

# Retail Food Establishment Inspection Report

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

Date: <b>7/31/2023</b>	Time in: <b>2:30</b>	Time out: <b>4:28</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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<b>Purpose of Inspection:</b> <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>
Establishment Name: <b>Cracker Barrel</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>18/82/B</b>
Physical Address: <b>845 I-30 Rockwall, TX</b>			Pest control : Ecolab/7-19-2023/monthly		Hood need current		

Grease trap : **LES/12-2022/refer to city** Follow-up: Yes  No

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
3					1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding temperature(135°F)							<b>Preventing Contamination by Hands</b>	
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	✓				6. Time as a Public Health Control; procedures & records							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>PFG</b>							<b>Chemicals</b>	
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					<b>Protection from Contamination</b>			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>272</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>5</b>		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) <b>to post current</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temp logs current</b>			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>			2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			1				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

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

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Tristan Williams</i>	Print: <b>Tristan Williams</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 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
line stock cooler/bagged beans	<b>148</b>	pot pie	<b>161</b>	steam wells/chicken	<b>148</b>
hot holding reach in/chicken	<b>121</b>	fry cold drawers/raw chicken	<b>36</b>	mashed potatoes/grits	150/182
beans/corn	117/145	salad cold top/cut lettuce	<b>45</b>	Mac n cheese/beans	153/149
mashed potatoes	<b>149</b>	boiled egg	<b>50</b>	drawers/sausage	34/32/39
Mac n cheese	<b>142</b>	shredded cheese	<b>45</b>	hot holding drawers/hashbrown casserole	139/144
3 door cooler/cut melon	<b>41</b>	under baked potatoes	49-51	grill drawers/chicken/pork	39/39
shredded cheese	<b>41</b>	baked sweet potatoes	44-46	assembly 2 drawers/cut tomatoes	<b>48</b>
hot holding/chicken	168/158/149	Hollandaise sauce on counter	<b>82</b>	meatloaf/cheese	49/48

**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 109F equipped
3	Discarded chicken in hot holding unit as undetermined how long out of temp (under 135)
3	Beans had just been bagged 15 minutes prior. Placed back in boiling water to reheat to 165F. COS
2	Discarded baked potatoes as salad cold top not cold holding at 41F or below
	Avoid use of salad cold top until repaired.
2	Hollandaise sauce on counter discarded. Need to cold hold at 41F until heated for service.
2	Meatloaf discarded in assembly 2 unit as not cold holding at 41F or below/had been there more than 4 hours
36	Store wiping cloths in sani buckets
	Sani buckets at 272-700ppm Sink & Surface
	Line hand sink 100+F equipped
	Warewash hand sink 100+F equipped
	Dishwasher sanitizing per Temp strips/3 comp sink 120+F
34	Some fruit flies around drink counter
37	Watch boxed to go cups right next to mop/mop sink
32	Some rusty shelves in WIC/some food debris
45	Need to clean floors throughout and under equipment
42	Need to clean in/around/on equipment, cooking equipment
42	Need to clean inside cooler, gaskets, food debris
42	Need to clean inside cold tops, lids
***	Grease trap latest invoice 12-2022. Refer to Teddy. No current vent hood cleaning. Refer to fire department
	HACCP daily Temp logs current/Thawing reach in unit ambient 36F
2	to go large cold top, coleslaw 42F, dice tomatoes 45, tartar sauce 45F/needs to cold hold at 41F or below
	WIF ambient -12F, to go cooler/meatloaf 41F, under counter cooler, soup 42F,
	WIC, cheese 39, chicken 40, tomatoes 39F, beans 40F
1	WIC/meatloaf 39, 39, 40 baked potatoes all 49-72F (made today, in blast chiller then moved to WIC)
	Baked potatoes still had 30 minutes to cool to 41F moved to WIC/if they don't reach 41F then to be discarded in 30 minutes
27	Baked potatoes were stacked with lids on. Discussed using shallow sheet pans, no lids, single layer
	2 hours to 70 then 4 hours to 41 or below

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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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