	Retail Food Establishment Inspection Report																			
Date: Time in: Time out: License/Per 1/29/2025 1:25 3:22 FS20								^{sit #} 24-26					Est. Type	Risk Category Page <u>1</u> of <u>1</u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											n	5-CO/Construction	ruction 6-Other TOTA							
Establishment Name: Contact/Owner N Cracker Barrel Old Country Store							Jame:						* Number of Repeat Violations: ✓ Number of Violations COS:							
Physical Address: 845 E I-30 Rockwall, TX Pest control : Ecolab/1-22-2025														Follow-up: Yes	<mark>10/90 1</mark>	J/A				
Compliance Status: Out = not in compliance IN = in compliance NO = not obs													4 = n	not ap	oplicable COS = corrected or	$\mathbf{R} = \text{repeat v}$		atch		
Mark the appropriate points in the OUT box for each numbered item Mark V 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																				
Co O U	mpli I N	ance N O	Stat N A	tus C O		nperature for F		ety	R	Compliance Status 0 I N N C U N O A O Employee Health							R			
Т				S	(F = d) 1. Proper cooling time a	legrees Fahrenhe and temperature	it)			Т				S	12. Management, food empl	oyees and conditiona	al employees;			
	~				2. Proper Cold Holding	tomporatura(41))E/ /5°E	7)			~				knowledge, responsibilities,	ischarge from				
3					2. Proper Cold Holding	g temperature(41	17 45 1)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding t	temperature(135	°F)								Preventing Contamination by Hands					
		~			4. Proper cooking time	· ·					14. Hands cleaned and properly washed/ Gloves used prop Gloves USEC									
		~			5. Proper reheating prod Hours)	cedure for hot ho	lding (1	165°F in 2		 If the second sec										
		~			6. Time as a Public Hea	alth Control; pro	cedures	& records			I			I	Highly Sus	ceptible Population	IS			
					An	proved Source					~				16. Pasteurized foods used; Pasteurized eggs used when		offered			
					7. Food and ice obtaine	-	source	; Food in							eggs cooked					
	~	✓ good condition, safe, and unadulterated; parasite destruction PFG						e			T					1 Westing Paris				
	~				8. Food Received at pro						~				17. Food additives; approved & Vegetables Water only	and property stored	i; wasning Fruits	s		
						n from Contami	nation				~				18. Toxic substances proper	y identified, stored a	and 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>272</u> ppm/temperature						~				19. Water from approved so backflow device	lled; proper				
	~				11. Proper disposition of reconditioned disc			~				20. Approved Sewage/Waste disposal	ewater Disposal Syst	em, proper						
0	Priority Foundation Items (2 Po								ints) vi R	olat 0		Req N	uire N	Cor	rrective Action within 10 da	VS		R		
Ŭ T	N	0	A	0 S		n of Knowledge/				Ŭ T		0	A	0 S	Food Temperatu	re Control/ Identif	ication			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4										27. Proper cooling method u Maintain Product Temperatu		lequate to			
	~				22. Food Handler/ no u 50	inauthorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and	1 disposition				
	Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, Thermal test strips	accurate, and calibr	ated; Chemical/					
	23. Hot and Cold Water available; adequate pressure, safe										I	digital, probe Permit Requirement	t. Prerequisite for (Operation						
	~	24. Required records available (shellstock tags; parasite							~				30. Food Establishment Pe	· •	-	ed)				
	•	Conformance with Approved Procedures											12/31/2025	upment, and Vend	ing					
	~	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~				31. Adequate handwashing f supplied, used								
F					Consumer Advisory					2					32. Food and Non-food Con designed, constructed, and u	le, properly				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu						~		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided							
0	Ι	N	N	C					Action R	0	Ι	Ν	Ν	С	ys or Next Inspection , Whi		t	R		
U T	N	0	A	0 S	Prevention 34. No Evidence of Inse	of Food Contan				U T	N	0	A	O S	Food 41.Original container labelir	Identification g (Bulk Food)				
1	~				animals 35. Personal Cleanlines		· · · ·		$\left - \right $		~					sical Facilities				
⊢	~				36. Wiping Cloths; proj	perly used and st	ored		$\left - \right $	1					42. Non-Food Contact surface					
╞	~				37. Environmental cont	tamination				╞	~				43. Adequate ventilation and	l lighting; designated	l areas used	+		
┢	38. Approved thawing method							-	~				44. Garbage and Refuse prop	perly disposed; facili	ties maintained					
	Proper Use of Utensils						1					45. Physical facilities install	ed, maintained, and	clean						
	✓ 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						~				46. Toilet Facilities; properly	constructed, suppli	ed, and clean							
	~				40. Single-service & sin and used	ngle-use articles;	properl	ly stored			~				47. Other Violations					

