

# Retail Food Establishment Inspection Report

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

Date: <b>5/20/2024</b>	Time in: <b>10:30</b>	Time out: <b>12:00</b>	License/Permit # <b>FOOD5076</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	--------------------------	---------------------------	-------------------------------------	-----------	---------------	---------------------------

<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Applebee's</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>19/81/B</b>
Physical Address: <b>687 E I-30 Rockwall, TX</b>			Pest control : <b>Massey/4-24-2024</b>	Hood <b>Miller/9-2023</b>	Grease trap : <b>Southwest/ 5-9-2024/1000gal</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
3						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
	✓					✓					
						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
3						<b>Water/ Plumbing</b>					
W						✓					
	✓					✓					

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2	✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
1						✓					

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Applebee's</b>	Physical Address: <b>687 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5076</b>	Page <b>2</b> of <b>2</b>
--	--	------------------------------------	-------------------------------------	---------------------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
grill drawers/ribs	46	middle cold top/cut tomatoes	41	corn relish/cheese	41/40
riblets	45	cooked chicken	41	drawers/cut lettuce	41
salmon	44	turkey	48	reach in cooler/corn dogs	40
hanburgers/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
rice/tomatoes	41/39	roast beef	41	WIC/cooked chicken/ribs	40/38
mashed potatoes	41	right cold top/pico	41	tomatoes/raw chicken	40/35

**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:
	Front drink hand sink 120F equipped
W	Work order in on warewash hand sink/to be repaired/water turned off as spigot is broken/ will use drink hand sink until repaired
	Dishwasher sanitizing at 100 ppm chlorine
	3 comp sink 128F
2	Discarded precooked foods in grill drawers over 41F/must cold hold at 41F or below/ made yesterday
2	Discarded pasta made yesterday in cold top/must cold hold at 41F or below
42	Need to thoroughly clean in/around/on equipment, under cold top lids, on prep areas/lots of food debris and grease
9	Need to clean above fryers, vent hoods, hanging debris and grease
	Line hand sink 100F equipped
2	Middle cold top is freezing on one side not allowing it to cold hold at 41F or below/ discarded foods over 41F from last night
9/37	Must protect foods in reach in freezer from condensation/ discarded foods with ice from condensation
32	Rusty shelves in WIC
45	Repair broken tiles in WIC
37	Condensation in WIC/protect foods underneath
45	To clean floors throughout and under equipment
45	Maintenance needed throughout
45	Repair tiles and baseboards
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
	Back hand sink 100F equipped
31	Avoid use of hand sinks for anything other than hand washing/no utensils in hand sinks
40	Use a handled scoop instead of to go cups as scoops in spices
37/45	Mold in beer WIC on walls/to clean
34	Dead roach
29	Need test strips for sink and surface sanitizer
	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 by: (signature) <i>Shauna Boles</i>	Print: <b>Shauna Boles</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)