

# Retail Food Establishment Inspection Report

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

Date: <b>4/11/2022</b>	Time in: <b>2:25</b>	Time out: <b>3:56</b>	License/Permit # <b>FOOD5115</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>IHOP</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>18/82/B</b>
Physical Address: <b>2616 Ridge Rd Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>Besway/monthly</b>	Hood <b>Diamond/3mo</b>	Grease trap : <b>LES/2000gal/3mo</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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
<b>3</b>					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
			✓		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. )	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
<b>Protection from Contamination</b>							W					18. Toxic substances properly identified, stored and used	
<b>3</b>					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
<b>3</b>					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>272</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2022</b>	
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>							2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
W					37. Environmental contamination		W					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>							1					45. Physical facilities installed, maintained, and clean	
<b>1</b>					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

## Retail Food Establishment Inspection Report

1st Followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) <i>Nicole Jankovec</i>	Print: <b>Nicole Jankovec</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>IHOP</b>	Physical Address: <b>2616 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5115</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
milk cooler/milk	38	hot pot hot holding/gravy	137		
reach in cooler/roast beef	40	WIC/pot roast	39		
ham	38	turkey/raw bacon	37/39		
small cold top/cut tomatoes	39	front cold top/whipped topping	52/59		
sour cream	39				
under/eggs	40				
reach in cooler/hamburger	36				
reach in freezer ambient	5				

### 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:
	Drink hand sink 100+F
31	Keep hand sink free and clear. To be used for hand washing only, not as a dump sink. Limes, etc in sink
	Ecolab sink and surface used for sanitizer per manufacturer's 272 to 700 ppm
W	Label spray bottles correctly as sink and surface sani/not quat sanitizer
	Back hand sink 100+F
	3 comp sink 129 F
10/33	dishwasher 10 ppm chlorine sanitizer. Primed and retested at under 50 ppm (minimum requirement)
	No dishes washed until repaired (Ecolab on site to fix)
45	Replace caulking behind sinks where moldy throughout
45/42	Clean floor drains and dishwasher drain basket/lots of food debris
	Grill line hand sink 100+F
45	Clean floors, walls, lots of food debris throughout
39	Avoid storing knives between equipment. Store in a cleanable container
9	Store raw eggs low and separate in coolers
32	Address badly scored/discolored cutting boards
W	Condensation in WIC and reach in freezer. Protect foods underneath
W	Protect light bulbs in dry storage
	New freezer door on order
2	Store whipped topping under counter cooler, not in top part
45	Patch holes in walls
	New hot holding water wells for ice cream scoops at 139 F
	Eggs held in cold wells at 41 F or below. Not filled at time of inspection due to cleaning between shifts
	Shelf stable single use creamers
	Spent great picked up and dispensed by DarPro

Received by: (signature) <i>Nicole Jankovec</i>	Print: <b>Nicole Jankovec</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)