## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

5/20/2024 10		10:30	Time out: 12:00	FOC	D5	07					Est. Type Risk Cate		Page 1				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Na								4-Investigation 5-CO/Construction 6-Other  * Number of Repeat Violations:				er	TOTAL/S	CORE			
Applebee's  Physical Address: Pest control:								Но	iood Grease trap.				19/81/B				
68	687 E I-30 Rockwall, TX   Massey/4-24-2024   Miller/9-2023   Southwest/ 5-9-2024/1000gal   No										Watch						
M	Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											water					
О	Compliance Status  O I N N C Time and Temperature for Food Safety  N O A O Time and Temperature for Food Safety							R	Compliano			N C					R
T	N	0	A	S		grees Fahrenheit)			T		0		o s	Employee Health  12. Management, food employees and con-		mployees;	
	~					-				~				knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding t	emperature(41°F)	// 45°F)			~				13. Proper use of restriction and exclusion; eyes, nose, and mouth	; No disch	narge from	
	~				3. Proper Hot Holding te	emperature(135°F	()							Preventing Contamination	by Hand	s	
		~			4. Proper cooking time a	nd temperature				~				14. Hands cleaned and properly washed/ C <b>Qloves used</b>	Gloves use	ed properly	
	~				5. Proper reheating proce Hours)	edure for hot hold	ling (165°F in 2			~				15. No bare hand contact with ready to eat alternate method properly followed (APPI			.)
					6. Time as a Public Heal	th Control; proce	dures & records							Highly Susceptible Popu	ılations		
					Ann	proved Source				~				16. Pasteurized foods used; prohibited food Pasteurized eggs used when required	d not offer	red	
					7. Food and ice obtained		ource; Food in							Tasseanzed eggs used when required			
	~				good condition, safe, and destruction Gordon	-	parasite							Chemicals			
	~				8. Food Received at prop	per temperature				_		T		17. Food additives; approved and properly & Vegetables	stored; W	Vashing Fru	its
					check at recei	pt from Contamina	4:0			~				18. Toxic substances properly identified, si	tored and	used	
					9. Food Separated & pro-	tected, prevented				<b> </b>							
3					preparation, storage, disp 10. Food contact surfaces		s · Cleaned and			1				Water/ Plumbing  19. Water from approved source; Plumbins		l: proper	
W					Sanitized at p		s, Cicancu and			~				backflow device	g mstance	i, proper	
	~				11. Proper disposition of reconditioned disca		usly served or			~				20. Approved Sewage/Wastewater Disposa disposal	al System	, proper	
							ion Items (2 Po	<del></del>	_	_	_		_	rective Action within 10 days			
U T	I N	N O	A A	C O S	<b>Demonstration</b>	of Knowledge/ P	Personnel	R	U T	N	N O	A	C O S	Food Temperature Control/ I	dentificat	tion	R
					21. Person in charge pres	sent, demonstration	on of knowledge,			~				27. Proper cooling method used; Equipme			
	~				and perform duties/ Cert	ou i oou iviaila	ger/ Posted							Maintain Product Temperature	ent Adequ	iate to	
	ィ ィ				and perform duties/ Cert 3  22. Food Handler/ no una			H		~				28. Proper Date Marking and disposition	ent Adequ	ate to	
	_				22. Food Handler/ no una  Safe Water, Record	authorized person	ns/ personnel		2	<b>'</b>				•			V
	_				22. Food Handler/ no una  Safe Water, Record	authorized person dkeeping and Fo Labeling	ns/ personnel  ood Package		2	<u> </u>				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and Thermal test strips	calibrated	l; Chemica	V
	\( \times \)				3 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava	dkeeping and Fo Labeling available; adequa	ns/ personnel  ood Package  tte pressure, safe		2	\rightarrow \tag{\text{\color}{\color}}				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and Thermal test strips  Permit Requirement, Prerequisit 30. Food Establishment Permit (Current	calibrated	l; Chemica	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Shauna Boles	Print: Shauna Boles	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ebee's	Physical A		City/State:	all TX	License/Permit # Pa	ge <u>2</u> of <u>2</u>			
Apple		007 L	TEMPERATURE OBSERVA		all, IA	1 0000070				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
grill drawers/ribs		46	middle cold top/cut tomatoe	s <b>41</b>	corn	corn relish/cheese				
riblets		45	cooked chicker	1 41	drawers/cut lettuc		41			
	salmon	44	turkey	48	reach in cooler/corn dog		40			
hanbu	urgers/cooked chicken	44/47	ham	45	rice		41			
	shrimp	39-45	under/soup	41	reach	in freezer ambient	12			
left	cold top/pasta	49	soup	41	WIF ambient		3			
ric	rice/tomatoes		roast beef	41	WIC/c	ooked chicken/rib	s 40/38			
mas	shed potatoes	41	right cold top/pice	41	toma	40/35				
T.	I		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO TI	HE CONDITIONS OBSERVED	AND			
	Front drink hand sir	nk 120F	equipped							
W	Work order in on warewash h	and sink/to	be repaired/water turned off as spi	got is broker	n/ will use dr	ink hand sink until repaired				
	Dishwasher sanitizi	ng at 10	0 ppm chlorine							
	3 comp sink 128F									
2	Discarded precooked f	oods in g	rill drawers over 41F/must	cold hold	at 41F or	below/ made yesterd	lay			
2	Discarded pasta ma	ade yest	erday in cold top/must	cold hol	d at 41F	or below				
42	Need to thoroughly clean i	in/around/c	n equipment, under cold top lic	s, on prep	areas/lots	of food debris and greas	е			
9	Need to clean above fryers, vent hoods, hanging debris and grease									
	Line hand sink 100F equipped									
2			not allowing it to cold hold at 41F				jht			
9/37	Must protect foods in re	ach in fre	ezer from condensation/ dis	carded for	ods with ic	ce from condensation				
32	Rusty shelves in W									
45	Repair broken tiles									
37			ct foods underneath							
45			and under equipment							
45	Maintenance neede									
45	Repair tiles and bas									
34/37/42	No food contact items in outside shed as rat droppings were noted/to call pest control and to clean shed, seal all openings									
0.4	Back hand sink 100F equipped									
31	, 0									
40	Use a handled scoop instead of to go cups as scoops in spices									
	Mold in beer WIC on walls/to clean									
34										
29	•									
	Front hand sink 124F equipped									
Bar hand sink 100F equipped, bar 3 comp sink 110+F equipped										
on stove ground beef cooked 187F, front drink cooler 31F  2 expo cold well/sour cream 46F, need ice and water under up to product level to cold hold at 41F or below										
Received	•	4111 <del>-T</del> OI , III	Print:	-		Title: Person In Charge/ Owr				
(signature)	•		Shauna	a Bol	es	Manager				
Inspected (signature)		ton, 1	RS Christy C	ortez						
	6 (Revised 09-2015)	- y, 1	Similarly O	J. 102,		Samples: Y N # colle	ected			