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

Form EH-06 (Revised 09-2015)

	nent Name: Barrel Old Country Store	Physical Address: 845 E I-30			//State: CKW a	II, TX	License/Permit # Page 2 FS2024-26		<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERV								
Item/Loca	ation	Temp F	Item/Location		Temp F	Item/Locat	Location		Temp F		
fry col	d top/chicken	40	steak tips		41	overstock drawers/meatloa		loaf	41		
	chicken	41	under counter freez	er	-13	sandwich cooler/cheesecake filling		lling	54		
under c	ounter egg cooler ambient	39	steam wells/chicke	n	152	pancake filling		J	55		
pano	cake cooler/mix	54	mashed potatoes	5	163	cooler drawers by hand sink/shrimp			52		
	meatloaf	54	mac n cheese	;	152	h	asbrowns		55		
grill	drawers/ham	41	hashbrown casserole	е	155	3 door c	ooler/shredded che	ese	41		
ha	ashbrowns	41	beans		164	mashed potatoes/grilled chicken		ken	42/41		
CU	t tomatoes	41	reach in hot holding/chicke	en	154	meatlo	oaf/mac n chee	ese	41/41		
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:										
	Line hand sink 100F equipped										
42	Need to clean gaskets in particular on chicken fry cooler										
2	Discarded meatloaf as unknown how long out of temp										
	Pacake mix had been out for an hour/to be used within next hour										
	Line hand sink 122F equipped										
	Sani buckets at 272-700ppm Sink & Surface										
2	Pancake and cheesecake filling discarded as had been out for more than 4 hours/don't use until repaired										
	Repair loose or hanging gaskets in coolers as needed throughout										
2	Discarded hashbrowns/ more than 4 hours in unit, shrimp iced/in unit for an hour/to be used for employees only										
32	To address cutting boards/to clean or replace										
42/45	-	-	degreasing of equipme	ent o	on, und	ler, belo	w, floors in cook	line			
	Warewash hand sink 128F equipped										
	3 comp sink 131+F										
	Dishwasher sanitizing per Temp strips										
26	Test strips and plate thermo for dishwasher										
36	To store employee items low and separate/not over prep areas										
	Best to use cups with lids and straws/not screw tops										
42	Prep hand sink 122F equipped To clean inside coolers, some food debris										
-74											
	Haccp records with temps on file and current To go hand sink 100+F equipped/conserve well water all above 135+F										
	Steam wells chicken noodle soup 150, gravy 155, under counter cooler Milk 41F										
	WIC hashbrowns 137, 138F, sweet potatoes 90, combread dressing 91, 93F/all prepped on hour previous										
27	Do not stack with lids, instead use shallow metal pans, no lids, use blast chiller 2 hours to 70 then 4 hours to 41F or below										
	WIC cheese 38, chicken 40, baked potatoes 41, beef 38F										
	Reach in hot holding beans 160, corn 155, mashed potatoes 160, hasbrown casserole 159										
	line stock reach in cooler beans 41F, hashbrowns 41F, green beans 41F										
2	o										
Received (signature)	·						Title: Person In Charge/ OMANAGE	-			
(signature)Justin SharpManagerInspected by: (signature)Christy Cortez, RSPrint: Christy Cortez, RSSamples: YN									ed		
	<i>i</i>						-				

Form EH-06 (Revised 09-2015)