

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---------------------------|-------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|
| Date: 4/27/2026 | Time in: 5:05 | Time out: 5:55 | License/Permit # FOOD5115 | 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 | TOTAL/SCORE |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

| | | | |
|--|---------------------|--------------------------------------|---------------|
| Establishment Name: IHOP 1493 | Contact/Owner Name: | * Number of Repeat Violations: _____ | 8/92/A |
| Physical Address: 2616 Ridge Rd Rockwall, TX | | ✓ Number of Violations COS: _____ | |

| | | | |
|---|------------------------------|---|---|
| Pest control : Ecolab/3-27-2026 | Hood Blanco/4-2026 | Grease trap : LES/2000gal/4-27-2026 | 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 | | | | | Compliance Status | | | | | | | | |
| OUT | IN | NO | NA | COS | Time and Temperature for Food Safety (F = degrees Fahrenheit) | R | OUT | IN | NO | NA | COS | Employee Health | R |
| | ✓ | | | | 1. Proper cooling time and temperature | | | ✓ | | | | 12. Management, food employees and conditional employees; 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 temperature(135°F) | | Preventing Contamination by Hands | | | | | | |
| | | ✓ | | | 4. Proper cooking time and temperature | | | ✓ | | | | 14. Hands cleaned and properly washed/ Gloves used properly gloves used | |
| | | | ✓ | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | ✓ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) | |
| | | | ✓ | | 6. Time as a Public Health Control; procedures & records | | Highly Susceptible Populations | | | | | | |
| Approved Source | | | | | | | ✓ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked for immediate service | | |
| | ✓ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon | | Chemicals | | | | | | |
| | ✓ | | | | 8. Food Received at proper temperature check at receipt | | | ✓ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | |
| Protection from Contamination | | | | | | | ✓ | | | | 18. Toxic substances properly identified, stored and used | | |
| | ✓ | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | Water/ Plumbing | | | | | | |
| | ✓ | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature | | | ✓ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| | ✓ | | | | 11. Proper disposition of returned, previously served or reconditioned discarded | | | ✓ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |

| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | | | | | | | | |
|--|----|----|----|-----|--|---|---|----|----|----|--|--|---|
| Compliance Status | | | | | Compliance Status | | | | | | | | |
| OUT | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel | R | OUT | IN | NO | NA | COS | Food Temperature Control/ Identification | R |
| | ✓ | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4 | | | ✓ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| | ✓ | | | | 22. Food Handler/ no unauthorized persons/ personnel 25 | | | ✓ | | | | 28. Proper Date Marking and disposition | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | | ✓ | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | |
| | ✓ | | | | 23. Hot and Cold Water available; adequate pressure, safe | | Permit Requirement, Prerequisite for Operation | | | | | | |
| | ✓ | | | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | ✓ | | | | 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026 | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | | | |
| | ✓ | | | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | 2 | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | |
| Consumer Advisory | | | | | | | ✓ | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | | |
| | ✓ | | | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu | | | ✓ | | | | 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 | | | | | | | | | | | | | |
|--|----|----|----|-----|--|----------|----------------------------|----|----|----|--|--|---|
| Compliance Status | | | | | Compliance Status | | | | | | | | |
| OUT | IN | NO | NA | COS | Prevention of Food Contamination | R | OUT | IN | NO | NA | COS | Food Identification | R |
| | ✓ | | | | 34. No Evidence of Insect contamination, rodent/other animals | | | ✓ | | | | 41. Original container labeling (Bulk Food) | |
| | ✓ | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | | Physical Facilities | | | | | | |
| | ✓ | | | | 36. Wiping Cloths; properly used and stored | | 1 | | | | | 42. Non-Food Contact surfaces clean | |
| | ✓ | | | | 37. Environmental contamination | | | ✓ | | | | 43. Adequate ventilation and lighting; designated areas used | |
| | ✓ | | | | 38. Approved thawing method | | | ✓ | | | | 44. Garbage and Refuse properly disposed; facilities maintained | |
| Proper Use of Utensils | | | | | | 1 | | | | | 45. Physical facilities installed, maintained, and clean | | |
| 1 | | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | ✓ | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | |
| | ✓ | | | | 40. Single-service & single-use articles; properly stored and used | | | ✓ | | | | 47. Other Violations | |

| | | |
|--|----------------------------------|--|
| Received by: (signature) <i>Nikki Jankovec</i> | Print: Nikki Jankovec | 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)

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|---|---|------------------------------------|-------------------------------------|---------------------------|
| Establishment Name: IHOP 1493 | Physical Address: 2616 Ridge Rd | City/State: Rockwall, TX | License/Permit # FOOD5115 | Page 2 of 2 |
|---|---|------------------------------------|-------------------------------------|---------------------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|-------------------------|--------|---------------------------|--------|-----------------------|--------|
| cold top/ham | 40 | reach in freezer | 5 | salad cold top/ranch | 40 |
| cut tomatoes | 39 | sausage hot holding | 146 | ice cream freezer | 15 |
| under/pancake mix | 42 | reach in cooler/hamburger | 40 | butter in butter well | 60 |
| reach in cooler/chicken | 41 | | | | |
| shredded cheese | 41 | WIF ambient | -4 | | |
| | | WIC/ham | 37 | | |
| | | sausage | 36 | | |
| egg well /egg | 40 | shredded cheese | 41 | | |

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: |
| | Drink hand sink 105 F equipped |
| | Shelf stable individual creamers |
| | Sani buckets using Sink & Surface 272-700ppm |
| | Test strips on site/June 2028 for Sink & Surface, chlorine test strips exp 6/2027 |
| | Cookline hand sink 110+F equipped |
| 45 | To clean floors, food debris, missing grout |
| 42 | To clean in/around/on equipment |
| 42 | |
| 42/39 | To clean shelves under cookline where plates are stored/to store dishes clean |
| | |
| 42 | Need to continue clean gaskets in coolers |
| | Grease changed twice a week/being changed at inspection |
| 42 | To clean walls throughout |
| 42 | To clean various equipment throughout |
| | Warewash hand sink 124F equipped |
| | 3 comp sink 126+F equipped |
| | Dishwasher sanitizing at 100ppm chlorine |
| 45 | To clean floors drains/food debris |
| | |
| W | Reminder vacuum sealed fish to be removed from packaging prior to thawing |
| W | Ice deflector panel looks good |
| W | Bathroom hand sinks must be at least 100F and run continuously for 20 seconds/NEED handled faucets/took a minute to reach 100F |
| | Digital thermo |
| | Dar Pro picks up and disposes of spent grease |
| | Sleeved straws |
| 31 | Hand sink (drink area by RRs) 82F equipped/never reached 100F |
| | Soda/tea nozzles WRS daily |
| 2 | Bulk butter in ice slurry/placed in cooler as only one table/need to store in cooler when slow to cold hold at 41F or below |

| | | |
|--|----------------------------------|--|
| Received by: (signature) <i>Nikki Jankovec</i> | Print: Nikki Jankovec | 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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