

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Clif Flood	Print:	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015) **#52 Replace badly coated food related pans / lids etc that have become difficult to clean**

Establishment Name: Cracker Barrel	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
QA station cooler ambient	38-38	Garnish glass front	38	Cooked chicken strip	202
Pico/ sourcream	41/40	Line stock cooler	36	Salad station lettuce	39
Whipped butter (tphc)	44	Hot box upright	146	Potatoes / sweet pots	36/37
Heated dipper well	159	Chicken/ dumplings	180/155	Fish cooler	32
Steam table gravy	149	Line / server cooler	36/38	Steam table dumplings /pots	178/189
Beverage cooler	38	Pot pie/ veggie soup/ tomatoes	37/36/37	Greens/ Mc and cheese	172/176
Half and half on ice	68	Breading station chicken	38	Hot case chicken fried chicken/ bone in	163/181
Ice cream freezer	-8.4	Line kettle	187	Hot drawers ham/ sausage	135/146

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:
46	Hot water in restrooms public - still having . Issues with hot water running time and mix - reached 98 F
	Still using peroxide for tables in dining room
	Hot water 119 f at hand sink in warewashing / 100 F / 102f
	Dishmachine - confirmed SR of 160 f / with plate label
	Using three comp sink for soaking and scrapping ... if needed it can be used for warewashing
	Sink sanitizer 50-100 ppm - confirmed
42	General cleaning of hand sinks/
	Beverage nozzles are cleans and sanitized nightly
W	Working on gaskets where needed
42/45	General detailed cleaning of residual on surfaces ... in wait station
02	Half and half to be kept at 41 or less per label / butter in cold top unit indicates keep refrigerated on label still using tphc
	Above creamers will be discarded at 70 F / will use tphc or temp control
W	Keep an eye on the ice machine cleaning inside
	Using Atkins thermocouple - need to keep it clean !
42/40	Need to clean inside hot box / shelving etc and remove foil in bottom
42/45	General detailed cleaning of grease accumulation around and under and over line equipment
	Hash brown holder -145 casserole/ drawer unit sausage thawing 25/ meatloaf 37
W	Avoid double panning cut lettuce and tomatoes (just prepped today) in sandwich unit - using within 4 hrs temps set ups 43 single tomatoes 39 / hash browns 40
	Drawer unit fish 39/ chicken 36 /
	Pancakes station - egg wash 40 at very bottom of container/
	Not using this unit except for temp storage 4 hrs or less
	Again keep an eye on utensils on wall rack
42	Store carts clean / and general Detailed cleaning needed throughout
	Wic - raw beef 35/,chicken 35/sweet pot 36/ rop 35/36 external/ milk 36 / Wif - 9.4 and below
42	General cleaning of shelving needed / fans guards and floor in wic and WIF
W	Watch placement of rop bags in chiller / watch shelving / temps within range but bags on bags are slightly warmer
W	but still within compliance - dumplings -made at 9:09 34-56 F at 11:42

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