Retail Food Establishment Inspection Report															
	Date: Time in: Time out: License/Permit # Est. Type Risk Category														
								D5076			4	_			
Establishment Name: Contact/Owner N											uor	1	* Number of Repeat Violations:		
Applebee's Physical Address: Pest control :							Hood				G	raac	e trap : Follow-up: Yes	7	
687 I-30 Rockwall, TX Massey/2 weeks												buth	waste/1000gal/3mo	<u>`</u>	
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = n$ Mark the appropriate points in the OUT box for each numbered itemMark \checkmark a													pplicable COS = corrected on site R = repeat violation W- Watch ox 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 Time and Temperature for Food Safety 0 I N C U N O A						R			I N N C N O A O		C O	Employee Health	R		
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	_			S	12. Management, food employees and conditional employees;		
	~								~	knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
Ĕ		~			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	_			
		•			5. Proper reheating procedure for hot holding (165°F in 2		-						Gloves used 15. No bare hand contact with ready to eat foods or approved		
		~			Hours)				~				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		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals		
					8. Food Received at proper temperature			-	_				17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt				~				& Vegetables water only		
		<u> </u>			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>200</u> ppm/temperature							19. Water from approved source; Plumbing installed; proper	_		
	~				11. Proper disposition of returned, previously served or reconditioned discarded		_		~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Priority Foundation Items (2 Po					oints)) viol	latic	ons l	Req	uire	Cor	rrective Action within 10 days		
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		O U	I N	N O	N A	C O	Food Temperature Control/ Identification	R	
T	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2			T	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~		22. Food Handler/ no unauthorized persons/ personnel				١	W					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)			
		Conformance with Approved Procedures										12/31/2020 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		١	W					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/Buffet Plate)/ Allergen Label in menu							~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	Actio	on N	0	Ι	Ν	Ν	С		R	
U T	N	0	A	0 S	Prevention of Food Contamination 34 No Evidence of Insect contamination redent/other			U T	N	0	A	0 S	Food Identification		
1					34. No Evidence of Insect contamination, rodent/other animals	Щ			~				41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanliness/eating, drinking or tobacco use	Щ		_		_			Physical Facilities		
_	•				36. Wiping Cloths; properly used and stored	Щ	ŀ	1					42. Non-Food Contact surfaces clean		
	~				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used		
	~	38. Approved thawing method			Ц	Ļ		~				44. Garbage and Refuse properly disposed; facilities maintained			
		Proper Use of Utensils				ŀ	1					45. Physical facilities installed, maintained, and clean			
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean		
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations		

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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ebee's	Physical A 687 I-	30	City/State: Rockwa	II, TX	License/Permit # Page 2 of 2 FOOD5076 Page 2 of 2						
Item/Loo	cation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tion Temp F						
	chicken cooked	36	drawers/lettuce			w chicken		37				
С	ut tomatoes/	37	hamburger cold top/pice	32	under cold top/rice/rav		oli 41	1/41				
r	aw chicken	37	prime rib	37	under	ar 3	6.9					
bee	r WIC/ambient	35.8	grill cold top/pasta/picc	38								
rea	ch in/corndog	39	mashed potatoes	s 41-44								
	wings	40	grill drawers/diced chicke	n 39								
reach	n in freezer/ambient	2.9	salmon/raw hamburge	· 38/40								
fry, s	alad cold top/pico	44	steak/ribs	37								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
10	Back Hand sink 116											
19	Air gap needed und											
W												
	3 comp sink 115+											
10	line hand sink 130											
19 2	Leaking hand sink grill											
Z W	Discarded lettuce at 49, 50											
W	Watch expiration dates. Discard after date. Watch mashed potatoes in cold top overnight. Don't over stack to maintain 41 or below											
39												
00	Clean pasta divider. Store clean overnight Sani bucket 200 ppm quats											
	Dishwasher hand s		,									
42												
42	Clean/degrease in/	around/	on equipment									
			using 3 comp sink ins	ead								
	drink hand sink	0										
34	Fruit flies in bar											
	3 comp bar 117											
	hand sink bar 125											
RR sinks 100+												
45	Maintenance to floors, walls, gaps in walls, broken tiles, baseboards											
W												
45	15 Clean under equipment floors, walls											
	Covid 19 Response											
	Disposable menus, 3 sanitation stations for customers and staff											
	3 step cleaning and sanitizing tables after each customer. Sanitizing contact surfaces frequently											
Masks and gloves worn by staff. Monitoring employee health												
Received (signature)			Ricky F	Parris	h	Title: Person In Charge/ O Manager	wner					
Inspecte (signature)		orte	Christy	Cort	ez	Samples: Y N # co	ollected					
Form EH-0	6 (Revised 09-2015)		0 	• • •		Samples. I IN #C	meeted					