

Followup fee of  
\$50.00 after  
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 6/11/25	Time in: 1:40	Time out: 3:20	License/Permit # FS-0004228	CPFM 3	Food handlers All	Page <u>1</u> of <u>1</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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Sear Steak House			Contact/Owner Name: Gale Flecter		Number of Repeat Violations: Number of Violations COS:	
Physical Address: 2101 Summer Lee Dr Rockwall, TX 75087			Pest control : Jeeper creepers monthly	Hood Global 5/28/25	Grease trap /: waste oil Fat boys 5/7/25 1500g	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Allen Brothers	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel All within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label On menu	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition See	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, stripes current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirm dishwasher 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator /WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Cody Becker	Print: Cody Becker	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sear Steak House		Physical Address: 2101 Summer Lee Dr		City/State: Rockwall, Tx		License/Permit # FS-0004228		Page 2 of 2					
TEMPERATURE OBSERVATIONS													
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp					
WIC meats amb		35	WIF HTT		5.7	Service Line							
Seabass		37	UC cooler			Prep sides cooler							
Crab cakes /oyster on ice		37/37	SC/Milk		40/40	Pasta/shredded chz		39/39					
Raw steak / seasoned pork		37/ 39	Salad prep cooler			Sauté prep cooler							
Raw chicken		37	Blue Cheese/Lettuce		40/39	Sliced tom/cusculus		38/37					
WIC amb			Dessert Cooler			UC fridge 1/2 amb		39/37					
Whole Tom/Wht cheddar		42/40	Whip		39	Flattop drawers empty		41					
Milk/buttermilk		39/40	UR Freezer HTT		Def								
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: all temperatures are taken in F												
	Rear service door gaskets look great, confirmed air curtain operations												
	Dishwasher confirmed 100ppm, chlorine strips current												
	Restrooms equipped, temp greater than 100 in each room												
	Hand sinks equipped, greater than 110 throughout kitchen												
	3 comp sink not set up, 130, Quat sani 200ppm, stripes current												
	Oyster tags onsite greater than 90 days, no issues												
28	Crab cakes dated 6/3 and filet 5/29, no date on bigger beef												
	digital thermo onsite												
W	Using tin foil in ovens and drip trays, changing daily, looks good												
45	Mold on ceiling ac vents on service line due to condensation, to address asap												
45	A few missing tiles next to stove, to replace finish out to make cleanable												
	Ice machine confirmed air gap												
	Great practice hanging mop heads to drip dry over mop sink												
	Bar												
	Hand sink equipped, temp observed 114												
	Dishwasher confirmed 100ppm												
W	No fruit flies during this insp												
	Beer cooler 39, glass chiller 24, bottle beer cooler 39, hwc 40												
	Using draft plugs and rubber tips for alcohol bottles												
	Bar WIC amb temp 36												
	Health permit is posted and current												
Received by: (signature) See above										Print: See above		Title: Person In Charge/ Owner	
Inspected by: (signature) R M H J R S										Print: Richard Hill		Samples: Y N # collected	

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