## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

	ate: <b>/1</b> 2	1/2	202	25		Time out: 12:45		License/P			en	t/t	<u>.</u>	n	ost	Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		3-Compla		_	Inve				5-CO/Const	ruction	6-Other	TOTAL/SO	CORE
Es	tabli	shm	ent l	Nam	etaurant	121010110		act/Owner I	_						* Number of ✓ Number of	Repeat Viola	ations:	13/87	
	ysic: 01 \				d Rockwall, TX	LA E		ators/2-14-2	2025	Ho Optim	od um/2-7	-2025	G Sc	reas outh	e trap : าwaste/1-15-2	2025	Follow-up: Yes V	13/0	70
M					Status: Out = not in compoints in the OUT box for ea	ach numbered it	em	Mark '		eckm	ark in	appr	opria	ate bo	ox for IN, NO, NA,	COS Ma	site $\mathbf{R}$ = repeat vio	lation W-W e box for <b>R</b>	<sup>7</sup> atch
C	mpli	onco	Stat	ne	Priori	ty Items (3	Points	) violations	Requi	_	nmea ompl				tive Action not to	exceed 3 da	ys		
O U T	I N	N O	N A	C O S	Time and Temp	perature for Fo		ety	R	O U T	I N	N O	N A	C O S		Empl	loyee Health		R
1	~			o	Proper cooling time an		,				~			٥	12. Management knowledge, respo		yees and conditional nd reporting	employees;	$\top$
	~				2. Proper Cold Holding to	emperature(41°	°F/ 45°F	)			~				13. Proper use of eyes, nose, and a		nd exclusion; No dis	charge from	+
	~				3. Proper Hot Holding ter	mperature(135°	°F)				<u> </u>				Pro	eventing Cor	ntamination by Han	ıds	
	~				4. Proper cooking time ar	nd temperature					~				14. Hands clean		rly washed/ Gloves u	ised properly	
	~				5. Proper reheating proce Hours)	dure for hot ho	olding (1	65°F in 2			~				15. No bare hand	l contact with	ready to eat foods o owed (APPROVED		
	~				6. Time as a Public Healt	h Control; prod	cedures	& records			<u> </u>					Highly Susc	eptible Populations		
					Аррі	roved Source					~				16. Pasteurized f Pasteurized eggs <b>eggs cook</b>	used when r	cohibited food not of equired	fered	
	~				7. Food and ice obtained good condition, safe, and destruction Sysco/E	unadulterated;	parasite										hemicals		
	~				8. Food Received at prop	er temperature					~				17. Food additive & Vegetables	es; approved	and properly stored;	Washing Fruit	:S
						rom Contamii	nation				~				18. Toxic substan	nces properly	identified, stored an	d used	+
	~				9. Food Separated & prot preparation, storage, disp			g food								Wate	r/ Plumbing		
3					10. Food contact surfaces Sanitized at pp		,	aned and			~				19. Water from a backflow device		rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca						~				20. Approved Se disposal	wage/Wastev	water Disposal Syste	m, proper	
О	I	N	N	С	Prior	rity Founda	tion It	ems (2 Po	ints) v	riolat O		Req	uire N	Cor	rrective Action wi	ithin 10 day:	S		R
U T	N	N O	A	o s	Demonstration of					U T	N	0	A	o s	Food	Temperatur	e Control/ Identific	ation	K
	~				21. Person in charge pres and perform duties/ Certi 2						~				27. Proper coolir Maintain Produc		ed; Equipment Ade e	quate to	
	~				22. Food Handler/ no una	uthorized person	ons/ per	sonnel			~				28. Proper Date 1				
					Safe Water, Record	lkeeping and I Labeling	Food Pa	ckage			~				29. Thermometer Thermal test stri		accurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Water a	wailable; adequ	uate pres	ssure, safe								Requirement	, Prerequisite for O	peration	
	~				24. Required records avaidestruction); Packaged Fo		ck tags;	parasite		2					30. Food Establ		mit (Current/insp re	port sign post	ed)
	l I	ſ			Conformance wi 25. Compliance with Var						1						ipment, and Vendin cilities: Accessible a		
	~				HACCP plan; Variance or processing methods; man	btained for spe	ecialized	,		2					supplied, used				
					Consu	ımer Advisory	7			2					32. Food and No designed, constru		ct surfaces cleanable ed	e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remine in menu						~				33. Warewashing Service sink or c		nstalled, maintained, facility provided	used/	
0	I	N	N	С	Core Items (1 Point)	) Violations I	Require	Corrective	Action	Not O		xcee	ed 90 N	0 <b>D</b> a	ys or Next Inspec	ction , Whic	hever Comes First		R
U T	N	o	A	o s	Prevention of 34. No Evidence of Insec	Food Contam				U T	N	0	A	o s	41.Original conta		Identification		
	<b>~</b>					t contomination					1				41.Original conta	amer rabening			
	L-I				animals				$\vdash$		Ľ						, (Built 1 dou)		
-	٠ ٧				35. Personal Cleanliness/	eating, drinking	g or toba										cal Facilities		
1	L-I				35. Personal Cleanliness/ 36. Wiping Cloths; prope	eating, drinking	g or toba			1					42. Non-Food Co	ontact surface	cal Facilities es clean		
1	L-I				35. Personal Cleanliness/	eating, drinking	g or toba			1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					ontact surface	cal Facilities	areas used	
1	~				35. Personal Cleanliness/ 36. Wiping Cloths; prope	eating, drinking drinking erly used and stomination	g or toba			1					43. Adequate ver	ontact surface	cal Facilities es clean		
1	v v				<ul><li>35. Personal Cleanliness/</li><li>36. Wiping Cloths; prope</li><li>37. Environmental contar</li><li>38. Approved thawing me</li></ul>	eating, drinking drinking erly used and stomination	g or toba			1	·				43. Adequate ver	ontact surface ntilation and Refuse prope	cal Facilities es clean lighting; designated a	es maintained	
1	ν ν				<ul><li>35. Personal Cleanliness/</li><li>36. Wiping Cloths; prope</li><li>37. Environmental contar</li><li>38. Approved thawing me</li></ul>	eating, drinking erly used and stemination ethod  Use of Utensil & linens; prope	g or toba	I, stored,			·				43. Adequate ver 44. Garbage and 45. Physical faci	ontact surface ntilation and Refuse prope	cal Facilities es clean lighting; designated a	es maintained ean	

