Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/25/2023) ()	าว	Time in:		License/Permit # FS-9497							Est. Type	Risk Category	Page 1	of 2	
		25/2023 2:50 5:02 FS-9 pose of Inspection: 1-Routine 2-Follow Up 3-Comp				_	Inve	stigs	ation		5-CO/Construction	6-Other	TOTAL/S					
Es	Establishment Name: Cracker Barrel Old Country Store							4-Investigation						ions:	TOTAL	BCOKE		
Pł	Physical Address: I-30 Rockwall, TX Pest control: Ecolab/12-28-2022/month							Но			Gı	rease	e trap : F	10/9	0/A			
1-3				·	Status: Out = not in co	IN - :	olab/12-28 n complian	22	thly 0 = not		Boss/11		-			No R = repeat vio	lation W/-	Watch
M					points in the OUT box for	each numbered i		Mark '	√' a ch	eckma	ark in	appr	opria	te bo	plicable COS = corrected on si ex for IN, NO, NA, COS Mark eve Action not to exceed 3 days		e box for R	wateri
Co	mpli I	iance N	Sta	tus C		· ·			R	_	ompl			_	ve rection not to exceed 5 days	,		R
Ŭ T	N	O	A	o s	(F = d)	nperature for F egrees Fahrenhe	eit)	ty		U T	N	Ö	A	o s		yee Health		
	~				1. Proper cooling time a	and temperature	;				~				12. Management, food employe knowledge, responsibilities, and		employees;	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and	d exclusion; No disc	charge from	
3					3. Proper Hot Holding t	(125	5017)				-				eyes, nose, and mouth			
	~				4. Proper cooking time						ı				Preventing Cont 14. Hands cleaned and properly	tamination by Han		
	~				Proper cooking time Proper reheating proc			5°E in 2			~				gloves used 15. No bare hand contact with r			
	~				Hours)	cedure for not no	olding (10)3 1 III 2			~				alternate method properly follo)
	~				6. Time as a Public Hea	alth Control; pro	ocedures d	& records							Highly Suscep	ptible Populations		
					Ap	proved Source					_				16. Pasteurized foods used; pro Pasteurized eggs used when red		ered	
					7. Food and ice obtaine	•		Food in							eggs cooked	1		
	~				good condition, safe, and destruction	nd unadulterated Brother's	l; parasite								Cho	emicals		
					8. Food Received at pro		e								17. Food additives; approved an	nd properly stored;	Washing Fru	ıits
	•				check at rece	ipt					~				& Vegetables water only			
						from Contami		C 1			~				18. Toxic substances properly i	dentified, stored an	d used	
	~				Food Separated & pr preparation, storage, dis			food							Water	/ Plumbing		
3					10. Food contact surfact Sanitized at 272			ned and			~				19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
Ĕ					11. Proper disposition of		SIIC	ved or						ī	20. Approved Sewage/Wastewa	ater Disposal Syster	n, proper	
	~				reconditioned disc	arded					~				disposal			
														_				
О	I	N	N	С		·			ints) v	0	I	N	N	C	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Personn	iel		_	I N	_		_	Food Temperature			R
\mathbf{U}				О	Demonstration 21. Person in charge pr	of Knowledge, esent, demonstratified Food Mar	e/ Personn	nel nowledge,		O U	I N	N	N	C O	·	d; Equipment Ade		R
\mathbf{U}	N			О	Demonstration 21. Person in charge pr	of Knowledge, esent, demonstratified Food Mar	e/ Personn	nel nowledge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used	d; Equipment Adec		R
\mathbf{U}	N			О	Demonstration 21. Person in charge pr	esent, demonstratified Food Man g on 2-9-2 mauthorized person hire	ration of k mager/ Po 23 sons/ person	nowledge, sted		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac	d; Equipment Adec	quate to	
\mathbf{U}	N			О	21. Person in charge pr and perform duties/ Cet 1 now/5 testin 22. Food Handler/ no ur all w/in 30 days	esent, demonstratified Food Man G ON 2-9-2 nauthorized persor of hire rdkeeping and Labeling	ration of k mager/ Po. 23 sons/ persons/	nowledge, sted		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di	d; Equipment Adec isposition curate, and calibrate	quate to	
\mathbf{U}	N V			О	Demonstration 21. Person in charge pr and perform duties/ Cet 1 now/5 testin 22. Food Handler/ no ur all w/in 30 days Safe Water, Reco	esent, demonstratified Food Man g on 2-9-2 mauthorized person hire rdkeeping and Labeling r available; adequal	ration of k mager/ Por 23 sons/ pers Food Pac	nowledge, sted onnel ckage sure, safe		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins	d; Equipment Adecisposition curate, and calibrate Prerequisite for O	quate to ed; Chemica	1/
\mathbf{U}	N /			О	Demonstration 21. Person in charge pr and perform duties/ Cet 1 now/5 testin 22. Food Handler/ no ur all Win 30 days Safe Water, Reco 23. Hot and Cold Water 24. Required records av destruction); Packaged	esent, demonstratified Food Man g on 2-9-2 mauthorized person hire rdkeeping and Labeling r available; adequation of the control of the	ration of k mager/ Po 23 sons/ pers Food Pac quate press pck tags; p	nowledge, sted onnel ckage sure, safe parasite		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Perm 12/31/2023	d; Equipment Adec isposition curate, and calibrate Prerequisite for Onit (Current/insp re	quate to ed; Chemica peration port sign po	1/
