Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: License/P 4:05 FS-9						197/need current					Est. Type Risk Category Page 1 of 2	2_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										_	5-CO/Construction 6-Other TOTAL/SCOR	DF			
Es	Establishment Name: Cracker Barrel Contact/Owner N							-IIIVC	suga	auon	1	* Number of Repeat Violations:	XE.			
_										T ~		e trap : Follow-up: Yes 7	Δ			
Physical Address: 845 I-30 Rockwall, TX Pest control: Ecolab/monthly							Hood Boss/3mo Grease				rease S/1	e trap : Follow-up: Yes I U/9U/2 1500gal/3mo No No	$\overline{}$			
Compliance Status: Out = not in compliance IN = in compliance NO = not obs												plicable COS = corrected on site R = repeat violation W-Watch	h			
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 in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Co	mpli	iance			Thority items (3 I omts) violation.		C	ompl	iance	e Stat	tus	we Action not to exceed 3 days	R			
U	Time and Temperature for Food Safety					R	U	UN		N N C O A O		Employee Health				
T				S	Proper cooling time and temperature		T				S	12. Management, food employees and conditional employees;				
W								~				knowledge, responsibilities, and reporting				
2					2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	T			
3								~				eyes, nose, and mouth				
	~	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands				
	~	4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2										Gloves used 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 Health Control; procedures & records							Highly Susceptible Populations				
		<u> </u>										16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required eggs cooked				
					7. Food and ice obtained from approved source; Food in							<u> </u>				
	~				good condition, safe, and unadulterated; parasite destruction							Chemicals				
					8. Food Received at proper temperature	+		l l		П		17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			~				& Vegetables water only				
	Protection from Contamination						~				18. Toxic substances properly identified, stored and used	-				
					9. Food Separated & protected, prevented during food											
	~											Water/ Plumbing				
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>272</u> ppm/temperature			~			i	19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Priority Foundation Items (2 Po	oints) ı	violai	tions	Req	uire	Cor	rective Action within 10 days				
O U	I N	N O	N A	C O	•	oints) 1	violat O U	I	Req N O	uire N A	Cor C O	·	R			
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Received by: (signature) Justin Sharp	Justin Sharp	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

_	ment Name:	Physical A 845 I-		City/State:	JI TV	License/Permit # FS-9497	Page	2 of <u>2</u>	
Craci	ker Barrel	043 1-	TEMPERATURE OBSERVA	Rockwa	III, I 🔨	F3-9491			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
prep c	cooler/all TCS	49-51	fry drawers/chicker	42/42/42	drawers/cheese 4			42	
hot holdi	ng reach in/hashbrowns /chicken	147/148	under counter freezer/ambier	10	grill drawers/hamburger			41/41	
line stoc	k cooler/bagged turnip greens	41	hot holding line reach in/fried chicken/pot	ie 141/169	raw chicken/ham steak			41/41	
Ma	ac n cheese	41	chicken fried stea	<u>< 185</u>	hot holding drawers/eggs			159	
WIC	/baked potatoes	39/40/39/39	salad cold top/cheese	38	ice cream freezer/ambient			3	
hashbro	owns bagged hour previous	65	ham/under baked potatoes/turke	y 48/41/42/47	7				
raw ch	nicken/cooked chicken	39/41	sausage cooler/veggie sausag	55-58					
	meatloaf	34/35/33	small cold top/hashbrowns	52					
T ₂	<u>-</u>		SERVATIONS AND CORRECT						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED A	ND	
	Front hand sink 100)+F							
2	All TCS in prep cooler o	ver 41F d	iscarded. If prepped less th	an 2 hours	ago, mov	ved to WiC to be u	sed fir	rst	
27	Hashbrowns cooked (cooked 1.5 hours previous)), individually portion	ed, placed in plastic pans with lids, stacked. COS, lids	ff, no stacking/may us	se blast chiller. 2 h	nours from 135F to 70F then 4 hours to	o 41F or bel	low.	
W	Atkins probe therm	ometer/	clean often						
37	Time to defrost und								
	Sani buckets 272 to	700 Si	nk and Surface Ecolab						
2			F or below. Discarded turkey	as undete	rmined ar	nount of time out o	f temp).	
2			lding at 41F or below.				<u>'</u>		
27			be discarded at 4pm/4			io cadoago.			
	Line hand sink 129		<u></u>						
			ng per ThermoWorks pla	e simulat	ing dish	washer tester/16	1F		
	Dishwasher hand s		<u> </u>						
	3 comp sink 138 F	w sani s	ink setup 272 to 700pp	m sinks a	and sur	face Ecolab sa	nitize	 ∋r	
45/42	•		n/aroun/under equipment,						
	Thawing unit cycles	to thaw	frozen foods to 41F/C	racker Ba	arrel dir	ective followed			
45			op open perhaps acco						
2			discarded. Use non TCS				low.		
	HACCP logs currer	it and up	to date/on file						
36	Store wiping cloths in sani buckets/ on floors, counters								
39	,								
Received	hv		Print:		ı	Title: Person In Charge	/ Oxr		
(signature)	•			Sharr)	Manager Manager			
Inspected	d by:		Print:	- 1 - 1		managor			
(signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N	# collect	ed	
Form FLL 06	6 (Revised 09-2015)							-	