

Retail Food Establishment Inspection Report

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

Date: 4/21/2026	Time in: 1:55	Time out: 3:00	License/Permit # need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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: Steak n Shake			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		9/91/A
Physical Address: 578 E I-30 Rockwall, TX			Pest control : Ecolab/3-25-2026	Hood <small>Greasebusters/4-2026</small>	Grease trap : Southwest/ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
3						3					
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						W				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$75 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Daniel Okorie</i>	Print: Daniel Okorie	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: Steak n Shake	Physical Address: 578 E I-30	City/State: Rockwall, TX	License/Permit # need to post current	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hamburger cold top/raw burger /cheese	39/40	reach in fry freezer/	4		
under/raw burger	40	whipped topping	41		
cold top/cut tomatoes	40	under counter cooler/ambient	37		
shredded cheese	41	shake mix	40/40		
steam wells/chile	177	WIC/hamburgers	34		
grilled onions	175	hot dog	39		
cheese dispenser	148	WIF ambient	4		
New dining cold top ambient	37				

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 102F equipped
45	To clean walls and floors debris/food debris and splatters /need to clean grease under and below fryers
42	To clean in/around/on equipment/ grease and food debris
10	2 sani bucket setup to 200ppm quats/2 setup to 0ppm/COS
	Grease changed every 10 days at least/test using company standards strips
	Back prep hand sink 105+F
42	To clean inside coolers and freezers/some food debris
45	To seal gaps in ceilings, holes in walls
	Shake cups rinsed after every use
	Whipped topping machine and shake spinners sanitized every 4 hours
	Drink hand sink 114F equipped
	Soda/tea nozzles WRS daily
19	Need to maintain air gap under soda machine/no Styrofoam cups to funnel water as it eliminates air gap
	Commercially bagged chile/heated to manufacturer's instructions
	warewash hand sink 104+ F equipped
	3 comp sink 120+F
	Sani sink setup to 200ppm quats
	Quat test strips on site/current exp 12/2027
19	Need air gap under large ice machine while maintaining positive water flow
	Internal grease system/Darling
	Dishwasher sanitizing at 100ppm chlorine
	Chlorine test on site exp 7/2026
	Self Serve ketchup cleaned every 2 weeks
34	To clean floor drains to prevent pests

Received by: (signature) <i>Daniel Okorie</i>	Print: Daniel Okorie	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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