Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/29/2024		24	Time in: 2:05	Time out: 4:10		e/Permit -949						Est. Type Risk Category Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							_	4-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE		
Cracker Barrel Old Country Store								er Name	✓ Number of Violations COS:					✓ Number of Violations COS:	/Λ
Physical Address: 845 E I-30 Rockwall, TX Pest control: Ecolab/6-27-2024)24		Hood Grease trap : LES/5-23-2				e trap : Follow-up: Yes	_		
M					Status: Out = not in copoints in the OUT box for	лириансс	compliance	NO = nc						oplicable COS = corrected on site R = repeat violation W- Wat	ch
IVI	iik t	пе ар	ргор	паце										ive Action not to exceed 3 days	
О	I	iance N O	N	tus C O	Time and Ten	nperature for F	ood Safety	R		Comp O I U N	lianc N O	e Stat N A	С	Frankrich Worlds	R
T U	N	U	A	s	(F = d 1. Proper cooling time a	legrees Fahrenhe	•			U N T	0	A	o S	Employee Health 12. Management, food employees and conditional employees;	
W										~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	g 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	i°F)							Proventing Contemination by Hands	
		~			4. Proper cooking time	and temperature)			~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for hot ho	olding (165°F in	2	-	Ť.				GIOVES USEC 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 Hea	. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
					Ap	proved Source				~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtained from approved source; Food in									eggs cooked		
	✓ goo des				good condition, safe, and unadulterated; parasite destruction PFG									Chemicals	
	\				8. Food Received at pro	oper temperature	•			Τ				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	eipt								18. Toxic substances properly identified, stored and used	_
					9. Food Separated & pr	of from Contami				~				16. Toxic substances properly identified, stored and used	
	~				preparation, storage, di									Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _272_					~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	'				11. Proper disposition of		iously served or			-				20. Approved Sewage/Wastewater Disposal System, proper	-
		Ш			reconditioned disc		-4: I4 (0	Dainta	. ,	4:	n		<i>C</i>	rrective Action within 10 days	
					T I I	ority rounda				auons	кец	uire			
O U	I N	N O	N A	C	Demonstration			R	•	O I	N	N	С	·	R
O U T	I N	N O	N A	C O S	21. Person in charge pr	n of Knowledge/ resent, demonstra	/ Personnel	R	1	O I U N T	_	_	_	Food Temperature Control/ Identification	R
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Received by: (signature) Elizabeth Perez	Print: Elizabeth Perez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: r Barrel Old Country Store	Physical A	ddress:	City/State: Rockwa	all. TX	License/Permit # FS-9497	Page <u>2</u> of <u>2</u>				
	•	10.0	TEMPERATURE OBSERVA		,						
Item/Loc	tem/Location Temp F Item/Location Temp F Item/Location										
line sto	ck cooler/ROP green beans		under counter egg cooler/ liquid e		under counter freezer						
	in hot holding/chicken	159	sandwich/pancake cooler/all TC	1							
						IF ambient	4				
3 do	or cooler/pot pie	39	hasbrown casserole	+		/hashbrown	s 40				
ch	ieese sauce	41	Mac n cheese	156	potatoes						
fry c	cold top/chicken	41	Meat loaf drawers/top/botton	39/57	SWE	eet potatoes	39/38				
flat t	op drawers/ham	41	right side steam well/dumpling	s 150		sausage	38				
hash	nbrows/potatoes	41/41/41/41	chicken	153	to go coo	oler/chicken/Mac n chee	se 42/4				
	•	OB	SERVATIONS AND CORRECT		NS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVE	D AND				
	Hand sink 100F equ	uinnad									
42	To clean inside coo		d dobrie								
2			nold at 41F or below/moved all	TCS just sto	ocked disc	carded any TCS over 4	houre				
2			hold at 41F or have a va								
			er was made today at 10a								
27			efore moving to line drawers or afte	•							
			reekends (assembly 2)				DIEIS				
			•		•	I					
	Pancake cooler for assembly 2/not working/not being used										
	Sani bucket at 272-700ppm Sink & Surface										
	Line hand sink 138 F equipped Warewash hand sink 139F equipped										
	Warewash hand sink 139F equipped										
	Dishwasher sanitizing per Temp strips 3 comp sink 139F										
42	•	eguinm	ent on cook line/deare	ase/food	dehris						
45	To clean in/around equipment on cook line/degrease/food debris To clean under equipment, wall, walls behind cookline										
W											
34	Avoid using a glove to stop up sink for soaking silverware Some flies										
45	To clean floors in back dry storage/debris										
	Prep hand sink 100F equipped										
25	Must follow HACCP plan including taking cooling temps of ROPs										
45	To clean floors in WIC and WIC/food debris										
	Meatloaf in to go cooler preppe	ed 2 hours pr	evious at 45F/discussed cooling to	1F before pla	cing in to go	go cooler as it is opened a	a lot				
	Conservewell 148F water										
	Expo hand sink 100+F equipped										
	Shelf stable creamers										
2	Expo cooler/sour cream 46F, pico 50F, coleslaw 43-46										
	Expo Steam table gravy 159F										
Received (signature)	·		Elizabet	h Pei	ez	Title: Person In Charge/ Or Manager	wner				
Inspected (signature)	d by:		Christy C	ortez,	RS	Country V V "	114-1				
Farra FIL 0	rm EH-06 (Revised 09-2015)										