



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Alexi Fortier</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Cracker Barrel</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9497</b>	Page 2 of 2
--	----------------------------------	--------------------------------	------------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Whipped cream RT	<b>54</b>	Sandwich unit ambient	<b>28</b>	Steam table gravy	<b>54</b>
Beverage station reach in creamer	<b>40</b>	Upper hash browns / tomatoes	<b>41/38</b>	Dumplings / green beans	150/170
Pot pie warmer pie	<b>170</b>	Grill defield ground beef / chick	<b>39/40</b>	Breading station fish	<b>38</b>
Qa station ambient	<b>37</b>	Steam table cold drawers <sup>34</sup> meat loaf	<b>38</b>	Chicken hot box chicken	165/190
Slaw/ butter	<b>37/40</b>	Hot drawers eggs	<b>167</b>	Salad station ambient / potatoes	<b>36/40</b>
Pico	<b>37</b>	Ham and sausage	118/121	Cut greens / HB eggs	<b>41/38</b>
Dipper well temp	<b>145</b>	Freezer drawers	<b>50</b>	Egg cooler	39/40
Pancake ambient 34 unit egg wash	<b>40</b>	Product 32/41		Fry station freezer	<b>-6</b>

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Using peroxide product for commonly touched areas in dining /bleach in kitchen 100 ppm in buckets
	Screening employees at arrival / taking temps / asking questions
46	Hot water in women's restroom only reaching 84F and 91 in men's - also not running for 15 secs / same in employees restroom and faucet is loose
	Menus are sanitized with peroxide as well between customers / consumer advisory in menu
	Hot water in kitchen 110-122 F all hand sinks with handles are delivering the correct hot water temp
45	Minimal cleaning under ice machine some debris has collected
	Beverage nozzles are cleaned nightly as is all equipment
02	Whipped cream to be stored in coolers - currently perched on ice and is at 54 F - discarded and will use cooler
45	Need to dust air vents where needed in wait station galley
W	Watch tong storage avoid placing on customer plates
	Replacing faucet at end handsink - in works - badly corroded
	Condiments left over in unopened packages from tables are placed into containers to "sit" for 2 days before reusing
34	Pesky fly observed on cook line
	Avoid over stocking cold top units if not using product quickly ex hash browns used these will be used within hour
03	Hot drawers are not holding low moisture product hot with tray liners - ham and sausage 118/122
	Freezer it's not a freezer - 50's ambient
	Main breading station - batter and dry mix is replaced every 4 hrs with time label tphc
	Chicken in drawers 39 F
45	To clean under and behind equipment on line - accumulation observed under most line units / center isle is clean
42	Clean around / outsides etc of chicken cooker and etc on line / also biscuit carts /
	Upright line stock cooler with ROP bags - 32/34F - Haccp plan in place
	Hot box -Mac n cheese 148/ gravy 150/ grits 142
	Line / prep/ server cooler - tomatoes 39/tomatoes -37/pot pie 37 F
	Thawing cabinet - set at 54 F product time inside can be up to 8 hrs / currently product has been in unit 3.5 hrs and external surface temp is 34 F
	Wic ground beef 37/ chicken 36 / shelled egg 38 milk 34 ambient 34 / wif -15
37	Ice build up on fan box in wif deterring air flow - temps is still good but ice accumulation on floor as well / boxes to protect
25	Whipped butter indicates keep refrigerated on the original box - to use 4 hrs or keep 41 F ( may not reuse )
	Hands are washed after using restrooms in the kitchen again before handling anything related to food

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)