

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/31/25	Time in: 1:55	Time out: 3:12	License/Permit # FS-0004228	CPFM 3	Food handlers All	Page <u>1</u> of <u>1</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Sear Steak House	Contact/Owner Name: Gale Flecter	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input type="checkbox"/> 0
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Physical Address: 2101 Summer Lee Dr Rockwall, TX	Pest control : Cornerstone 12/2/25	Hood Global 11/3/25	Grease trap / waste oil Fat boys 11/5/25 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	9/91/A
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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					
	✓						✓				
1. Proper cooling time and temperature See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shell eggs					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Allen, Freshpoint							✓				
	✓					18. Toxic substances properly identified, stored and used Stored low and separate					
8. Food Received at proper temperature Checking						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device See					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						3					
	✓					21. Proper disposition of returned, previously served or reconditioned Discard					

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel All within 30 days						28. Proper Date Marking and disposition See					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, stripes current					
23. Hot and Cold Water available; adequate pressure, safe 130, good pressure						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels, oyster tags correct						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
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						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					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 On menu							✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirm dishwasher 100ppm					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
	✓					1					
36. Wiping Cloths; properly used and stored Stored in solution						43. Adequate ventilation and lighting; designated areas used See					
	✓						✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					1					
38. Approved thawing method Refrigerator /WIC						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations N/A					
	✓							✓			
40. Single-service & single-use articles; properly stored and used											

