

Retail Food Establishment Inspection Report

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

Date: 3/21/2025	Time in: 10:15	Time out: 12:40	License/Permit # FOOD5140	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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: Saltgrass Steak House			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 1649 Laguna Rockwall, TX			Pest control : Ecoclab/2-17-2025	Hood USA/3-2025	Grease trap : LES/4000gal/3-18-2025	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
3						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						3					
	✓					Water/ Plumbing					
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
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					
2						2					
						2					
	✓					W					

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					
	✓					✓					
W						Physical Facilities					
	✓					W					
	✓					✓					
	✓					✓					
Proper Use of Utensils						W					
W						✓					
	✓					✓					

Received by: (signature) <i>Trevor Norris</i>	Print: Trevor Norris	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: Saltgrass Steak House	Physical Address: 1649 Laguna	City/State: Rockwall, Tx	License/Permit # FOOD5140	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dessert cooler /cheesecake	41	reach in freezer	-1	WIF ambient	12
salad cold top/egg/tomatoes	41/41	WIC/baked potatoes	44-55	expo ice wells/pico	41
under/ranch	41	sweet potatoes	42	expo steam wells/soup	107/130
reheated/mushrooms	178	cheese	41	mac n cheese	92
cognac sauce	180	Chubb bag cooling/soup	39/38	expo cooler/brisket	35
grill drawers/crawfish	41	soup	39	rice	41
fry cold top/ shrimp/chicken	41/41	steak	40	expo cooler/tomatoes	41
chicken	41	beer WIC ambient	37	ice cream freezer	0

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:
	Drink hand sink 115+F equipped/ line hand 110+F equipped
	Line sani buckets at 200ppm quats
W	Do not store cooking utensils in sani buckets. Instead store dry and WRS at least every 4 hours
	Dishwasher sanitizing at 100ppm chlorine
	Test strips on site/current
18	Mutple spray bottles unlabeled, one labeled as quat sanitizer and was pure bleach/discarded bottle
	3 comp sink 125+F, sani dispenser at 200ppm quats
	Warewash hand sink 110+F/reminder to refill hand soap often
27	Must aggressively cool baked potatoes/ 2 hours to 70F then 4 hours to 41F or below
1	Discarded potatoes made yesterday, never made it to 41F or below
W	To store employee drinks low and separate in coolers
3	Hot holding unit wasn't plugged in expo area/reheated at inspection to 165+F as had been to temp and hour previous confirmed
	Some minor cleaning of equipment
	Soda/tea nozzles WRS daily
10	Bar dishwasher not sanitizing, will call Ecolab and use kitchen dishwasher until repaired
	Discussed testing daily before opening
31	Need soap and paper towels at bar hand sink
	Margarita machines broken down and sanitized weekly
W	Avoid storing margarita sponge on hand sink handle/could contaminate
25	Need to follow HACCP and document temps for ROPs as indicated
32	To address cutting boards where discolored and/or badly scored, replace as necessary
	Salad cooler/cut tomatoes 41, shredded cheese 41F
	Salad wall cooler/cut greens 42F

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