					Retail Food Est	abli	ish	me	ent	In	spo	ecti	· Allergy p 도 Vomit cle 도 Employe	oolicy an up			
Date: Time in: Time out: License/Pe 12/17/2024 10:00 11:35 FS-9								S					Est. Type Risk Category	Page <u>1</u> of <u>2</u>			
P	urpo	se of	f Ins	spec	tion: V 1-Routine 2-Follow Up 3-Compl			_	Inve	stiga	atio	n	5-CO/Construction 6-Other	TOTAL/SCORE			
Establishment Name: Contact/Owner N Olive Garden #4424							e:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	0/00/4			
Physical Address: 1043 E I-30 Rockwall, TX Pest control : Orkin/12-11-2024						4	Hood Grease trap : Cintas/9-2024 Southwaste/2000						rap : Follow-up: Yes / 8/92				
		Com	plia	nce S	tatus: Out = not in compliance $IN = in compliance$	VO = n					<u> </u>		pplicable $COS = corrected on site R = repeat violations$	ation W- Watch			
M	ark t	he ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation								ox for IN, NO, NA, COS Mark an X in appropriate tive Action not to exceed 3 days	box for R			
0	Î	mpliance Status						Complian O I N			N C						
U T	N	0	$ \begin{array}{c c} A & O \\ S \\ \end{array} & (F = degrees Fahrenheit) \end{array} $					U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
	~	1. Proper cooling time and temperature							~				knowledge, responsibilities, and reporting	impioyees,			
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)				~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth				
					3. Proper Hot Holding temperature(135°F)	┥┥			Ľ					•			
	く く				4. Proper cooking time and temperature	+							Preventing Contamination by Hand 14. Hands cleaned and properly washed/ Gloves us				
	•				5. Proper reheating procedure for hot holding (165°F in 2	┥┦			~			-	GIOVES USED 15. No bare hand contact with ready to eat foods or				
	~				Hours)				~				alternate method properly followed (APPROVED	Y <u>N</u>)			
	~				6. Time as a Public Health Control; procedures & records				Highly Susceptible Populations								
					Approved Source				 Pasteurized foods used; prohibited food not Pasteurized eggs used when required 					ered			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
					8. Food Received at proper temperature	+			<u> </u>				17. Food additives; approved and properly stored; V	Washing Fruits			
	~				check at receipt				~				& Vegetables gloves used	1 1			
					Protection from Contamination				~				18. Toxic substances properly identified, stored and	1 used			
	~				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			3					19. Water from approved source; Plumbing installe backflow device	d; proper			
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System disposal	n, proper			
0	I	N	N	C	Priority Foundation Items (2 P	oints R	s) vie	0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge.	_		U T	N	0	A	0 S					
	~				and perform duties/ Certified Food Manager/ Posted 4				~				27. Proper cooling method used; Equipment Adeq Maintain Product Temperature	uate to			
	~				$\frac{22.}{75}$ 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 digital				
	~				23. Hot and Cold Water available; adequate pressure, safe	T							Permit Requirement, Prerequisite for Op	oeration			
╞	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			+			~				30. Food Establishment Permit (Current/insp rep	port sign posted)				
					Conformance with Approved Procedures				Ľ				12/31/2024 Utensils, Equipment, and Vending				
	1					1							Otensiis, Equipment, and Venuing	r			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible an supplied, used	,			
	~				HACCP plan; Variance obtained for specialized			2	~				supplied, used 32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used	d properly properly			
	~ ~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu				r				 supplied, used 32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used 33. Warewashing Facilities; installed, maintained, u Service sink or curb cleaning facility provided 	d properly properly			
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Cherrie Huckeba	^{Print:} Cherrie Huckeba	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Olive Garden #4424	Physical A 1043	E I-30 F	Rockwall, TX FS-9158				<u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Locat	ion		Temp F				
WIC/pasta	41	pasta drawers/pasta	-	ice wells/ sauce		uce	41				
pasta	41	pasta	40	tomatoes			41				
manicotti	41	pasta	41	steam well/lasagna			178				
veggie WIC ambient	36	pasta	41	meat sauce			169 171				
WIF ambient	-5	ice wells/cheese/cheese	41	hot h	hot holding/ chicken						
water bath	187/190	grill drawers/shrimp 39 chie		icken frie	ed	183					
ROP/chicken gnocchi	42	pasta/pasta	41/41	grill.d	rawers/sa	lmon	40				
meat sauce	40	pasta	41	ice wells/cheese			41				
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIV					Ð				
Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CIED IO IH	E CONDITIONS OBS	EKVED A	ND				
Prep hand sink 100	+F equi	pped									
Line hand sink 120											
42 To clean under cou											
))		kline/some food debris/te									
,		where discolored and ba	aly sco	red							
Sani buckets at 200 Line hand sink 100	· ·	als									
Prep hand sink 100											
42 To clean inside des		lers									
		ers where broken in coc	kline								
New salad plate co											
New salad cooler/g	<u> </u>										
19 Salad prep hand sir	าk 98F/r	eeds to be 100F									
19 Warewash hand sir	או 84F/le	eaking heavily under/to i	repair								
3 comp sink 128F											
	Dishwasher sanitizing per temp strips										
,	Dead roach/doing weekly pest control until none seen										
	Drink hand sink 100+F equipped										
	Soda/tea nozzles WRS daily HACCP temp logs current/on file										
1 0	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 so	to go steam well soup 169F/soup 168F/To go cooler/creamer 41F										
	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 Received by: Print: Title: Person In Charge/ Owner											
Received by: (signature) Cherrie Huckeb	, a	Cherrie H	lucke		Manage	-					
(signature) Cherrie Huckeb Inspected by: (signature) Chrísty Cor	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N	# collect					