

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---------------------------|-------------------------|--------------------------|--------------------------------------|-----------|---------------|---------------------------|
| Date: 1/29/2025 | Time in: 1:25 | Time out: 3:22 | License/Permit # FS2024-26 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|-------------------------|--------------------------|--------------------------------------|-----------|---------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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: Cracker Barrel Old Country Store | Contact/Owner Name: | * Number of Repeat Violations: _____ | 10/90/A |
| | | ✓ Number of Violations COS: _____ | |

| | | | | |
|---|---|--|--|---|
| Physical Address: 845 E I-30 Rockwall, TX | Pest control : Ecolab/1-22-2025 | Hood <small>Average US/12-11-2024</small> | Grease trap : city has records | 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 | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| 3 | | | | | | | | | | | |
| | | | | | | ✓ | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | ✓ | | | | | | | | | |
| | | | ✓ | | | | | | | | |
| | | | | ✓ | | | | | | | |
| Approved Source | | | | | | Preventing Contamination by Hands | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| Protection from Contamination | | | | | | Highly Susceptible Populations | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |

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 | | | | | |
| | ✓ | | | | | 2 | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| Consumer Advisory | | | | | | Water/ Plumbing | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |

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 | | | | | | | | | | | |
| | | ✓ | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| Proper Use of Utensils | | | | | | Physical Facilities | | | | | |
| | ✓ | | | | | 1 | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| | | | | | | | | | | | |

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

Retail Food Establishment Inspection Report

| | | |
|--|----------------------------------|--|
| Received by: (signature) <i>Justin Sharp</i> | Print: Justin Sharp | 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: Cracker Barrel Old Country Store | Physical Address: 845 E I-30 | City/State: Rockwall, TX | License/Permit # FS2024-26 | Page 2 of 2 |
|---|---------------------------------|-----------------------------|-------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|----------------------------------|--------|------------------------------|--------|------------------------------------|--------|
| fry cold top/chicken | 40 | steak tips | 41 | overstock drawers/meatloaf | 41 |
| chicken | 41 | under counter freezer | -13 | sandwich cooler/cheesecake filling | 54 |
| under counter egg cooler ambient | 39 | steam wells/chicken | 152 | pancake filling | 55 |
| pancake cooler/mix | 54 | mashed potatoes | 163 | cooler drawers by hand sink/shrimp | 52 |
| meatloaf | 54 | mac n cheese | 152 | hasbrowns | 55 |
| grill drawers/ham | 41 | hashbrown casserole | 155 | 3 door cooler/shredded cheese | 41 |
| hashbrowns | 41 | beans | 164 | mashed potatoes/grilled chicken | 42/41 |
| cut tomatoes | 41 | reach in hot holding/chicken | 154 | meatloaf/mac n cheese | 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 |
| 42/32 | 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 | Need thorough cleaning and degreasing of equipment on, under, below, floors in cookline |
| | Warewash hand sink 128F equipped |
| | 3 comp sink 131+F |
| | Dishwasher sanitizing per Temp strips |
| | 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 |
| | Prep hand sink 122F equipped |
| 42 | To clean inside coolers, some food debris |
| | Haccp records with temps on file and current |
| | To go hand sink 100+F equipped/conserved 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, cornbread 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, hashbrown casserole 159 |
| | line stock reach in cooler beans 41F, hashbrowns 41F, green beans 41F |
| 2 | WIF ambient -6F/ glass front cooler sour cream 50F, cut tomatoes 46F/needs to cold hold at 41F or below |

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

Form EH-06 (Revised 09-2015)