

Retail Food Establishment Inspection Report

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

Date: 1/25/2023	Time in: 2:50	Time out: 5:02	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
Establishment Name: Cracker Barrel Old Country Store			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: I-30 Rockwall, TX			Pest control : Ecolab/12-28-2022/monthly	Hood Hood Boss/11-2022	Grease trap : LES/12-9-2022/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
3							✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures							W				
	✓						✓				
Consumer Advisory						Food Identification					
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
1							1				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	1						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tristan Williams</i>	Print: Tristan Williams	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: 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
chicken fry drawers/leg pieces	47	under/baked potatoes/sweet potatoes	41/41	hamburger/sausage	41/41
chicken breast/tenders	44/45	slider hot holding drawers/sausage	141	ham	41
under counter freezer ambient	1	slider hot holding drawers/hashbrown casserole	139	sandwich cold top/cut tomatoes/stacked too high	37-51
hot holding reach in unit/fried chicken	152	under counter freezer drawers/ambient	12	hashbrowns/stacked too high	36-52
fried chicken/pot pie	158/155	steam wells/Mac n cheese	172	assembly drawers/ham/meatloaf	41/41
roast beef	156	mashed potatoes/gravy	177/172	pancake cold top/French toast mix	41
salad cold top/cut lettuce	41	dumplings	167	WIC/hashbrowns/chicken	36/37
boiled egg/ham	41/41	flat top drawers/chicken	41	cheese/raw chicken	35/38

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 hand sink 108 F with soap and paper towels
2	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 sink 138 F with soap and paper towels
	Dishwasher sanitizing/water temp at end of cycle is 172 F
	3 comp sink 132 F with sani sink setup to 272-700 Sink & Surface
42	Clean carts and equipment
	Prep hand sink 106 F with soap and paper towels
W	Odor in employee restroom/perhaps sewer smell
39	Avoid storing ice cream scoops in standing water
	Using shelf stable creamers only
	Soda/tea nozzles WRS daily
2	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.
	Manufacturers instructions are to keep whipped butter refrigerated
36	Store wiping cloths in sani buckets
10	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	Eggs on counter top flat 74 F (discarded as unknown amount of time out of temp and over 70F) and bottom flat 62 F

Received by: (signature) <i>Tristan Williams</i>	Print: Tristan Williams	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email: Samples: Y N # collected

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