

# Retail Food Establishment Inspection Report

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

Date: <b>1/17/2024</b>	Time in: <b>10:50</b>	Time out: <b>1:02</b>	License/Permit # <b>need current to be posted</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	TOTAL/SCORE
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Establishment Name: <b>Cracker Barrel</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>845 E I-30 Rockwall, TX</b>	Pest control : Ecolab/12-27-2023/monthly	Grease trap : LES/1500gal/10-11-2023	

**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>					
	✓						✓				
	✓						✓				
<b>3</b>						<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>					
	✓						✓				
	✓						✓				
							✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					<b>W</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
<b>2</b>							✓				
						<b>2</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>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>							✓				
	✓						✓				
						<b>1</b>					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

### Retail Food Establishment Inspection Report

Received by: (signature) <i>Justin Sharp</i>	Print: <b>Justin Sharp</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Cracker Barrel</b>	Physical Address: <b>845 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current to be posted	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salad cold top/boiled egg	<b>41</b>	hot holding drawers/chicken	<b>158</b>	sausage drawers/sausage	41/41
cut lettuce	<b>41</b>	hashbrowns	<b>135</b>	hot holding drawers/egg/sausage	148/142
under/baked potatoes	<b>41</b>	sandwich cold top/hashbrowns	<b>41</b>	fry cold top/raw chicken	41/41
hot holding unit/chicken	<b>158</b>	cut tomatoes	<b>41</b>	under counter egg cooler/liquid egg	41/41
pot pie/broccoli cheese casserole	155/168	grill drawers/steak	<b>41</b>	line stock cooler/bagged green beans/beans	41/41
steam table/chicken	<b>159</b>	pork chop/ raw chicken	41/41	hot holding reach in/chicken	<b>87</b>
grits/potatoes	163/149	drawers/meatloaf	<b>41</b>	mashed potatoes/Mac n cheese	158/155
green beans	<b>166</b>	chorizo	<b>41</b>	3 door hand sink/pico/pot pie	41/38

#### 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:
	Prep line hand 115F equipped
	Cookline hand sink 115F equipped
W	Raw shelled eggs, one flat out at a time/to be used within the hour
45	High temp gasket at back of vent hood hanging/ to be replaced/repared
	ROPs beans, green beans, gravy/HACCP plan in place/see below for temp log issues
3	Chicken in hot holding had been made at 10:30, unknown why wasn't to temp/mgmt discarded as unsure/perhaps left out
	Sani bucket setup 272 to 700 ppm Sink & Surface
	Prep hand sink 100+F equipped
42	To clean carts/some food debris
42	To clean in/around/on equipment particularly in cookline/cleaning has improved
	Dishwasher sanitizing per Temp Rite strips
42/ 32	To clean speed racks and shelves in WIC, some.rusty shelves as well/to be cleanable
	Using shelf stable creamers
	Soda, coffee, tea nozzles WRS daily
	Drink hand sink 100+F equipped
25	HACCP records are incomplete, not documenting the final temp of 41F within 6 hours/discussed with manager
37	Store items throughout 6 inches off of floor to clean
45	To clean floors and under equipment
	Conservewell for scoops water 164F
32	
	dessert cooler/melon 41, sour cream 41F
	WIC/baked potatoes 38, 37/sweet potatoes 41, hashbrowns 41, meatloaf 39, raw chicken 37, raw steak 38
	WIF ambient -2, to go cooler/milk, cold top
	take home meal cooler/Mac n cheese 41
3	to go steam well gravy 121/small amount, will add lid/to hot hold at 135+F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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