

Retail Food Establishment Inspection Report

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

Date: 1/30/2025	Time in: 9:50	Time out: 11:10	License/Permit # need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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: Waffle House #1130			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 2610 Ridge Rockwall, TX			Pest control : Cantura/1-13-2025/monthly	Hood HOODZ/10-2024	Grease trap : city has info/refer to Teddy	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	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					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
3					★	Water/ Plumbing					
3						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						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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					
	✓						✓				
	✓					Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Received by: (signature) <i>Donya Suell</i>	Print: Donya Suell	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: Waffle House #1130	Physical Address: 2610 Ridge	City/State: Rockwall, TX	License/Permit # need to post current	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front cooler/creamer	41	4 door cooler (new)/sausage	41	WIC/tomatoes	41
cold top/ham	41	ham	41	steak	41
mushrooms	41	hamburger	41	butter	41
cut tomatoes	40	2 door cooler (new)/creamer	41	WIF ambient	6
under/ham	40	lemon for reference	41		
beef	41	steam wells/gravy	150		
hasbrowns	41/42/42	chile	148		
steam well/grits	170/158	steam well in back/grits	150		

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:
	Hand sink 115F equipped
	Dishwasher sanitizing per Temp strips
42	Need to clean dish pit area, hand sink
29	Need chlorine test strips/have quat strips but don't use that chemical. Also need temp strips for dishwasher or a dishwasher surface thermo
42	To clean in/around/on equipment and between
45/42	To clean under cookline
	Using TPHC time stamps for eggs
	Sani buckets setup to 100ppm chlorine
36	Need to store wiping cloths in sani buckets
18	To store chemical spray bottles low/separate/not on condiments cart
19	Need air gap under ice bin under soda machine
39/32	Need to store spatulas clean in drawers/discard when frayed or melted
10	To clean knife magnet, sanitize often or at least every 4 hours
9	Always store raw shelled eggs low and separate/ not over RTE foods
	Soda and tea nozzles WRS daily
	3 comp sink 130F
	warewash hand sink 127F equipped
45	Need to clean walls behind 3 comp sink
45	To clean floors and under equipment/ some food debris and greasy
42	To clean steam well in back, food debris and grease
42	To clean rolling carts/some food debris
32	To address ice machine/rusty and not cleanable
45	To clean floor in WIC and under shelves/no bags of food to be stored on floor
	Mop sink outside back door

Received by: (signature) <i>Donya Suell</i>	Print: Donya Suell	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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