

Retail Food Establishment Inspection Report

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

Date: 5/19/2025	Time in: 10:50	Time out: 12:05	License/Permit # FOOD5076	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: Applebee's			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 687 E I-30 Rockwall, TX			Pest control : Rentokil/5-5-2025	Hood UCClean/9-2024	Grease trap : need current info	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 <b>X</b> 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	
	✓				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	
	✓				8. Food Received at proper temperature	
		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>272</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
		Employee Health			R	
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
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 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 35	
		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				
	✓				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	
		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	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					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	
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	
	✓				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	
W					40. Single-service & single-use articles; properly stored and used	
		Food Identification			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	
1					47. Other Violations	

Received by: (signature) <i>Derrick Johnson</i>	Print: <b>Derrick Johnson</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Applebee's</b>		Physical Address: <b>687 E I-30</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FOOD5076</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left side cold top/ pico		<b>36</b>	<b>salmon</b>		<b>35</b>	reach in freezer ambient		<b>12</b>	
<b>pasta/pasta</b>		<b>40/41</b>	middle cold top/pico		<b>38</b>	reach in cooler/rice		<b>40</b>	
<b>under/rice</b>		<b>38</b>	cut tomatoes/ sausage		<b>37/39</b>	strawberries for reference		<b>37</b>	
<b>cream sauce</b>		<b>40</b>	under/shredded cheese		<b>43</b>	<b>WIC/pico</b>		<b>38</b>	
grill drawers/raw chicken		<b>39</b>	<b>soup</b>		<b>43</b>	<b>sliced tomatoes</b>		<b>39</b>	
<b>ribs/ribs</b>		<b>40/42</b>	right cold top/pico		<b>36</b>	<b>rice</b>		<b>40</b>	
<b>raw hamburgers</b>		<b>36</b>	<b>cut tomatoes</b>		<b>40</b>	<b>wings</b>		<b>39</b>	
<b>steak</b>		<b>38</b>	celery for reference		<b>36</b>	<b>WIF ambient/beer WIC</b>		<b>3/39</b>	
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:								
	Front hand sink 109F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
19	Sprayer sink in dish pit/clogged and not draining/to repair								
	Warewash hand sink 102+F equipped								
	3 comp sink 111F								
39	Need to clean pasta strainers and pots daily/lots of buildup and grease								
W	All coolers and under counter coolers to cold hold at 41F or below/just loaded from Wic to carts								
45	To clean gaskets on coolers and replace where gapping or not sealing properly								
47	To check on commercial hood vent cleaning/ to schedule								
W	To change foil daily under melting ovens/some food debris								
42	To clean carbon/grease buildup around and on grills, grates								
32	Rusty shelves inside coolers to be replaced								
42	To clean inside ice cream freezer/no being used, not working, water and mold inside								
42	To clean surfaces in crevices, food debris and grease								
45	To clean floors and under equipment/ food debris and grease								
	Line hand sink 100F equipped								
	Gloves used for prep and RTE								
34/45	Some fruit flies/need to clean floor drains								
	Back prep hand sink 106F equipped								
42	To clean and sanitize all surfaces and prep counters and under shelves								
45	To repair broken baseboards where missing								
	Drink hand sink 108F equipped								
	Sani buckets setup 272-700 Sink and Surface								
	Frozen fish removed from vacuum sealed packaging prior to thawing								
	Watch condition of wooden charger plates for sizzling fajitas								
	Reminder in cold expo to have ice slurry up to product level								
	Bar hand sink 100F equipped, 3 comp sink 109F with sani sink setup to 272-700ppm sink&surface								
34	Fruit flies in bar/to address breading site, beer taps drain								
Received by: (signature) <i>Derrick Johnson</i>			Print: <b>Derrick Johnson</b>				Title: Person In Charge/ Owner <b>Manager</b>		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>				Samples: Y    N    # collected		

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