

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/27/24	Time in: 11:20	Time out: 12:47	License/Permit # FS-0004228	CPFM 3	Food handlers All	Page <u>1</u> of <u>1</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
Establishment Name: Sear Steak House			Contact/Owner Name: Gale Flecter		Number of Repeat Violations: <u> </u> Number of Violations COS: <u> </u>		10/90/A
Physical Address: 2101 Summer Lee Dr Rockwall, TX			Pest control : Keepers creepers 12/24/24	Hood April 2023	Grease trap / waste oil Fat boys 7/12/24 1500g	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature See			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
		✓			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	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shell eggs	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Allen Brothers		Chemicals						
	✓				8. Food Received at proper temperature Checking			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used See	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel All within 30 days			2				28. Proper Date Marking and disposition See	
					Safe Water, Recordkeeping and Food Package Labeling			2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, no quat test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels		W					30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired 12/31/2023	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirm dishwasher 100ppm	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Stored in solution			✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination		1					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method Refrigerator /WIC			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					40. Single-service & single-use articles; properly stored and used					✓		47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Cody Becker	Print: Cody Becker	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sear Steak House	Physical Address: 2101 Summer Lee Dr	City/State: Rockwall, Tx	License/Permit # FS-0004228	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC meats amb	34	WIF htt	8	Whip/custer	39/39
Shrimp	38	UC cooler		UR Freezer htt	12.1
Crab balls/Seabass on ice	36/35	Half&half/whip	41/41	Service Line	
Raw steak / pork	39/39	Salad prep cooler		Prep cooler amb	37
Raw chicken	40	Ranch/milk	40/40	Pasta/tom stew	38/37
WIC amb	39	Wht cheddar/Rissotto	39/40	UC fridge 1/2	37/39
Whole Tom/Wht cheddar	40/39		40	Flattop drawers	40
Milk/buttermilk	40/40	Dessert cooler			

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: all temperatures are taken in F
	Rear service door gaskets look great, confirmed air curtain operations
	Dishwasher confirmed 100ppm, chlorine strips current
	Restrooms equipped, temp greater than 100 in each room
	Hand sinks equipped, greater than 110 throughout kitchen
29	3 comp sink not set up, 130, Quat sani 200ppm - QUAT TEST STRIPS EXPIRED
	Oyster tags onsite greater than 90 days, no issues
	Observed cooked pasta 51, and brussel sprouts 82, cooked at 11:10a cooling in wic
	Using digital thermo onsite
43	Observed 2 light bulbs burned out under hood
18	Observed cleaning spray bottle unlabeled, must label all spray bottles
28	Observed bone in ribeye tomahawk steaks thawing in wic, no frozen date, thawing date etc. pulled yesterday
	Ice machine confirmed air gap
	Great practice hanging mop heads to drip dry over mop sink
40	Observed dirty tin foil in ovens and on stove top drip trays. tin foil uncleanable and single use item
	Bar
	Hand sink equipped, temp observed 110
	Dishwasher confirmed 100ppm
W	Observed some fruit flies when turned on dump sink in bar, keep eye, drains are clean
	Beer cooler 39, glass chiller 24, bottle beer cooler 39, hwc 40
	Using draft plugs and rubber tips for alcohol bottles
	Bar WIC amb temp 36
W	To post updated health permit asap

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) RJ AJ SIT	Print: Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)