\mathbf{U}	N V			О	Demonstration 21. Person in charge pr and perform duties/ Cet 1 now/5 testin 22. Food Handler/ no ut all w/in 30 days Safe Water, Reco 23. Hot and Cold Water 24. Required records at destruction); Packaged Conformance v 25. Compliance with V	esent, demonstratified Food Man g on 2-9-2 mauthorized persof hire rdkeeping and Labeling r available; adequal vailable (shellstor Food labeled with Approved ariance, Speciali	ration of k mager/ Po 23 sons/ pers Food Pac quate press pck tags; p Procedur lized Procedur	nowledge, sted onnel ckage sure, safe parasite		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Perm 12/31/2023 Utensils, Equip 31. Adequate handwashing faci	d; Equipment Adec isposition curate, and calibrate Prerequisite for O nit (Current/insp re	quate to ed; Chemica peration port sign po	1/
\mathbf{U}	N V			О	Demonstration 21. Person in charge pr and perform duties/ Cet 1 now/5 testin 22. Food Handler/ no ut all w/in 30 days Safe Water, Reco 23. Hot and Cold Water 24. Required records at destruction); Packaged	esent, demonstratified Food Man G On 2-9-2 nauthorized persof hire rdkeeping and Labeling r available; adequation with Approved ariance, Specialis obtained for sp	ration of k mager/ Po- 23 sons/ perso Food Pac quate press pck tags; p Procedur lized Procedur cecialized	nowledge, sted onnel ckage sure, safe parasite		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Perm 12/31/2023 Utensils, Equip	d; Equipment Adec isposition curate, and calibrate Prerequisite for O nit (Current/insp re	quate to ed; Chemica peration port sign po	1/
\mathbf{U}	V V			О	21. Person in charge pr and perform duties/ Cet 1 now/5 testin 22. Food Handler/ no ur all w/in 30 days Safe Water, Record 23. Hot and Cold Water 24. Required records ave destruction); Packaged Conformance vibrance processing methods; man	esent, demonstratified Food Man G On 2-9-2 nauthorized persof hire rdkeeping and Labeling r available; adequation with Approved ariance, Specialis obtained for sp	ration of k mager/ Po 23 sons/ pers Food Pac quate press pock tags; p Procedur lized Proceder ructions	nowledge, sted onnel ckage sure, safe parasite		O U	I N V	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Perm 12/31/2023 Utensils, Equip 31. Adequate handwashing faci	d; Equipment Adec isposition curate, and calibrate Prerequisite for Opit (Current/insp re int (Current/insp re int it is Accessible and transfer in the control of the control of the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current is a control of the current in the current in the current is a control of the current in	quate to ed; Chemica peration port sign port g nd properly	1/
\mathbf{U}	V V			О	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Record 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance vides and Cold Water 25. Compliance with Vides and Cold Water 26. Posting of Consumer foods (Disclosure/Remission)	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling r available; adequaliable (shellsto Food labeled with Approved arriance, Specialia obtained for spendiffer summer Advisory er Advisories; ra	ration of k mager/ Po- 23 sons/ person Food Pac quate press pck tags; p Procedur lized Procedur cecialized ructions y aw or under	nowledge, sted onnel Ckage sure, safe parasite res ess, and		O U T	I N V	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, acthermal test strips Atkins Permit Requirement, I 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used	d; Equipment Adec isposition Prerequisite for Opit (Current/insp re interpretation of the Current/insp resident and Vendin dities: Accessible and the surfaces cleanable in the current of the current o	quate to ed; Chemica peration port sign port g nd properly , properly	1/
\mathbf{U}	N V V V V V	0	A	OS	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Record 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance vides and Cold Water 25. Compliance with V HACCP plan; Variance processing methods; marginal processing methods (Disclosure/Reminin menu)	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Specialia obtained for spenufacturer instrations and the control of th	ration of k mager/ Por 23 sons/ person Prood Pac quate pressock tags; p Procedure lized Procedurations y aw or under the procedurations y	nowledge, sted onnel ckage sure, safe parasite res ess, and	Action	W. I. Note	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins	d; Equipment Adecisposition Prerequisite for Opit (Current/insp rement, and Vendin littles: Accessible and taurfaces cleanable decility provided	quate to ed; Chemica peration port sign port g nd properly , properly	sted)
