

Retail Food Establishment Inspection Report

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

Date: 2/21/2025	Time in: 11:00	Time out: 12:00	License/Permit # FS-9437	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: Well's Cattle Co	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 216 Fanin Rockwall, TX	Pest control : to email	Grease trap : to email/refer to Teddy	

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						✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						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					
1						✓					
	✓					Physical Facilities					
1						1					
1						✓					
1						1					
Proper Use of Utensils						Other Violations					
1						✓					
	✓					✓					

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Judy Wells</i>	Print: Judy Wells	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: Well's Cattle Co	Physical Address: 216 Fanin	City/State: Rockwall, TX	License/Permit # FS-9437	Page 2 of 2
--	---------------------------------------	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
grill drawers/hamburgers	42	small cold top/hot dog	41	white freezer	15
blue cheese	42	small cold front cooler/vegan burgers	63	dessert cooler	36
pimento cheese	42	2 door cooler/butter	50	reach in freezer	7
cold top/cut tomatoes	41	meatloaf	51	meat reach in freezer	-4
shredded cheese	41	cheese	49		
under/cut tomatoes	41	reach in cooler/par fries	60		
sliced cheese	41	cheese	45		
under counter freezer	20	beef raw	45		

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
	3 comp sink 120 F
45	Need to clean walls, dust and debris
32	To address/clean cutting boards where discolored and or badly scored
38	To thaw meat under running cool water, not in standing water
42	To clean inside grill drawers/food debris
36	Avoid use of wiping cloths to line shelves, could attract pests
	Sani bucket at 200ppm quats
	Current test strips
45/42	To clean floors, walls, under equipment
42	Need to clean vent hood filters, grease accumulation
	Also using food safe sani wipes at 200ppm quats
2	Small glass front cooler not cold holding/discarded all TCS from previous evening
2	2 door cooler in back/discarded meatloaf from previous night, milk and butter delivered today, will move to alternate cooler
	Need new cooler or to repair to cold hold at 41F or below
1	Par fried fries not aggressively cooled last night, discarded
27	2 hours to 70F then 4 hours to 41F or below using aggressive cooling methods
	Best to batch cooking fries as do not have sufficient space to cool down
34	Roach flipped but still alive/to call pest control today
42	Need to clean storage container and shelves in back, food debris
39	Avoid storing ice cream scoops in standing water. instead, store dry and WRS at least every 4 hours
37	Need to store items 6 inches off of floor to clean
	Packaged raw frozen meat labeled, inspected by Texas
	Soda/tea nozzles WRS daily
44	Need to clean trash outside around side door to prevent pests

Received by: (signature) <i>Judy Wells</i>	Print: Judy Wells	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)