

# Retail Food Establishment Inspection Report

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

Date: <b>2/14/2025</b>	Time in: <b>11:00</b>	Time out: <b>12:45</b>	License/Permit # <b>need current/to post</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Snuffers Restaurant</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>13/87/B</b>
Physical Address: <b>2901 Village Rd Rockwall, TX</b>			Pest control : LA Exterminators/2-14-2025	Hood Optimum/2-7-2025	Grease trap : Southwaste/1-15-2025	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓					<b>Chemicals</b>					
	✓						✓				
	✓						✓				
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						2				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						2				
<b>Consumer Advisory</b>							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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
1							1				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							1				
1							✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Snuffers Restaurant</b>	Physical Address: <b>2901 Village Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current/to post	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in freezer	-13	fry cooler/ chicken	41	steam wells/gravy	165
WIC/beef	36	chicken	41	chile/mashed potatoes	167/168
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		
under/raw chicken	41	chicken	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:
	Back hand sink 115F equipped
45	To clean floor drains/food debris and grease
	Dishwasher sanitizing at 100ppm quats
	Warewash hand sink 100+F
45	To clean ceiling tiles, some debris and dust
45	To repair broken floor tiles and missing grout
30	Need current permit
	3 comp sink 130F
	Prep hand sink 120F equipped
45	To clean walls throughout/ food debris and splatters
10	Sani buckets less than 150ppm quats/COS
	Not pulling from sani dispenser correctly/ have to hold for quite a bit for sanitizer to come through
	Will call Ecolab to repair
	Drink hand sink 122F equipped
42	To clean rolling carts/food debris and grease
32	To clean or replace cutting boards where discolored/ badly scored
39	Need to store ice scoop out of ice/store scoop handles out of bulk products as well
	Bar hand sink 101F
31	Need soap at bar hand sink
	Bar dishwasher sanitizing at 100ppm chlorine
32	Mutiple various places in bar and throughout of exposed wood, exposed concrete, peeling wood/to be sealed and to be cleanable
	Bar 3 comp sink 112F
36	Need to store wiping cloths in sani buckets, not dirty on prep areas

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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