

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/23/2020	Time in: 8:23	Time out: 10:20	License/Permit # FS 9497	Est. Type Full	Risk Category Med	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Cracker Barrel old country store			Contact/Owner Name: Cracker Barrel		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: I-30			Pest control : ecolab 05/29/20		Hood 04/2020	
			Grease trap : Les 1500 06/26-2020		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

12/88//B

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				✓					
			✓								
W			✓			Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					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					
	✓					W					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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

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

City of Rockwall

Received by: (signature) Dave Mercer	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 barrell old country store	Physical Address: I-20	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
Whipped cream in ice bucket	48	Sandwich station		Steam table	
Beverage station	33/35	Tomatoes top / drawer	40/41 /	Gravy/ carrots	187/157
Ice cream	24-35	Pancake station egg wash	44/47	Breading station	41
Warmer pot pie	166	Drawer unit bacon	41	Egg cooler	31
Dip well warmer	158	Ham / g beef	39/37	Under counter freezer	-7
149/154		Freezer	-12	Thermalizer	202
Server cooler		Drawer warmer ambient	150-160	Breading station main	36/39
Butter / sour cream	41/41	Salad station lettuce / ham	40/ 41	Line 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
W	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 under behind and around cooking equipment
W	Watch hand sink and utensils and trash can storage at end of line - difficult to access
2	Cold top pancake unit is holding 44/47 -to use tphc today and have unit repaired to hold 41 or less
	Discussed storage of ground beef in drawers
W	Avoid double panning in coolers that is allowing food temp to possible rise
	Store knives on magnet and avoid between units
37	Layer of frozen water in bottom of freezer on line
	Hot box unit - green beans 167/ dressing 178/ mashed pot 150
	Line cooler 3 door - pot pie 38/ tomatoes 37/ cole slaw 39
34	Small gap at back door / 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	Wellness check with questionnaire / taking temps as well / at arrival / company hot line for any inquiries
	Cleaning tables with peroxide product for nonfood contact / masks / screened pos

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

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