

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---------------------------|-------------------------|---------------------------|--------------------------------------|-----------|---------------|---------------------------|
| Date: 5/10/2022 | Time in: 9:40 | Time out: 10:47 | License/Permit # FOOD 5076 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|-------------------------|---------------------------|--------------------------------------|-----------|---------------|---------------------------|

| | | | | | | | |
|--|--|--|--|---------------------------|---|---|--------------------|
| 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: _____ ✓ Number of Violations COS: _____ | | 10/90/A |
| Physical Address: 1-30 Rockwall, TX | | | Pest control : Massey/2weeks | Hood Miller/3mo | Grease trap : LES/3mo | 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 |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | Preventing Contamination by Hands | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| 3 | | | | | | ✓ | | | | | |
| | ✓ | | | | | Highly Susceptible Populations | | | | | |
| Approved Source | | | | | | ✓ | | | | | |
| W | | | | | | Chemicals | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Protection from Contamination | | | | | | W | | | | | |
| | ✓ | | | | | 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 | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Consumer Advisory | | | | | | 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 | | | | | |
| W | | | | | | 1 | | | | | |
| 1 | | | | | | ✓ | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| 1 | | | | | | ✓ | | | | | |

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

| | | |
|--|-------------------------------------|--|
| Received by: (signature) <i>Ricky Parrish</i> | Print: Ricky Parrish | 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: I-30 | City/State: Rockwall, TX | License/Permit # FOOD 5076 | Page 2 of 2 |
|--|----------------------------------|------------------------------------|--------------------------------------|---------------------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|---------------------------------|--------|--------------------------|--------|-----------------------------------|--------|
| salad cold top/pico | 41 | cream sauce | 41 | WIC/ribs/ steak | 36/37 |
| drawer/cut lettuce | 41 | grill drawers/steak | 36 | chicken/pico | 34/39 |
| burger cold top/spinach dip/ham | 39/41 | salmon/cheese | 39/41 | cheese | 40 |
| cut tomatoes/diced chicken | 39/37 | shrimp | 36 | WIF ambient | -3 |
| under/veggie burger | 39 | ribs/riblets | 40/41 | beer WIC ambient | 36 |
| prime rib | 40 | reach in freezer ambient | 3 | expo cooler/pico | 35 |
| pasta cold top/pasta/pasta | 41/41 | reach in cooler/rice | 41 | bar coolers ambient | 35-38 |
| under/rice | 41 | corndogs | 41 | hot wells/ mashed potatoes/ gravy | 50/62 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observation/Corrective Action |
|-------------|--|
| | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| | Back hand sink 100 F. Post employee health poster at hand sink. |
| | Line hand sink 100F/dishwasher hand sink 100F |
| 40 | No disposable cups as scoops. |
| 34 | Fruit flies |
| W | Store wiping cloths in sani buckets |
| | Sani buckets Ecolab Sink and Surface 272 to 700 ppm per manufacturer's instructions |
| 40 | Change foil daily in cheese melting oven |
| 37 | Condensation in reach in freezer/protect foods underneath. Also Condensation in WIF/door |
| W | Watch moldy strawberries/ discarded (only about 3) |
| 45 | Clean floors especially in beer WIC/debris on floor |
| 45 | Fix doors on pasta cooler to shut property. |
| 37 | Best to hang mops to dry |
| W | Watch ice machine deflector panel |
| | 3 comp sink 126+F |
| 42 | Clean floor drains/ food debris |
| 45/42 | Clean in/around/on equipment, walls, floors |
| 5 | Must reheat foods to 165+F within 2 hours. Heat on stove, flat top first before placing in hot wells. COS. Floor mats look good. |
| | Dishwasher 100 ppm chlorine sanitizer /Drink/expo hand sink 100F |
| 40 | Discard disposable boats used for fried items |
| W | Store chemical spray bottles low and separate in dishwasher area |
| 32 | Address cutting boards discolored/ badly scored |
| 32 | Watch condition of wood chargers used for grilled fajitas/seal or discard where there is exposed wood |
| | Hand sink by office 100+F |
| 32 | Rusty shelves in expo cooler. Exposed wood in bar cabinet area |
| | Soda/tea nozzles WRS daily |
| | Alcohol bottles covered nightly |
| | bar 3 comp sink 110+F, hand sink 100+F |
| 34 | Fruit flies in bars/address breeding sites, eliminate food sources/sugar, juices, etc |

| | | |
|--|-------------------------------------|--|
| Received by: (signature) <i>Ricky Parrish</i> | Print: Ricky Parrish | Title: Person In Charge/ Owner Manager |
| Inspected by: (signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Samples: Y N # collected |

Form EH-06 (Revised 09-2015)