

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Clifton Flood	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: Cracker Barrel old country store	Physical Address: I-30	City/State: Rockwall	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
Ice cream freezer	8	Hot Box		Salad station.	30
Bev station	36/38	Mc n cheese	144	Egg wash	38
Qa station ambient	38	Chicken / casserole	161/166	Baked potatoes with lid made yesterday	46/47
Sour cream / cut tomatoes	40/39	Prep cooler		Fish unit	39's
Cole slaw	41	Ham/ tomatoes	39/40	Pan of fish (discarded)	61
Line stock unit		Breading station		Steam table	
Dumplings bags made today	60	Chicken	49-54	Dumpling/ bean	150/149
All other surfaces	30's	Under counter freezer	0	Mac / carrots	149/150

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: all temps F
	Consumer advisory in menu
46	Hot water in restroom not consistently 100 F(one hand sink low raining in women's)
	Dipper well 45/148 and changed hourly
	Nozzles removed daily
	Flies in kitchen
45	Clean air vents where needed
	Using whipped cream can within 2 hrs
	Reusing table condiments that are non Tcs in packaged containers - info provided last time
	Using bleach as sanitizer - bulk unit 100 ppm
01/27	Cookline - dumplings in upright unit made at 7:04 are 60 at 1:25 - discarded
42/45 !!	Detailed cleaning needed on line
02	Discarded chicken in 50's at breading station and baked potatoes at 46/47 in salad unit
	Hot good pass thru okra 145 / casserole - 141
	Drawer unit freezer 9/ hot drawers - sausage - 140/ ham136
	Cold drawers 40 / meat loaf 38/ sandwich station tomatoes - 40
	Knife in cold top washed every 4 hrs
	Drawer unit under grill fish - 40- beef 40/ chicken 39
02	Pancake station -ambient 33 f / egg wash double panned at 54 F discarded placed into unit 45 min ago????
	Keep an eye on condition of pans, utensils, shelving , etc
W	Watch use of pocket wiping cloths - dry
	Dishmachine - confirmed using t stick
	Wic -maple glaze 40/ -milk -40/ casserole 32/ambient 49's
W	Watch standing water various locations in ans out of coolers
45	Watch frost in Wif and clean floor
	Minor cleaning in wic under shelving etc
46	Faucet being replace in employee restroom
46	Employee restroom hot water 94 - to adjust and plans for bee faucet
	Using peroxide dining and bleach in kitchen

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

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