

Retail Food Establishment Inspection Report

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

Date: 9/26/2025	Time in: 9:20	Time out: 11:30	License/Permit # FOOD5140	Est. Type	Risk Category	Page <u>1</u> of <u>2</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: Saltgrass Steak House			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1649 Laguna Dr Rockwall, TX			Pest control : Ecolab/8-27-2025	Hood USA Clean&Green/8-202	Grease trap : refer to city	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	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
		✓			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 BuckHead/Sysco	
	✓				8. Food Received at proper temperature checked at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 6	
	✓				22. Food Handler/ no unauthorized persons/ personnel all	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
2					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/Buffer Plate)/ Allergen Label in menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
W					37. Environmental contamination	
	✓		✓		38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 Fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Mary O'Connor</i>	Print: Mary O'Connor	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 Dr		City/State: Rockwall, TX		License/Permit # FOOD5140		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
salad cold top/boiled egg		41	steak/steak		41/41	2 door freezer ambient		-4	
cut tomatoes/shredded cheese		41/41	fry cold top/ chicken just prepped		43	WIC/baked potatoes		81-105/46	
reach in cooler/pumpkin cheesecake		39	shrimp/just prepped		43	shredded cheese/block cheese		41	
small grill drawers/crab cakes		73	salad dispenser ambient		32	bagged mac n cheese		41	
pasta/crab meat		41/41	salad cold top/shredded cheese		41	potato soup		41	
line cooler drawers/grilled onions		37	expo cooler/ butter		41				
steak/ribs		41/41	expo cooler/ranch		41				
grill drawers/hamburgers		42	line salad dispenser/ambient		34				
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:								
	Expo hand sink 124F equipped/cookline hand sink 115+F equipped								
	Cubb bags reheating on stove at 202 and 199F water bath temp								
	All reheats to 165+F before placing into steam wells								
	Fryer oil discarded weekly and on a rotation to sift and top off with fresh oil								
	Line sani bucket setup to 200ppm quats								
39	Do not store knives between equipment as not cleanable								
2	Discarded crab cakes over 70F/perhaps sat out on counter too longer while loading								
	Soda, tea and lemonade nozzles and dispensers cleaned daily								
W	Heavy buildup of condensation in salad dispenser/to protect salad (stored in plastic bags inside dispenser)								
	Expo ice well empty at inspection/ lots of ice to create ice slurry when loading								
10	Sani bottles/some at 0ppm/some at 200ppm/to dump and refill daily to keep at required ppm								
	Seafood 3 comp sink 134F								
	Sani dispenser dispensing at 200ppm quats								
	Dishwasher sanitizing at 100ppm chlorine								
	Warewash hand sink 130F equipped								
	Test strips chlorine Current 11/2026 exp								
42	To clean inside 2 door freezer by dishwasher/ food debris								
	Ice machines cleaned at inspection								
	RTI picks and disposes of spent grease/internal tanks								
	Discussed dented cans								
	Baking hand sink 127F equipped								
34	A couple of flies								
25	Temp logs on file per HACCP/ some days missing/ some temps on days where indicated bagged/need to be current but MUCH BETTER with keeping records								
32	Chipped paint window over prep table across from 3 comp sink/to seal to make cleanble								
29	Need quat test strips								
27	Baked potatoes made today/reminder no hot foods on speed rack under previously cooled foods as they heat those foods above 41F								
	Bar hand sink 114F equipped								
10/33	Bar dishwasher not sanitizing/ will need to use kitchen dishwasher until repaired								
Received by: (signature) <i>Mary O'Connor</i>			Print: Mary O'Connor				Title: Person In Charge/ Owner Manager		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS				Samples: Y N # collected		

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