

# Retail Food Establishment Inspection Report

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

Date: <b>12/9/2022</b>	Time in: <b>1:00</b>	Time out: <b>2:34</b>	License/Permit # <b>FS-9262</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Denny's #8871</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>14/86/B</b>
Physical Address: <b>670 EI-30 Rockwall, TX</b>			Pest control : <b>Ecoclab/monthly</b>	Hood <b>Miller/9-2021</b>	Grease trap : <b>no current invoice/city has info</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
			✓				✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						<b>3</b>				✓	
	✓					<b>Water/ Plumbing</b>					
<b>3</b>							✓				
	✓						✓				

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
<b>W</b>							✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>2</b>					
	✓					<b>W</b>					

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Patrice Harris</i>	Print: <b>Patrice Harris</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Denny's #8871</b>	Physical Address: <b>670 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9262</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
front cold top/cut melon	41	under/shredded cheese	41	WIC/ham	40
under/whipped topping	41	omelet cold top/raw egg	40	hashbrowns	40/41
glass front cooler/sour cream	42	grill drawers/hashbrowns	38	raw chicken	33
Juice dispenser ambient	39	ham/cheese	38/36	tomatoes	40
ice cream freezer ambient	11	grilled veggies	36		
under counter cooler/hashbrowns	39	freezer drawers/chicken	23		
small cold top/ham	43	potatoes	24		
pico/cut tomatoes	43/46	WIF ambient	7		

### 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:
	Front Hand sink 129 F with soap and paper towels. Post employee health poster.
	Soda/tea nozzles WRS daily
	Running dipper well
18	To label all spray bottles/to store low and separate as well. COS
	Line hand sink @ 126 F with soap and paper towels
42	To Clean equipment in kitchen in/around and on/food debris
	Line hand sink 127 F with soap and paper towels
2	Watch sandwich cold top in kitchen/needs to cold hold at 41F or below. Was open for lunch. TCS items to be used within 4 hours or discarded.
42	to Clean around flat top/food debris
39/10	to Clean knife magnet and store knives clean
39	to Store utensils clean and WRS at least every 4 hours
	Sani buckets at 200-400 ppm quats
45	to Clean kitchen floor mats/food debris
45	To Clean behind kitchen equipment
W	Last service for hood cleaning was 9-2021. Fire dept. to check.
	Dishwasher hand sink 118 F with soap and paper towels
10	Dishwasher not sanitizing /at less than 50 ppm chlorine sanitizer. Will use 3 comp sink until repaired.
	Having to prime dishwasher often. Should sanitize without priming.
	3 comp sink @127 F with sani sink setup to 200 ppm quats
32	Rusty shelves in WIC
	Silverware soaked in SmartPower previous to WRS
W	No current invoice for grease trap. City to check for current maintenance records.

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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