

Retail Food Establishment Inspection Report

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

Date: 11/26/2021	Time in: 9:50	Time out: 11:20	License/Permit # FOOD 5076	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input type="checkbox"/> 1-Routine <input checked="" 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
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Establishment Name: Applebee's	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 687 E I-30 Rockwall, TX	Pest control : Massey/2 weeks	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

O	U	T	I	N	O	N	A	C	O	S	R	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O	U	T	I	N	O	N	A	C	O	S	R	Employee Health	
			✓									1. Proper cooling time and temperature					✓									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
												2. Proper Cold Holding temperature(41°F/ 45°F)					✓									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												3. Proper Hot Holding temperature(135°F)														Preventing Contamination by Hands	
												4. Proper cooking time and temperature					✓									14. Hands cleaned and properly washed/ Gloves used properly gloves used	
												5. Proper reheating procedure for hot holding (165°F in 2 Hours)					✓								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
												6. Time as a Public Health Control; procedures & records														Highly Susceptible Populations	
												Approved Source													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs		
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon													Chemicals		
												8. Food Received at proper temperature check at receipt					✓								17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only		
												Protection from Contamination													18. Toxic substances properly identified, stored and used		
												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting													Water/ Plumbing		
												10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>700</u> ppm/temperature					✓								19. Water from approved source; Plumbing installed; proper backflow device		
												11. Proper disposition of returned, previously served or reconditioned discarded					✓								20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O	U	T	I	N	O	N	A	C	O	S	R	Demonstration of Knowledge/ Personnel	R	O	U	T	I	N	O	N	A	C	O	S	R	Food Temperature Control/ Identification	
			✓									21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3					✓									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												22. Food Handler/ no unauthorized persons/ personnel					✓									28. Proper Date Marking and disposition	
												Safe Water, Recordkeeping and Food Package Labeling													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital		
												23. Hot and Cold Water available; adequate pressure, safe													Permit Requirement, Prerequisite for Operation		
												24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					✓								30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021		
												Conformance with Approved Procedures													Utensils, Equipment, and Vending		
												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					✓								31. Adequate handwashing facilities: Accessible and properly supplied, used		
												Consumer Advisory													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
												26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu					2								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

O	U	T	I	N	O	N	A	C	O	S	R	Prevention of Food Contamination	R	O	U	T	I	N	O	N	A	C	O	S	R	Food Identification	
			1									34. No Evidence of Insect contamination, rodent/other animals					✓									41. Original container labeling (Bulk Food)	
												35. Personal Cleanliness/eating, drinking or tobacco use													Physical Facilities		
												36. Wiping Cloths; properly used and stored					1								42. Non-Food Contact surfaces clean		
												37. Environmental contamination					✓								43. Adequate ventilation and lighting; designated areas used		
												38. Approved thawing method					✓								44. Garbage and Refuse properly disposed; facilities maintained		
												Proper Use of Utensils													45. Physical facilities installed, maintained, and clean		
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					1							46. Toilet Facilities; properly constructed, supplied, and clean			
												40. Single-service & single-use articles; properly stored and used					✓								47. Other Violations		

Retail Food Establishment Inspection Report

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: 687 E I-30	City/State: Rockwall, TX	License/Permit # FOOD 5076	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/corn salsa	39	fry chef cold top/ranch	39	raw hamburger	44
raw chicken	37	drawers/cut lettuce	41	chicken/steak	41/41
ribs/diced chicken	39/38	mid chef cold top/cut tomatoes	41	diced chicken	41
WIF ambient	-2	turkey	41	grill chef cold top/pasta	41/41
reach in freezer ambience	10	ground beef idv wrapped bottom to top	41 to 50	cheese sauce	40
reach in cooler/rice	44	under/prime rib	41	beer WIC/ambient	36
wings/corndogs	43/44	cheese	41	backup expo cooler/pico	37
mayo	44	grill drawers/shrimp	51	expo chef well ambient	30

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:
	prep hand sink 100+F/line hand sink 100+F
	dishwasher hand sink 100+F/server hand sink 100+F
	3 comp sink 127 F
2	Reach in cooler loaded this morning/not cold holding at 41 or below. Will place TCS foods in WiC until repaired
	Sani bucket 700 ppm Sink and Surface Sani/Ecolab within range of 272 to 700 ppm
40	Avoid use of to go ramekins as scoops
2	Ground beef stocked too high in cold top. Discarded individually wrapped bags that were over 41 F
2	2nd from left grill drawers not cold holding at 41 or below. Discarded pan of shrimp from overnight at 51
39	Clean pasta strainers
40	Watch box of croutons in sealed bag stored next to soda canisters, leaked into box. Will sanitize sealed croutons and discard box
45	Clean floors drains
42	Clean in/around/on equipment
45	Seal holes in walls
W	Dishwasher not sanitizing, has not been used today. will use 3 comp sink until repaired
42	Clean bar mats under cups on drink counter
	Soda/tea nozzles WRS daily
	Bar hand sink 100 F
	3 comp bar sink 110 F with sani sink setup to 700 ppm Sink and Surface Sani
	beef taps maintained/cleaned by suppliers
	Beer coolers ambient 40 F
32	Rusty shelves throughout coolers, WIC
	Liquor bottles capped/protected at night
32	Unsealed wood in bar cabinets
	RR sinks 100+ F
34	Flies/few fruit flies

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

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