							l Food Est City of	Roc	kw			sp	ect	tion Report	ıg					
	07/23/2020 8:23 10:20 FS 94												Full Med Page <u>1</u> of <u>2</u>	2						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complat Establishment Name: Contact/Owner N							9.	t 4-Investigation			atio	n	5-CO/Construction     6-Other     TOTAL/SCOF     * Number of Repeat Violations:	₹E					
С	Cracker Barrel old country store Cracker Barre													✓ Number of Violations COS:	/F					
	Physical Address:Pest control :I-30ecolab 05/29/20							Hood Grease tra 04/2020 Les 1500 C					se trap : Follow-up: Yes 500 06/26-2020 No □	/ L						
M					<b>Status: Out</b> = not in corpoints in the <b>OUT</b> box for	mpliance IN each number	= in co red iter	mpliance I n Mark	NO = not						pplicable COS = corrected on site $\mathbf{R}$ = repeat violation W-Watch O, NA, COS Mark an $$ in appropriate box for $\mathbf{R}$	h				
	Priority Items (3 Points) violations									in appropriate box for IN, NO, NA, COS Mark an √in appropriate box Require Immediate Corrective Action not to exceed 3 days Compliance Status										
O U T	I N	and N O	$ \begin{array}{c c} A & O \\ S \end{array} \end{array} $ (F = degrees Fahrenheit)					R	O U T	IN	Ν	Ν	Employee Health	R						
	~				1. Proper cooling time and temperature Blast chiller						V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/45°F) See attached						V	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy and screening					
	~	3. Proper Hot Holding temperature(135°F) See attached									1		Preventing Contamination by Hands							
		4. Proper cooking time and temperature							V	1			14. Hands cleaned and properly washed/ Gloves used properly							
		V	•	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 $Y_{1}$ N.					
w	6. Time as a Public Health Control; procedures & records Not officially using / Service and prep only									Highly Susceptible Populations										
	Approved Source								~	•			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>									r	1	Chemicals							
	~				8. Food Received at pro Checking	oper tempera	iture				~	•			17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	Protection from Contamination							~	•			18. Toxic substances properly identified, stored and used WAtch								
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing											
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>10p</u> ppm/temperature Corrected to 100 ppm						~	•			19. Water from approved source; Plumbing installed; proper backflow device City approved					
		/	•		11. Proper disposition o reconditioned <b>Disca</b>	of returned, parded	orevio	usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Ι	N	N	С	Prio	ority Fou	ndati	ion Items (2 P	oints)	violai 0		_			rrective Action within 10 days	R				
O U T	N	0	Α	0 5	Demonstration		0			U T		0	A	O S	Food Temperature Control/ Identification					
	~				21. Person in charge pre and perform duties/ Cer 5 total. 1 on site a	tified Food at all time	Mana ƏS	ger (CFM)		W	V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See attached equipment					
	22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire				ns/ personnel			~				28. Proper Date Marking and disposition Great see attached 7 day comment 29. Thermometers provided, accurate, and calibrated; Chemical/								
	Safe Water, Recordkeeping and Food Package Labeling							Thermal test strips												
	~				23. Hot and Cold Water		-	-					1	1	Permit Requirement, Prerequisite for Operation					
			~		24. Required records av destruction); Packaged l	Food labele	d				~	•			30. Food Establishment Permit (Current/ insp sign posted ) Posted					
				Γ	Conformance w 25. Compliance with Va	ariance, Spe	cialize	ed Process, and			1			-	Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance processing methods; ma Logs on wall	anufacturer i	nstruc				~				supplied, used Equipped					
						sumer Advi	•			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>					
	~				26. Posting of Consume foods (Disclosure/Remi Posting and ingredie	nder/Buffet	Plate)	Allergen Label			~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 180/					
0	I	N		С					ve Action R	0	I	Ν	Ν	С		R				
U T	N	0		O S	Prevention of					U T	N		A		Food Identification					
1					34. No Evidence of Inse animals Flies							~			41.Original container labeling (Bulk Food)	_				
	~			Ц	35. Personal Cleanliness	÷	-					_		_	Physical Facilities 42. Non-Food Contact surfaces clean					
Ŀ	~			$\square$	36. Wiping Cloths; prop Stored in saniti 37. Environmental conta		nu stol	icu		1		_		_	42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used					
1					Condensation						V			_	44. Garbage and Refuse properly disposed; facilities maintained					
					38. Approved thawing n					-	V	-		⊢	45. Physical facilities installed, maintained, and clean					
					Prope 39. Utensils, equipment	r Use of Ut				1		_		-	See           46. Toilet Facilities; properly constructed, supplied, and clean					
w					dried, & handled/ In usy Ice bucket and kr 40. Single-service & sin	e utensils; p nives	roperl	y used		w	/				Customer restrooms only at 82/ employee 108f					
	~				and used	S use uit		-F-11, 5000				~								

## Ice cream unit at 34 F Retail Food Establishment Inspection Report Ice cream melted!

City of Rockwall

(signature) <b>Dave Mercer</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: r barrell old country store				ity/State: Rockwal		License/Permit # Page 2 G		2 of 2		
Item/Loca	ation	TEMPERATURE OBSI			IONS Temp F	Itom/I ocoti	o <b>n</b>		Temp F		
	ed cream in ice bucket	Temp F     Item/Location		+ - +:		Item/Location			<u>Temp r</u>		
vvnippe		48	Sandwic	n station		Steam table					
Bev	erage station	33/35	Tomatoes to	p / drawer	40/41 /	Gravy/ carrots		\$	187/157		
	lce cream	24-35	Pancake stati	on egg wash	44/47	Breading station			41		
Wa	Irmer pot pie	166	Drawer unit baco		41	E	Egg cooler		31		
Dip	well warmer	158	Ham /	g beef	39/37	Under	counter free	zer	-7		
	149/154		Freezer		-12	Tł	nermalizer		202		
Se	erver cooler		Drawer warmer ambier		150-160	Bread	ing station m	ain	36/39		
Butte	er / sour cream	41/41					ine cooler		34/35		
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:										
	Consumer advisory in	menu									
	Haccp station with logs and thermo										
	Hot water at hand sink/ three comp 105 F /112/110/115										
	Discussed ice buckets storage will invert when storing										
2	Will need to store whipped cream in cooler to keep at/ below 41F - or address ice and water level										
W	Discussed date marking as 6 days out from open/ prep day and not 7 days out / various items are less normal is 3-5 days										
	Heated dip well is changed per timer or when cloudy etc										
46	Dust air vents where needed										
	Paper covered pipe in kitchen to be covered with plastic casing as is becoming torn next to utensils storage cabinets										
45/42	Very minor cleaning u	nder behi	nd and around	cooking equi	pment						
W	Watch hand sink and	utensils a	nd trash can s	torage at end	l of line -	difficult t	o access				
2	Watch hand sink and utensils and trash can storage at end of line - difficult to accessCold top pancake unit is holding 44/47 -to use tphc today and have unit repaired to hold 41 or less										
	Discussed storage of	ground be	ef in drawers								
W	Avoid double panning	in cooler	s that is allowir	ng food temp	to possil	ole rise					
	Store knives on magne	et and av	oid between ur	nits							
37	Layer of frozen water	in bottom	of freezer on li	ine							
	Hot box unit - green b	eans 167	/ dressing 178	/ mashed pot	150						
	Line cooler 3 door - po	ot pie 38/	tomatoes 37/ c	ole slaw 39							
34	Small gap at back doo	or / flies in	kitchen								
	Using blast chiller for chub bags cooling 18 F currently product placed into unit at 7:12 and is currently in 40's										
37	Watch cart placement near dripping condensation air vent										
2	Wic - hash brown casserole -40/ chicken 41/potatoes 41/milk 42/butter milk 42/fish 37 / cheese 42/ambient 40/41/42/39 /38										
2	Unit is holding borderline temps / also need to address condensation from pipe hole in ceiling etc /										
	Wif -12 / need to clean floor where accumulation is present										
10	Sanitizer in buckets is less than 100 ppm bleach to increase to 100 min / cos - avoid using hot water										
	Social distancing outside with stickers/ curbside ongoing / dining room open with social distancing efforts										
Covid											
Cleaning tables with peroxide product for nonfood contact / masks / screened pos											
Received (signature)	Saa ahou	 ۵	Print:		Title: Person In Charge/ O			Owner			
Inspected (signature)	(signature) See above Print: (signature) Kelly Kirkpatrick RS Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collected								ed		