Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in:			Time out: License/Pe									Est. Type Risk Category Page 1 of 2				
6/3/2022 1:15 2:36 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai				_	Inve	ati aa	tion		5-CO/Construction 6-Other TOTAL/SCOR							
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Nat Denny's #8871						4-	·inve	suga	luon		* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control: Ecolab/monthly							Hood Grease Miller/3mo South					e trap : Follow-up: Yes V	١			
M					Status: Out = not in or points in the OUT box for Pri	or each numbered		Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1
O U	mpli I N	iance N O	e Sta N A	tus C O	Time and Te	emperature for F	Food Safe		R	_	ompl				Employee Health	R
T				S	(F = 1. Proper cooling time	degrees Fahrenhe and temperature				T		_		S	12. Management, food employees and conditional employees;	
	~				2. Proper Cold Holdin	ng temperatura(/11	1°E/ //5°E				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
3					•			,			•				eyes, nose, and mouth	
	~				Proper Hot Holding Proper acabine sine										Preventing Contamination by Hands	
	'				Proper cooking tim Proper reheating pr			65°F in 2			~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	0000000	ioiding (1	00 1 111 2			~				alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public H	ealth Control; pro	ocedures	& records							Highly Susceptible Populations	
					A	pproved Source	;				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required equs cooked	
	>			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClain				Chemicals								
	/				8. Food Received at p		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	check at rece				On from Contamination					~				Water only 18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & preparation, storage, of			g food							Water/ Plumbing	
W					10. Food contact surfa Sanitized at <u>200</u>	ppm/temperature	bles ; Clea re	aned and			~			·	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc	of returned, prev	viously se	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						riority Found	ation It	ems (2 Po		_	_	_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	P ₁ Demonstration	on of Knowledge	e/ Personi	nel	ints) v	violat O U T	I N	Req	uire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О	Pi	on of Knowledge	e/ Personi	nel mowledge,		O U	I N	N	N	C O		R
	N	N O		О	Demonstration 21. Person in charge pand perform duties/ C	on of Knowledge present, demonstr ertified Food Ma	e/ Personi ration of k anager/ Po	nel knowledge, osted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Retail Food Establishment Inspection Report

Received by: (signature) Vilma Canales	Print: Vilma Canales	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>				
Denr	ny's #8871	I-30		Rockwa	all, TX	FS-9262						
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Loca	tion		Temp F				
dessert cooler/butter		_					r					
		42	cold top/egg white		cooked burger			168				
whi	pped topping	46	cheese	41	pancake cold topt/mix			46				
sala	d cold top/melon	41	cold top/pico	41	crepe cream cheese filling/under pancake mix			49/44				
und	der/cut melon	41	egg	41	freezer o	freezer drawers ambient (in defrost)						
glass f	front cooler/cheesecake	41	drawer/ham	41	,	WIC/ham		40				
ice cr	eam freezer ambient	3	grill drawers/chicker	ո 41	turkey/chicken			37/38				
ho	t wells/gravy	168	chorizo	42	sausage			41				
110	chili	166	sausage/cooked onion		s \Λ/	IF ambient		-4				
	CHIII					ii aiiibiciit						
Item	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:											
2	Hand sink 122 F Whipped topping had been out on counter. Return quickly to cooler to maintain cold holding at 41F or below											
			counter. Neturn quickly to coc	iei to man	itaiii coiu i	lolding at 4 IF or beit	JVV					
	Drink hand sink 122 F											
45	Cream cheese icing. Refer to Denny's instructions for storage.											
45	Running dipper wel	Glass front cooler bounces open very easily. I walked by twice with it open. Repair to close securely										
			lv.									
39	Soda/tea nozzles W		•									
39	Clean inside/around Blendtec blender Left cold top only used for biscuits and tortillas											
	Grill hand sink 122		discuits and tortillas									
42/45												
	Clean floor mats in grill line/lots of food debris Clean in/around/on equipment/degrease. General throughout cleaning of floors, walls/food debris on floors, under shelving											
12/10	Omelet station hand sink 122 F											
2	Crepe cream cheese filling was double panned. Avoid this practice as needs to cold hold at 41F or below											
2	Pancake cold top must cold hold at 41F or below											
	Sani bucket 200 ppm quats											
	Pancake mixes and fillings to be discarded at 4 hours											
W	One fan in WIC not rotating. Repair/watch to ensure WIC is cold holding at 41F and below											
	Hashbrowns in WIC at 129F (as per Denny's directive to hydrate with water at 120 to 160F) Immediately into cooler.											
	Discard at 12 hours if not 41F (per instructions on box)											
	Dishwasher sanitizing at 100 ppm chlorine sanitizer											
45 Clean walls around dishwasher/area.												
37	Standing water/food debris (small amounts) under dishwasher											
	dishwasher hand sink 129 F											
	3 comp sink 130 F											
39	Clean omelet pans of large amounts of grease buildup on bottom of pans											
39	·											
32												
Received (signature)	. •		Vilma C	ana	les	Title: Person In Charge/ O Manager	Owner					
Inspected (signature)		ten 1	Print: Christy C			<u>-</u>						
Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected												