Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/26/2025		25	Time in: 9:20	Time out: 11:30		OD:		5140					Est. Type Risk Category Page 1 of 2	2_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na						_		4-I	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE		
Saltgrass Steak House Physical Address: Pest control:														Number of Violations COS: 20/80/	В	
16	ysic 49	Lag	gun	a D	r Rockwall, TX	Ec	olab/8-27-2	025		HOO SA Clear		n/8-202			to city Follow-up: Yes V No	
Ma					status: Out = not in corpoints in the OUT box for Prior	each numbered it			chec	kmar	rk in	appro	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	mpli I N	iance N O	Star N A	tus C O	Time and Tem	perature for F	ood Safety	R		O U	mpli I N	N O	Stat N A	us C O	Employee Heelth	R
T	11	U	A	s	(F = de	egrees Fahrenhe and temperature				T	1	+	A	s	Employee Health 12. Management, food employees and conditional employees;	
	~				1 0	1					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)		-		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		~			3. Proper Hot Holding to										Preventing Contamination by Hands	
		~			4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used	
	~				5. Proper reheating proc Hours)	edure for hot ho	olding (165°F ir	12			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
		'			6. Time as a Public Heal	lth Control; pro	cedures & reco	rds							Highly Susceptible Populations	
					Арр	proved Source					~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required COOKED	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BuckHead/Sysco										Chemicals	
	~				8. Food Received at pro						/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	checked at receipt Protection from Contamination				ination		-		~				Water only 18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & propreparation, storage, dis										Water/ Plumbing	
3					10. Food contact surface Sanitized at I			ıd	•		~			1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		iously served or		-		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pric	ority Founds	T. (• P • ·	` .	olatie	ons	Dogs	uira	0		
0	т	N	N	С	1110	ority Founda	ation Items () vio	_		_		_	rrective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	R) vio	O U T	I N	N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 6	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of knowle nager/ Posted	R	s) via	O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Received by: (signature) Mary O'Connor	Print: Mary O'Connor	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: rass Steak House	Physical A	^{ddress:} Laguna Dr	City/State:	all, TX	License/Permit # FOOD5140	Page <u>2</u> of <u>2</u>					
Jang	1833 Olean House	1043	TEMPERATURE OBSERVA		ali, IA	1 0000140						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
salad	cold top/boiled egg	41	steak/steak	41/4	1 2 doo	r freezer ambie	nt - 4					
cut tomatoes/shredded cheese		41/41	fry cold top/ chicken just preppe	43	WIC/baked potatoes 81							
reach in	cooler/pumpkin cheesecake	39	shrimp/just preppe	43	shredd	ed cheese/block chee	ese 4					
small (grill drawers/crab cakes	73	salad dispenser ambier	t 32	bagg	ed mac n chee	se 41					
pas	sta/crab meat	41/41	salad cold top/shredded chees	e 41	р	otato soup	4′					
line cod	oler drawers/grilled onions	37	expo cooler/ butte	r 41								
	steak/ribs	41/41	expo cooler/ranch	41								
grill d	lrawers/hamburgers	42	line salad dispenser/ambie	nt 34								
		OB	SERVATIONS AND CORRECT	IVE ACTION	ONS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Expo hand sink 124	IF equip	ped/cookline hand sinl	(115+F	equippe	ed						
	Cubb bags reheating	g on sto	ove at 202 and 199F w	ater bat	n temp							
	All reheats to 165+l	= before	placing into steam we	lls	-							
	Fryer oil discarded	weekly	and on a rotation to sif	and to	off with	r fresh oil						
	Line sani bucket setup to 200ppm quats											
39	Do not store knives between equipment as not cleanable											
2	Discarded crab cak	es over	70F/perhaps sat out o	n count	er too lo	nger while loadin	ng					
	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		CCP/ some days missing/ some temps on days where indicated bagged/need to be current but MUCH BETTER with keeping records										
32		nt window over prep table across from 3 comp sink/to seal to make cleanble										
29	Need quat test strip	•										
27			inder no hot foods on speed rack under previously cooled foods as they heat those foods above 41F									
10/22	Bar hand sink 114F equipped 3 Bar dishwasher not sanitizing/ will need to use kitchen dishwasher until repaired											
Received		Samuzi	Print:	ileli dis	ilwasilei	Title: Person In Charge/ C)wner					
(signature)	•			'Cor	nor	Manager						
Inspected (signature)		tez. 1	RS Christy C									
Form EU 0	6 (Revised 09-2015)	0, .			•	Samples: Y N # c	collected					