Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

3	rate: Time in: Time out: 12:40			FOODD5140						Est. Type Risk Category Page 1 of	2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									ation		5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Saltgrass Steak House Physical Address: Post central:							ner Name						* Number of Repeat Violations: Vnumber of Violations COS: Follow-up: Ves 2 20/80/	/B		
Physical Address: 1649 Laguna Rockwall, TX Pest control: Ecolab/2-17-2025								025	Ho US/	Hood Grease USA/3-2025 LES/4				se trap : Follow-up: Yes 20/00/ 4000gal/3-18-2025 No	20/00/15	
M	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R											ch				
C	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
O U	I N						R	U	Compliance Status				Employee Health	R		
3				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(41°F/45°F)				_					13. Proper use of restriction and exclusion; No discharge from		
	•									~				eyes, nose, and mouth		
3					3. Proper Hot Holding temperature(135°F)					1	1 1			Preventing Contamination by Hands		
	~				Proper cooking time and temperature 5. Proper reheating procedure for bot holding (165°E in 2).			2		~				Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved		
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2		~				alternate method properly followed (APPROVED Y. N.				
	6. Time as a Public Health Control; procedures & records			ds						Highly Susceptible Populations						
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked				
	_	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals				
			destruction Buckhead, Sysco, Houston Avo			o o										
	~				8. Food Received at pro					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
			Protection from Contamination				3					18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing		
3					10. Food contact surfact Sanitized at			d		~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disc					~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
O U T	I N	N O	N A	C O S		n of Knowledge/		R	U T	J N	N O	N A	C O S		R	
	~				21. Person in charge pr and perform duties/ Ce 5	esent, demonstra ertified Food Man	tion of knowled ager/ Posted	lge,	2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~													28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Packa Labeling					22. Food Handler/ no u	inauthorized perso	ons/ personnel			~						
					Safe Water, Reco	ordkeeping and F Labeling	Food Package			ν ν				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital		
	~					ordkeeping and F Labeling	Food Package	ıfe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation		
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					Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance of the Co	ordkeeping and F Labeling er available; adequaliable (shellstoo Food labeled with Approved F	Food Package uate pressure, sa ck tags; parasite			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 11/31/2025 Utensils, Equipment, and Vending)	
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Received by: (signature) Trevor Norris	Print: Trevor Norris	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

-		1								
	rass Steak House	Physical A 1649		City/State: Rockwa		<u>2</u> of <u>2</u>				
Itam/I aa	nation	Town E	TEMPERATURE OBSERVAT Item/Location		Item/Location	Town F				
Item/Loc		Temp F		Temp F		Temp F				
	t 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				
u	nder/ranch	41	sweet potatoes	42	expo steam wells/soup	107/130				
rehe	ated/mushrooms	178	cheese	41	mac n cheese	92				
CO	gnac sauce	180	Chubb bag cooling/soup	39/38	expo cooler/brisket	35				
grill	drawers/crawfish	41	soup	39	rice	41				
fry col	ld top/ shrimp/chicken	41/41	steak	40	expo cooler/tomatoes	41				
	chicken	41	beer WIC ambient	37	ice cream freezer	0				
	ı	OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED AN	ND				
	Drink hand sink 11	5+F equ	ipped/ line hand 110+F	equippe	d					
	Line sani buckets a	t 200pp	m quats							
W	Do not store cooking	utensils i	n sani buckets. Instead st	ore dry a	nd WRS at least every 4 hours	S				
	Dishwasher sanitiz	ing at 10	00ppm chlorine							
	Test strips on site/o	urrent								
18	Mutiple spray bottles u	nlabeled,	one labeled as quat sanitiz	er and w	as pure bleach/discarded bottle					
	3 comp sink 125+F	, sani di	spenser at 200ppm qua	ts						
	Warewash hand sir	nk 110+l	reminder to refill hand	soap of	ten					
27	Must aggressively	cool bak	ed potatoes/ 2 hours to	70F the	en 4 hours to 41F or below					
1			esterday, never made it							
W	To store employee	drinks l	ow and separate in cool	ers						
3	Hot holding unit wasn't plugg	ed in expo a	rea/reheated at inspection to 165+F	as had bee	en to temp and hour previous confirmed					
	Some minor cleaning	ng of eq	uipment							
	Soda/tea nozzles V	VRS dai	y							
10	Bar dishwasher not	sanitizin	g, will call Ecolab and use	kitchen	dishwasher until repaired					
	Discussed testing of	laily befo	ore opening							
31	Need soap and par	per towe	ls at bar hand sink							
	Margarita machines	s broken	down and sanitized we	ekly						
W	-	-	nge on hand sink handl							
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									
Received (signature)	•		Print:	<u>-</u>	Title: Person In Charge/ Owner					
	Trevor Norris		Trevor N	vorri	IS Manager					
Inspected (signature)		tez 1	RS Christy Co	ortez.	RS					
Form FH 00	6 (Revised 09-2015)	0, '		,	Samples: Y N # collecte	ed				