\mathbf{U}	v v v			О	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no wall w/in 30 days Safe Water, Recon 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance video 25. Compliance with V HACCP plan; Variance processing methods; machine processing methods; machine 26. Posting of Consume foods (Disclosure/Remin menu) Core Items (1 Poin 1 now/5 testing processing menu)	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Specialia obtained for spenufacturer instrations and the control of th	ration of k mager/ Po 23 sons/ pers Food Pac quate press pock tags; p Procedur lized Procedur	nowledge, sted onnel ckage sure, safe parasite res ess, and	R	V	I N V V V V V V V V V V V V V V V V V V	N O	N A	COSS	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, I 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whichese	d; Equipment Adecisposition Prerequisite for Opit (Current/insp rement, and Vendin littles: Accessible and taurfaces cleanable decility provided	quate to ed; Chemica peration port sign port g nd properly , properly	1/
UT	× ソソソソソソ	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Record 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance vides and Cold Water 25. Compliance with Vides and Cold Water 26. Posting of Consumer processing methods; material processing methods (Disclosure/Remin menu) Core Items (1 Poin Prevention of 34. No Evidence of Instantials	esent, demonstratified Food Man G On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Specialise obtained for speanufacturer instraumer Advisory er Advisories; ratinder/Buffet Platinder/Buffet Platinder Food Contament contamination	ration of k mager/ Po- 23 sons/ person quate press pock tags; p Procedur lized Proce pecialized ructions y Require mination on, rodent	nowledge, sted onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	W. I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, I 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whichese	d; Equipment Adecisposition Prerequisite for Opit (Current/insp rement, and Vendin dities: Accessible and the surfaces cleanable in the surface cleanable i	quate to ed; Chemica peration port sign port g nd properly , properly	sted)
UT	N V V V V V V V V V V V V V V V V V V V	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Record 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods (Disclosure/Remin menu) Core Items (1 Point Prevention of 34. No Evidence of Instantials 35. Personal Cleanlines)	esent, demonstratified Food Man G On 2-9-2 nauthorized persof hire ravailable; adequation and Labeling ravailable; adequation and tabeling ravailable (shellstored Food labeled with Approved ariance, Specialise obtained for speanufacturer instructurer instructurer Advisories; ratinder/Buffet Platant) Violations of Food Contament of Food Contament of Food Contament of Seating, drinking seating, drinking contament of the contamination of the contami	ration of k mager/ Po 23 sons/ pers Food Pac quate press quate qua	nowledge, sted onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	W. I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, acthermal test strips Atkins Permit Requirement, I 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whiches the Whitehold of the Physical Phy	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin dilities: Accessible and the state of th	quate to ed; Chemica peration port sign port g nd properly , properly	sted)
UT	\(\bar{x}\) \(\bar{y}\) \(\bar	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Recordant 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; marked processing methods; marked processing methods (Disclosure/Remin menu) Core Items (1 Poin Prevention of 34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianal processing methods; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianal processing methods; proposition of the stantianal processing methods; proposition of the stantianal processing methods; proposition of the stantianal processing methods and the stantianal processing metho	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling r available; adequaliable (shellsto Food labeled ariance, Specialia obtained for spendicturer instrations) er Advisories; rainder/Buffet Platatt Violations of Food Contained containing perly used and superly used superly used and superly used superly used superly used superly used supe	ration of k mager/ Po 23 sons/ pers Food Pac quate press quate qua	nowledge, sted onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	W. I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used as Service sink or curb cleaning facts or Next Inspection, Which the Word Inspection of Contact and Inspection of Contact surfaces and Inspection of Contact	d; Equipment Adecisposition Prerequisite for Opit (Current/insp resonant, and Vendin illities: Accessible and tsurfaces cleanable destalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean	quate to ed; Chemica peration port sign po g nd properly , properly used/	sted)
