r e Fol	q u low	i r	e d		of\$50.00 is Ifter1st		City of	Rocł	Ś		: In	spo	ecti	tion Report	-			
	Date:         Time in:         Time out:         License/Per           01/18/2022         10:02         11:49         FS 94									ee	d t	0	ро	$\begin{array}{c c} \text{Food handlers} & \text{Food managers} \\ \text{A} & \text{A} \end{array} \xrightarrow{\text{Page } \underline{1}} \end{array}$	of _2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na									4-Investigation				5-CO/Construction     6-Other     TOTAL/Standard       * Number of Repeat Violations:				
С	Cracker Barrel Cracker Barre													✓ Number of Violations COS:				
	Physical Address: Pest control : I-30 Ecolab coming tomorrow							ow	Hood         Grease trap :           11/21         Les 10/41/21 1500									
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not observed$ Mark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box													pplicable $COS = corrected on site R = repeat violation W2 O, NA, COS Mark an \sqrt[4]{in appropriate box for 1}$					
C	Priority Items (3 Points) violations R									n <i>me</i> omp	tive Action not to exceed 3 days							
O U	I N	N O	N A	C O						O I N U N O T			C 0	Employee Health				
Т	~			S	1. Proper cooling time and Blast chiller		1		,		S	12. Management, food employees and conditional employees: knowledge, responsibilities, and reporting	,					
	•				2. Proper Cold Holding ter			•				Policy signed when hired / to post poster at hand sink 13. Proper use of restriction and exclusion: No discharge from						
3				~	See creamers e			/	'			eyes, nose, and mouth						
	~				3. Proper Hot Holding tem See attached					_		Preventing Contamination by Hands						
	~	4. Proper cooking time and temperature Confirmed							~				14. Hands cleaned and properly washed/ Gloves used properly	-				
		~	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_N_N_Gloves				
w				6. Time as a Public Health Control; procedures & records Will need to use for creamers / or have creamers that are NonTCS						<u> </u>	<u> </u>	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					•			CA in menu / cooking per order Chemicals					
	~	destruction PFG     8. Food Received at proper temperature     Checking at receipt						~	,	17. Food additives; approved and properly stored; Washing F & Vegetables	ruits							
					Protection fr				,			Water only           18. Toxic substances properly identified, stored and used						
					9. Food Separated & protected, prevented during food									Watch Water/ Plumbing				
	<b>v</b> v	preparation, storage, display, and tasting         Raw correct         10. Food contact surfaces and Returnables ; Cleaned and         Sanitized at 100 ppm/temperature         160				_	19. Water from approved source; Plumbing installed; p backflow device City approved											
		<ul> <li>Proper disposition of returned, previously served or reconditioned Discarded</li> </ul>						~	20. Approved Sewage/Wastewater Disposal System, proper disposal									
O U	Ι	N	N	С		- V	× *	nts) v	0	I	N	N	С		R			
T	N	0	A         O         Demonstration of Knowledge/Personnel           S         21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				U T		0	A	O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
		Les 22. Food Handler/ no unauthorized persons/ personnel						,			28. Proper Date Marking and disposition							
	On site     Safe Water, Recordkeeping and Food Package     Labeling							~	,			<b>Confirmed</b> 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips	al/					
					23. Hot and Cold Water av See restrooms			<u> </u>	<u> </u>	I		Yes Permit Requirement, Prerequisite for Operation						
	~				24. Required records avail destruction); Packaged For		tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted Posted 2022	)			
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 3 times for logs					✓ Su N				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Need to clean				
					Consur	ner Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer A foods (Disclosure/Remind CA in menu / menu guid	er/Buffet Plate)	Allergen Label			~	,			Several items with caked on deposit 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed				
0	Т	N	N	С	Core Items (1 Point)	Violations Re	quire Corrective	Action	Not		Exce N	ed 9 N	0 Da C	ays or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of 1				U T	Ν	0	A	o s	Food Identification	ĸ			
w					34. No Evidence of Insect animals Watch cleaning	issues				~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/e									Physical Facilities				
	~				36. Wiping Cloths; proper Stored in bucket	S	ed		1					42. Non-Food Contact surfaces clean See				
┡					37. Environmental contam 38. Approved thawing me Using wic/ and als		oob!		w	/ • • •	,			<ul> <li>43. Adequate ventilation and lighting; designated areas used</li> <li>Watch as grease accumulation on surfaces</li> <li>44. Garbage and Refuse properly disposed; facilities maintain</li> </ul>	ed			
	•					Use of Utensils	capinet		1					Watch around dumpster 45. Physical facilities installed, maintained, and clean See	—			
W					39. Utensils, equipment, & dried, & handled/ In use v Watch placement	z linens; properl itensils; properl	used		1					46. Toilet Facilities; properly constructed, supplied, and clean Still not reaching 100 / also back one needs				
1					40. Single-service & single and used See foil						~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

