

Retail Food Establishment Inspection Report

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

Date: 7/29/2024	Time in: 2:05	Time out: 4:10	License/Permit # FS-9497	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	TOTAL/SCORE
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Establishment Name: Cracker Barrel Old Country Store	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 845 E I-30 Rockwall, TX	Pest control : Ecolab/6-27-2024	Hood Aver US/4-4-24	Grease trap : LES/5-23-2024/1500gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
✓						Chemicals					
✓						✓					
						✓					
✓						Water/ Plumbing					
✓						✓					
✓						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
2						✓					
Consumer Advisory						✓					
✓						✓					

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
Prevention of Food Contamination						Food Identification					
1						✓					
✓						Physical Facilities					
✓						1					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
W						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Elizabeth Perez</i>	Print: Elizabeth Perez	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: Cracker Barrel Old Country Store	Physical Address: 845 E I-30	City/State: Rockwall, TX	License/Permit # FS-9497	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
line stock cooler/ROP green beans	41	under counter egg cooler/ liquid egg	41	under counter freezer	1.9
reach in hot holding/chicken	159	sandwich/pancake cooler/all TCS	46-59	sandwich cooler/mayo	41
Mac n cheese/beans ROP	156/160	steam wells/mashed pot	155	WIF ambient	4
3 door cooler/pot pie	39	hasbrown casserole	159	WIC/hashbrowns	40
cheese sauce	41	Mac n cheese	156	potatoes	37/38/38
fry cold top/chicken	41	Meat loaf drawers/top/bottom	39/57	sweet potatoes	39/38/39
flat top drawers/ham	41	right side steam well/dumplings	150	sausage	38
hashbrows/potatoes	41/41/41/41	chicken	153	to go cooler/chicken/Mac n cheese	42/42

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:
	Hand sink 100F equipped
42	To clean inside coolers/food debris
2	Sandwich/pancake cooler must cold hold at 41F or below/moved all TCS just stocked, discarded any TCS over 4 hours
2	Eggs on counter/need to cold hold at 41F or have a variance to use TPHC/4 hours to discard
	Bottom drawer of meat loaf cooler was made today at 10am/portioned then moved to drawers for use
27	Discussed waiting till meatloaf is fully 41F before moving to line drawers or after portioning get back to 41F before moving to line coolers
	One flat top only used on weekends (assembly 2)/off at inspection
	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
	Dishwasher sanitizing per Temp strips
	3 comp sink 139F
42	To clean in/around equipment on cook line/degrease/food debris
45	To clean under equipment, wall, walls behind cookline
W	Avoid using a glove to stop up sink for soaking silverware
34	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 prepped 2 hours previous at 45F/discussed cooling to 41F before placing in to go cooler as it is opened 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 by: (signature) <i>Elizabeth Perez</i>	Print: Elizabeth Perez	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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