

Retail Food Establishment Inspection Report

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

Date: 12/17/2024	Time in: 10:00	Time out: 11:35	License/Permit # FS-9158	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: Olive Garden #4424	Contact/Owner Name:	* Number of Repeat Violations: _____	✓ Number of Violations COS: _____	8/92/A
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Physical Address: 1043 E I-30 Rockwall, TX	Pest control : Orkin/12-11-2024	Hood Cintas/9-2024	Grease trap : Southwaste/2000gal/12-16-2024	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓					3					
	✓						✓				

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					
	✓						✓				
	✓					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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Cherrrie Huckeba</i>	Print: Cherrrie Huckeba	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: Olive Garden #4424	Physical Address: 1043 E I-30	City/State: Rockwall, TX	License/Permit # FS-9158	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/pasta	41	pasta drawers/pasta	41	ice wells/ sauce	41
pasta	41	pasta	40	tomatoes	41
manicotti	41	pasta	41	steam well/lasagna	178
veggie WIC ambient	36	pasta	41	meat sauce	169
WIF ambient	-5	ice wells/cheese/cheese	41	hot holding/ chicken	171
water bath	187/190	grill drawers/shrimp	39	chicken fried	183
ROP/chicken gnocchi	42	pasta/pasta	41/41	grill.drawers/salmon	40
meat sauce	40	pasta	41	ice wells/cheese	41

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:
	Prep hand sink 100+F equipped
	Line hand sink 120F equipped
42	To clean under counter freezer, grates
45	Some missing grout in cookline/some food debris/to address
32	To address cutting boards where discolored and badly scored
	Sani buckets at 2000pm quats
	Line hand sink 100+F
	Prep hand sink 100+F
42	To clean inside dessert coolers
45	To repair gaskets and drawers where broken in cookline
	New salad plate cooler/good
	New salad cooler/good
19	Salad prep hand sink 98F/needs to be 100F
19	Warewash hand sink 84F/leaking heavily under/to repair
	3 comp sink 128F
	Dishwasher sanitizing per temp strips
34	Dead roach/doing weekly pest control until none seen
	Drink hand sink 100+F equipped
W	Strong odor around dishwasher floor drains/no backup at inspection/grease just done last week
	Soda/tea nozzles WRS daily
	HACCP temp logs current/on file
	Bar hand sink 100F, 3 comp 110F, sani sink setup to 200ppm quats, sani bucket at 200ppm quats
	Bar is MUCH cleaner/GOOD
	to go steam well soup 169F/soup 168F/To go cooler/creamer 41F
W	Salad cold top 46-47F/just cut and breaker has flipped/cooler on now/moved overflow to WIC until cooler in reaches temp
	under counter cooler/pasta 41/under counter freezer 13F
	dessert cooler ambient 38F
	to go salad cooler 41F/watch for over packing/need proper circulation to cold hold at 41F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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