UT	\(\bar{x}\) \(\bar{y}\) \(\bar	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Record 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance videstruction; Packaged Conformance with V HACCP plan; Variance processing methods; marked processing methods; marked Conformance vides (Disclosure/Remin menu Core Items (1 Poin Prevention of 34. No Evidence of Instantianum 25. Personal Cleanlines 36. Wiping Cloths; propagate 27. Environmental control of the stantianum 25. Environmental control of the stantianum 25. Personal Cleanlines 26. Wiping Cloths; propagate 27. Environmental control of the stantianum 25. Environmental control of the stantianum 25. Personal Cleanlines 26. Wiping Cloths; propagate 27. Environmental control of the stantianum 25. Environmental control of the stantianum 25. Personal Cleanlines 26. Environmental control of the stantianum 25. Personal Cleanlines 26. Environmental control of the stantianum 25. Environmental control of the stantianum 25. Environmental control of the stantianum 25. Personal Cleanlines 26. Environmental control of the stantianum 25. Personal Cleanlines 26. Environmental control of the stantianum 25. Environmental control of the stantianu	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Specialia obtained for spenufacturer instrationary and Food Contained Food Contained for Food Contained for Spenufacturer instrationary and Food Contained Food	ration of k mager/ Po 23 sons/ pers Food Pac quate press quate qua	nowledge, sted onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	W I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, I 30. Food Establishment Perm 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used as a service sink or curb cleaning facts or Next Inspection, Which was a service with the service of the service	d; Equipment Adecisposition Prerequisite for Opit (Current/insp resemble and Vendin ditties: Accessible and the surfaces cleanable of the surfaces of the s	quate to ed; Chemica peration port sign port g nd properly used/	sted)
UT	Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Recordant 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; marked processing methods; marked processing methods (Disclosure/Remin menu) Core Items (1 Poin Prevention of 34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianal processing methods; proposition of the stantianals 36. Wiping Cloths; proposition of the stantianal processing methods; proposition of the stantianal processing methods; proposition of the stantianal processing methods; proposition of the stantianal processing methods and the stantianal processing metho	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Specialia obtained for spenufacturer instrationary and Food Contained Food Contained for Food Contained for Spenufacturer instrationary and Food Contained Food	ration of k mager/ Po 23 sons/ pers Food Pac quate press quate qua	nowledge, sted onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	W I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, I 30. Food Establishment Perm 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Id 41. Original container labeling (Physical Physica	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin ditties: Accessible and the surfaces cleanabled acidity provided ever Comes First lentification (Bulk Food) al Facilities clean ghting; designated a gly disposed; facilities	quate to ed; Chemica peration port sign po g nd properly used/ ureas used es maintaine	sted)
UT	\(\bar{x}\) \(\bar{y}\) \(\bar	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Recordant Processing Market Processing Market Processing methods; market Processing methods; market Processing Ma	esent, demonstratified Food Man G On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Specialiable obtained for spendicturer instrations of Food Contained root Contained r	ration of k imager/ Por 23 sons/ person pers	nowledge, sted onnel Ekage sure, safe parasite res ess, and er cooked gen Label Corrective	Action	W I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used as a constructed of the service sink or curb cleaning facts of the service sink or curb cleaning facts or Next Inspection, Which the Service S	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin illities: Accessible and tauritaned, and illities: Accessible and tauritaned, and illities accessible and tauritaned, and illities accessible and illities. It surfaces cleanabled the stalled, maintained, and illities accessible accessible and illities accessible accessible and illities accessible accessibl	peration port sign po g nd properly used/	sted)
UT	\(\bar{x}\) \(\bar{y}\) \(\bar	O N	A N	O S	21. Person in charge prand perform duties/ Cet 1 now/5 testin 22. Food Handler/ no urall w/in 30 days Safe Water, Recordant Person Packaged 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods in Constitution Prevention 24. