

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Applebee's	Physical Address: 687 I-30	City/State: Rockwall, TX	License/Permit # FOOD5076	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/chicken cooked	36	drawers/lettuce	49/50	raw chicken	37
cut tomatoes/ raw chicken	37 37	hamburger cold top/pico	32	under cold top/rice/ravioli	41/41
beer WIC/ambient	35.8	prime rib	37	under counter cooler bar	36.9
reach in/corndog	39	grill cold top/pasta/pico	38		
wings	40	mashed potatoes	41-44		
reach in freezer/ambient	2.9	grill drawers/diced chicken	39		
fry, salad cold top/pico	44	salmon/raw hamburger	38/40		
		steak/ribs	37		

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:
	Back Hand sink 116
19	Air gap needed under ice machine
W	Discarded moldy strawberries
	3 comp sink 115+
	line hand sink 130
19	Leaking hand sink grill
2	Discarded lettuce at 49, 50
W	Watch expiration dates. Discard after date.
W	Watch mashed potatoes in cold top overnight. Don't over stack to maintain 41 or below
39	Clean pasta divider. Store clean overnight
	Sani bucket 200 ppm quats
	Dishwasher hand sink 100
42	Clean floor drains
42	Clean/degrease in/around/on equipment
	Dishwasher not sanitizing. using 3 comp sink instead
	drink hand sink
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	watch cutting boards. sand/bleach when necessary or replace
45	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 by: (signature) <i>Ricky Parrish</i>	Print: Ricky Parrish	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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