

# Retail Food Establishment Inspection Report

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

Date: <b>6/3/2022</b>	Time in: <b>1:15</b>	Time out: <b>2:36</b>	License/Permit # <b>FS-9262</b>	Est. Type	Risk Category	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	TOTAL/SCORE
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Establishment Name: <b>Denny's #8871</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1-30 Rockwall, TX</b>	Pest control : <b>Ecoclab/monthly</b>	Hood <b>Miller/3mo</b>	Grease trap : <b>Southwaste/3mo/1000gal</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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>Water/ Plumbing</b>					
<b>W</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>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>					
	✓					✓					

### 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>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>						✓					
	✓					✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Vilma Canales</i>	Print: <b>Vilma Canales</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>I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9262</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dessert cooler/butter	42	cold top/egg white	41	cooked burger	168
whipped topping	46	cheese	41	pancake cold topt/mix	46
salad cold top/melon	41	cold top/pico	41	crepe cream cheese filling/under pancake mix	49/44
under/cut melon	41	egg	41	freezer drawers ambient (in defrost)	18
glass front cooler/cheesecake	41	drawer/ham	41	WIC/ham	40
ice cream freezer ambient	3	grill drawers/chicken	41	turkey/chicken	37/38
hot wells/gravy	168	chorizo	42	sausage	41
chili	166	sausage/cooked onions	41/36	WIF ambient	-4

**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:
	Hand sink 122 F
2	Whipped topping had been out on counter. Return quickly to cooler to maintain cold holding at 41F or below
	Drink hand sink 122 F
	Cream cheese icing. Refer to Denny's instructions for storage.
45	Glass front cooler bounces open very easily. I walked by twice with it open. Repair to close securely
	Running dipper wells
	Soda/tea nozzles WRS daily
39	Clean inside/around Blendtec blender
	Left cold top only used for biscuits and tortillas
	Grill hand sink 122 F
42/45	Clean floor mats in grill line/lots of food debris
42/45	Clean in/around/on equipment/degrease. General throughout cleaning of floors, walls/food debris on floors, under shelving
	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	Store knives clean/clean knife magnet
32	Rusty shelves in WIC

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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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