

Retail Food Establishment Inspection Report

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

Date: 6/29/2026	Time in: 10:00	Time out: 12:05	License/Permit # FS-9158	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Olive Garden Italian Restaurant #4425			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1043 E I-30 Rockwall, TX			Pest control : Rentokil/6-26-2026	Hood Cintas/6-2026	Grease trap : Southwaste/2000gal/6-12-2026	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)			R	
OUT	IN	NO	NA	COS		
3					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 corporate	
	✓				8. Food Received at proper temperature check at receipt	
		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	
		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 no eggs	
		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	
3					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 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 110	
		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 in menu	
OUT		IN	NO	NA	COS	R
W					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	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				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
	✓				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				
	✓				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	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Kristen Aguilar</i>	Print: Kristen Aguilar	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: Olive Garden Italian Restaurant #4425		Physical Address: 1043 I-30		City/State: Rockwall, TX		License/Permit # FS-9158		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
WIC/Chubb bag meat sauce		42-43	line pasta cooker/water		208F	meatballs		165	
Toscana soup		42-43	grill drawers/pasta		41/41	hot holding reach in/lasagna		178	
pasta/meatballs		39/32	cold wells/shredded cheese		41	meat drawers/shrimp/beef		41/39	
veggie WIC ambient		33	drawers/pasta		41/41	ice well/shredded cheese		41	
WIF ambient		-22	cookline cold wells/cream sauce		41	under counter cooler/raw chicken		39	
steam wells/marinara sauce		160	cookline drawers/shrimp		41	under counter freezer		12	
ice wells/shredded cheese		41	pasta		41	dessert cooler/ambient		34	
drawers/ pasta/pasta		39/40	steam wells/lasagna		167	salad cooler/ambient		43	
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:								
20	Do not power wash garbage area with water and grease draining into city drains/will see if grate needs to be cleaned /to catch grease and water								
	Prep hand sink 116F/Prep hand sink 123F equipped								
	water bath for chubb bags 208/206F								
19	Warewash hand sink 106F/leaking under/to repair								
	Dishwasher sanitizing per plate thermo 160+F								
	3 comp sink 130F								
1	Must cool aggressively Chubb bags/must reach 41F								
	Line hand sink 112F equipped								
	Line hand sink 119F equipped								
	Salad hand sink 108F equipped								
	Expo soup hand sink 106F equipped								
	Drink hand sink 116F equipped								
	HACCP cooling logs complete								
	Soda/tea nozzles WRS daily								
	all sani buckets and spray bottles at 200ppm quats								
	Test strips on site/current exp 10/2027								
	Digital thermos used								
	Bar hand sink 106F equipped								
	Bar 3 comp sink 116F/sani sink setup to 200ppm quats								
19	Drink expo sink 109F/leaking/to repair								
W	Gaskets on order to be replaced on cookline cooler drawers								
	Under counter cooler milk 41F								
	Bar under counter cooler 34F, 36F								
	Salad cold top/ cut tomatoes 40F, drawers cut tomatoes 41F								
	Soup wells/toscana 173F, chicken gnocchi 178F								
Received by: (signature) <i>Kristen Aguilar</i>			Print: Kristen Aguilar				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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