City of Rockwall

Received (signature)	<sup>by:</sup> Clif Flood		· .	Print:		Title: Person In Charge/ Owner						
Inspected	<sup>by:</sup> Kelly kírkpatríc	k/RS		Print:		Business Email:						
(signature) Form EH-06		bad	ly coate	ed food	rela	ted pa	ans / li	ds e	otc			
Form EH-06 #V3 2 Replace badly coated food related pans / lids etc that have become difficult to clean Establishment Name: License/Permit # Page 2 of 2												
Establishm	Enal nave D	Physical A	ddress:		ty/State:		cense/Permit #	Page	2 of 2			
Crack	er Barrel	I-30	TEMDEDATI	URE OBSERVATI	lockwal		S 9497					
Item/Loc	ation	Temp F	IEMPERATO Item/Location	JKE OBSEKVAII	Temp F	Item/Location			Temp F			
QA sta	tion cooler ambient	38-38	Garnish g	lass front	38	Cooked chicken strip 2			202			
Pic	o/ sourcream	41/40	Line stock cooler3	5 Mac and cheese	36	Salad s	d station lettuce					
Whip	ped butter (tphc)	44	Hot box	upright	146	Potatoes / sweet pots 36/37						
Heat	ted dipper well	159	Chicken/	dumplings	180/155	Fish cooler 32						
Stea	m table gravy	149	Line / ser	ver cooler	36/38	Steam table dumplings /pots 178/18						
Bev	verage cooler	38	Pot pie/ veggie	soup/ tomatoes	37/36/37	Greens/ Mc and cheese 172/17						
Half	and half on ice	68	Breading sta	38	Hot case chicken fried chicken/ bone in 163/1							
Ice of	cream freezer	-8.4	Line	kettle	187	Hot drawers ham/ sausage 135/14						
_				ND CORRECTIV								
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 ha	and sinks	5/									
	Beverage nozzles are	cleans a	nd sanitized ni	ghtly								
W	Working on gaskets w	here nee	ded									
42/45	General detailed clear	ning of re	sidual on surfa	ces in wait	station							
02	Half and half to be kept a	t 41 or les	s per label / butte	er in cold top uni	t indicate	s keep refrige	erated on label	stilll usi	ing tphc			
	Above creamers will b			•	emp cor	ntrol						
W	Keep an eye on the ice											
	Using Atkins thermoco	· ·	•									
	Need to clean inside h											
42/45	General detailed clear						i	It				
14/	Hash brown holder -145 casserole/ drawer unit sausage thawing 25/ meatloaf 37											
W	Avoid double panning cut lettuce a			in sandwich unit - usir	ig within 4 hi	's temps set ups 4	43 single tomatoes	39 / nash i	orowns 40			
	Drawer unit fish 39/ ch			m of containa	r/							
	Pancakes station - egg wash 40 at very bottom of container/											
	Not using this unit except for temp storage 4 hrs or less											
42	Again keep an eye on utensils on wall rack Store carts clean / and generalDetailed 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												
Received (signature)	See abov	e	Print:			Titl	e: Person In Charg	e/ Owner				
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS												
(signature)	Kelly kírkpa	ıtríck	(RS			San	ıples: Y N	# collecte	ed			

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