

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

City of Rockwall

Date: 6/17/26	Time in: 2:38	Time out: 4:00	License/Permit # FS-0004228	CPFM 3	Food handlers All	Page <u>1</u> of <u>1</u>
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: _____ Number of Violations COS: _____	
Physical Address: 2101 Summer Lee Dr Rockwall		Pest control : Cornerstone 4/14/26	Hood Global 11/3/25	Grease trap :/ waste oil Fat boys 4/29/26 1500g		Follow-up: Yes ☒ No ☐
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)		Employee Health		
OUT	IN	NO	NA	COS		R
	✓				1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			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 Sysco/Allen, Freshpoint	
	✓				8. Food Received at proper temperature Checking	
		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>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel All within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels, oyster tags	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line check before opening	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition See	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, stripes current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				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 Equipped confirm dishwasher 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator /WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used See	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean See	
1					46. Toilet Facilities; properly constructed, supplied, and clean See	
			✓		47. Other Violations N/A	

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Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS

[illegible]

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