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths; propagation of the process of the pro	esent, demonstratified Food Man Q On 2-9-2 nauthorized persof hire rdkeeping and Labeling ravailable; adequation and tabeling ravailable (shellsto Food labeled with Approved ariance, Specialis obtained for spenufacturer instracturer instracturer instracturer deviation of Food Contained Food Contained for Specialis obtained for spenufacturer instracturer instracturer deviations. Food Contained Food Contained for Food Contained f	ration of k mager/ Po- 23 sons/ person ration of k mager/ Po- 23 sons/ person ration of k mager/ Po- 23 sons/ person ration of k mager/ Po- ration procedure in the procedure in	nowledge, sted onnel ckage sure, safe parasite res ess, and Corrective /other cco use	Action	W I Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips Atkins Permit Requirement, I 30. Food Establishment Perm 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Id 41. Original container labeling (Physical Physica	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin illities: Accessible and tauritaned, and illities: Accessible and tauritaned, and illities accessible and tauritaned, and illities accessible and illities. It surfaces cleanabled the stalled, maintained, and illities accessible accessible and illities accessible accessible and illities accessible accessibl	peration port sign po g nd properly used/	sted)

Retail Food Establishment Inspection Report

Received by: (signature) Tristan Williams	Tristan Williams	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

P - 12.1		T. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.			G'	(G)		1	1 p	0.60
	ment Name: r Barrel Old Country Store	Physical A	ddress:			ty/State: Rockwa	II. TX	FS-9497	Page	2 of <u>2</u>
	•	1.00	TEMI	PERATURE OBSERV			, 173	1 0 0 107		
Item/Loc	cation	Temp F	Item/Loca	tion		Temp F	Item/Loca	tion		Temp F
chicken fry drawers/leg pieces 47			under/bak	nder/baked potatoes/sweet potatoes			hamburger/sausage		ge	41/41
chicken breast/tenders 44/45			slider ho	hot holding drawers/sausage		141	ham			41
under counter freezer ambient 1			slider hot ho	slider hot holding drawers/hashbrown casserole			sandwich cold top/cut tomatoes/stacked too high			37-51
hot holding reach in unit/fried chicken 152			under cou	under counter freezer drawers/ambient			hashbro	owns/stacked too	high	36-52
fried chicken/pot pie 158			steam wells/Mac n cheese			172	assembly drawers/ham/meatloaf			41/41
	roast beef	156	mash	ed potatoes/gra	vy	177/172	pancake	e cold top/French toas	t mix	41
salad	cold top/cut lettuce	41	d	umplings		167	WIC/h	ashbrowns/chic	ken	36/37
boi	iled egg/ham	41/41		drawers/chicke		41		se/raw chick	ken	35/38
Item	AN INCRECTION OF VOUR EC			ONS AND CORREC				TE CONDITIONS OBSER	VED A	NID
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	I ABLISHME	ENT HAS BE	EEN MADE. YOUR ATTE	ENTIC	ON IS DIKE	CIED IO II	HE CONDITIONS OBSER	VED A	ND
	Prep hand sink 108	F with	soap ar	nd paper towels	S					
2	Prep hand sink 108 F with soap and paper towels Chicken fry drawers must cold hold at 41F or below. Will use ice until repaired. small amounts only									
42	Need to Clean in/around/on equipment/food debris and lots of grease accumulation. Need to provide cleaning schedule									
45	Need to clean floors under equipment and walls behind cooking equipment/ also need cleaning schedule									
45	Silicone gasket between hood vent and wall BEHIND cooking equipment/not over equipment. Repair.									
	Sani bucket Ecolab sink and surface 272-700ppm									
39	Avoid storing knives between equipment									
2	Bagged hashbrowns and cut tomatoes stacked too high in sandwich cold top/stocked at 2:30. Removed top layers/placed in WIC to be used first									
	Xook Line hand sink 107F with soap and paper towels									
W	Raw shelled eggs/time stickered TPHC/4 hours to discard. Must adhere to these times to discard									
	Dishwasher hand s									
	Dishwasher sanitizi	_								
	3 comp sink 132 F			etup to 272-70	0 S	Sink & S	Surface			
42										
	Prep hand sink 106 F with soap and paper towels									
W	Odor in employee restroom/perhaps sewer smell									
39										
	Using shelf stable creamers only									
2	Soda/tea nozzles WRS daily Whipped butter in individual to go containers/must be 41E or below or time stickered to be discarded at 4 hours. Current time stickers were labeled for all day.									
	Whipped butter in individual to go containers/must be 41F or below or time stickered to be discarded at 4 hours. Current time stickers were labeled for all day. Manufacturors instructions are to keep whipped butter refrigerated									
36	Manufacturers instructions are to keep whipped butter refrigerated Store wiping cloths in sani buckets									
10	Store wiping cloths in sani buckets Store mixer clean/needs to be cleaned and sanitized after every use or at least every 4 hours									
W	Watch condition of shelves in WIC/small areas of rust									
	WIF ambient 6, thaw cooler ambient, prep 3 door cooler pico 38, pot pie 37, ham 38, hot holding reach in chicken 148, hashbrowns 149, Mac n cheese 156									
	Under counter drink cooler ambient 35, expo steam well gravy 135, gravy scoop in water @ 135 F									
	Expo cold top/butter 41F, pico 41F									
2	•									
Received (signature)	· ·			int:		,,,,,		Title: Person In Charge		:
Tristan Williams Trist						illian	ns	Manager		
Inspected (signature)		tez, 1	RS Pr	Christy C	Co	rtez,			# collect	ed
	<u> </u>					·		Sumpres. 1 IV 1	, concel	.vu