store under to cold hold at 41F or below Conserve well for butter 138F 18 Sani buckets setup with floor cleaner by accident/manager COS to sink and surface 272-700ppm Drink hand sink 100F equipped line hand sink 100F equipped line hand sink 100F equipped line hand sink 100F equipped sline hand sink 100F equipped line hand sink 108F equipped 45 Need to clean floors and under equipment/food debris 3 Sausage on stove/cooked an hour previous/will reheat to 165F and will hot hold at 135+F/with lid on pan warewash hand sink 108F equipped 3 comp sink 119F 45 To repair broken baseboards/repair the one under dishwasher Dishwasher sanitizing at 50ppm chlorine 25/38 Need to thaw frozen fish outside vacuum sealed packaging/to follow manufacter's guidelines 37 Condensation in WiC and reach in freezer on cookline/protect food underneath 45 Need to clean walls in cook line/sead all holes in walls Some walls and RFP have been repaired replaced/for finish in areas such as in dry storage and near back door 42 To clean in/around/on cooking equipment												
Steam well/gravy 148 on stove/sausage 124-135 reach in cooler/ham 41 sliced cheese 41 Sliced cheese 41 Dishumber National Steam Additional Steam Additiona												
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reach in cooler/ham Sliced cheese 41 San INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS ORSERVED AND Notice of the conditions of the co	CL	ıt tomatoes	38									
reach in cooler/ham 41 sliced cheese 41 Sliced cheese 41	stea	am well/gravy	148									
Sliced cheese 41 Item	on s	stove/sausage	124-135									
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Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS			3		ankov	vec						
Samples: Y N # collected		Christy Cor	tez, F	Christy C	Cortez,	RS	Complex V N "	aallaatad				