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

Form EH-06 (Revised 09-2015)

Snuffers Restaurant 2901 Village Rd Rockwall, TX need current/to post    Temp F   Item/Location   Temp F   Item/Location   Temp F   Item/Location   Temp F	Establish	ment Name:	Physical A	.ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>			
reach in freezer	Snuf	fers Restaurant	2901	Village Rd	Rockwa	all, TX	need current/to post					
reach in freezer -13 fry cooler/ chicken 41 steam wells/gravy 165  WIC/beef 36 chicken 41 chile/mashed potatoes 167/16  Taco meat 35 cold top/cut tomatoes 41 salad cold top/cheese 41 cheese 36 ham 41 beans 41 par fried fries 31 drawers/taco meat 41 drawers/cheese 41 par fried fries 32 grill drawers/taco meat 41 drawers/cheese 41 par fried fries 32 grill drawers/hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 beach 41 chicken 4	Itom/I or	agtion	Tomp F			Itom/Logo	tion		Tomp F			
WIC/beef 36 Chicken 41 chile/mashed potatees 167/16  Taco meat 35 cold top/cut tomatoes 41 salad cold top/cheese 41 cheese 36 ham 41 beans 41 par fried fries 31 drawers/taco meat 41 drawers/cheese 41 par fried fries 32 grill drawers/hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 hamburgers 41 cooked chicken 177 cold top/corn dogs 41 chicken 4					<u> </u>			\/\/				
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Under/raw chicken 41 chicken 41  OBSERVATIONS AND CORRECTIVE ACTIONS  Not instruction of your establishment has been made. Your attention is directed to the conditions observed and months of the conditions observed and some depth of the conditions of the condition	cold	top/corn dogs	41	hamburgers	41							
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Received by:  Print:  Title: Person In Charge/ Owner	36											
Inspected by:  Christy Cortez, RS  Christy Cortez, RS  Christy Cortez, RS					Forg	a		Owner				
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