

Retail Food Establishment Inspection Report

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

Date: 5/17/2023	Time in: 11:15	Time out: 1:23	License/Permit # FOOD5076	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: Applebee's			Contact/Owner Name:		* Number of Repeat Violations: _____		6/94/A
Physical Address: 687 E I-30 Rockwall, TX			Pest control : Massey/5-8-2023	Hood Miller/2-2023	Grease trap : Southwaste/1000gal/3-10-203	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					W					
	✓					2					
	✓						✓				

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					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Donald Cunningham</i>	Print: Donald Cunningham	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: Applebee's	Physical Address: 687 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5076	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/cut tomatoes	41	hamburger	41	Mac n cheese/rice	41/41
pasta/pasta	41/41	middle cold top/diced chicken	41	rice/diced chicken	41/41
under/rice/pasta	41/41	pico/sliced tomatoes	41/41	steak	41
chicken on stove	178	hamburgers/soup	42/41	reach in freezer ambient	11
steam wells/mashed potatoes	165	right cold top/pico	41	reach in cooler/corn dogs	41
soup	166	bean/corn salsa	41	diced chicken/rice	41/41
grill drawers/shrimp	41	cut lettuce	41	WIF ambient	-12
steak/chicken	41/41	WIC/raw chicken	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:
W	Server hand sink 106 F with soap. Need paper towels. COS
	Need employee health poster posted at hand sink
	Line hand sink 112 F with soap and paper towels
	Line hand sink 100F with soap and paper towels
	Running dipper well
37	Cover foods in coolers to prevent condensation from dripping on foods
W	Gap at back door/need weather stripping to prevent pests. On order/waiting for part
32	Rusty shelves in WIC
	Back hand sink 100F with soap and paper towels
35	Store employee drinks low and separate/not over foods
45	Repairs needed to floors, grout, baseboards
42	Need to clean in/around/on equipment
37/ 45	Some standing water in beer WIC /broken tiles to be replaced
32	Rusty shelves in dry storage
	Sani buckets at 272-700 ppm Ecolab Sink & Surface
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Back prep hand sink 100+F with soap and paper towels
	3 comp sink 125 F
	Dumpster area /to be monitored/mostly clean at inspection
W	Back storage shed/only items that can be WRS/no uncovered to go bowls, etc
42	To clean inside coolers
32	Cutting boards to be addressed where discolored/badly scored/replace when necessary
	Bar hand sink 109 F with soap and paper towels
	Bar 3 comp sink 110 F setup to 200 ppm quats

Received by: (signature) <i>Donald Cunningham</i>	Print: Donald Cunningham	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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