

# Retail Food Establishment Inspection Report

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

Date: <b>5/4/2021</b>	Time in: <b>10:00</b>	Time out: <b>1123</b>	License/Permit # <b>FOOD5076</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Applebee's</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>1-30 Rockwall, TX</b>	Pest control : <b>Massey/2xmonth</b>	Grease trap : <b>Southwaste/1000gal/3mo</b>	

**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						✓					
3						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
						<b>Chemicals</b>					
		✓				✓					
		✓				✓					
		✓				<b>Water/ Plumbing</b>					
		✓				✓					
		✓				✓					

### 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>					
		✓				W					
		✓				✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓				✓					
		✓				<b>Utensils, Equipment, and Vending</b>					
		✓				✓					
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
		✓				✓					
		✓				✓					

### 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>					
W						✓					
		✓				<b>Physical Facilities</b>					
		✓				1					
		✓				✓					
1						✓					
		✓				1					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
1						✓					
		✓				✓					

## 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:	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salad cold top/cut tomatoes	44	riplets	46	beer WIC ambient	36
pico	44	raw chicken	41	drink under cooler/creamer	41
middle cold top/chicken	36	steak/ salmon	41/41	reach in cooler/wings	41
cut tomatoes	35	hamburger/cheese	38/40	rice/corndog	41/41
under/sliced beef	40	reach in freezer/ambient	9	expo cold well/pico	41
grill cold top/ pasta	41	WIC/ribs	40		
under/rice	41	raw chicken	35		
grill drawers/ribs	51	cut tomatoes/diced chicken	36/36		

### 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 100 F
	Line hand sink 100 F
	3 comp sink 110 +F
	Dishwasher 100 ppm bleach
	dishwasher hand sink 100 F. change gasket to prevent dripping
	Ecolab sanitizer with test strips range between 272 and 700 ppm. Sink and surface sanitizer
	Sani buckets at 700 ppm within range per manufacturer's instructions
39	Pasta cold top under cooler/door to be repaired to seal properly
2	Salad cold top not cold holding at 41 or below. Will need to be repaired to cold hold at 41 or below. use ice until repaired.
1	Ribs and riblets discarded as never made it to 41 (made previous day). Must cool to 41 in WIC to reach 41 then move to drawers to cold hold at 41 or below
37	Condensation in reach in freezer. Protect foods under.
42	Clean in/around/on equipment, fryers, around grill stations, cold tops
39	Store pasta strainer clean/de-grease nightly
W	Drink under cooler, adjust door to self close and not remain ajar
42	Clean in/around shelves in bar storage area
	3 comp bar sink 110+F/sani sink setup to
	bar hand sink 100 +F
45	Missing grout throughout/in bar
45	Shelving in bar area to be made cleanable/maintenance needed
45	Maintenance throughout to equipment, floors, walls
45	Clean floors under equipment
	RR sinks 100 F
	soda/tea nozzles WRS daily
	beer taps cleaned/maintained by supplier
	Hand sanitizer station setup at entrance and throughout for servers
37	Best to hang mops to dry

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

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