

Retail Food Establishment Inspection Report

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

Date: 10/5/2022	Time in: 3:07	Time out: 4:20	License/Permit # FOOD5115	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: IHOP	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
Physical Address: 2616 Ridge Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : mgmt to provide	Hood <small>Optimum Waste/3mo</small>	Grease trap : city has info	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	
3					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)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
			✓		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		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 destruction corporate		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
Protection from Contamination								✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					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			✓				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 3			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				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	
Consumer Advisory							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 w/asterisks on indicated foods			✓				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
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
1					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

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

Form EH-06 (Revised 09-2015)

Establishment Name: IHOP	Physical Address: 2616 Ridge Rd	City/State: Rockwall, TX	License/Permit # FOOD5115	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
milk dispenser/milk	40	cheese	41	beef	41
liquid eggs in cold well	49	steak	37	WIF ambient	6
sausage hot holding on stove	135-154	mashed potatoes	40	expo cold wells w/ice/whipped topping	50
cold top/cut tomatoes	41	reach in cooler/hamburger	37	butter	56
ham/sour cream	41/41	reach in freezer	-3	expo cold top/cut tom	42
under/pancake mix	43	WIC/raw chicken	37	ranch	48
hot holding gravy	142	cut melon	42	under /milk/ chocolate milk	46/46
reach in cooler/ham	41	ham	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Drink hand sink 100+F with soap and paper towels
	3 comp sink 110+F
34	Fruit flies in dishwasher area
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
42	Clean inside dishwasher/de-lime
45/34	Seal gaps in ceiling/fruit flies
31	Need paper towels at dishwasher hand sink
	Dishwasher hand sink 113 F
	Sani bucket 272-700 ppm sink and surface Ecolab in kitchen
10	Sani bucket in dining room under 272/required ppm. COS
31	Line hand sink 110+F. Slow draining.
45	Floors in grill line really dirty/lots of food debris. Need deep cleaning
42	Walls, behind sinks and prep areas, inside sinks to be cleaned
42	Deep clean needed in/around/on equipment
2	Discarded liquid egg product/was stacked too high. Must cold hold at 41F or below
10/42	Clean under cold top lids, clean heavy grease buildup in fryer vents
42/34	Clean under microwaves/food debris, waffle cart. Could attract pests
37	Water accumulation in grill line cold top
42	Greasy shelves in coolers
10/39	Avoid storing knives dirty/between equipment. Need to WRS at least every 4 hours
37	Defrost reach in line freezer/protect foods under
32	Rusty shelves in coolers, rusty mixer
W	When cooling rehydrated hashbrowns, make sure to give proper separation between cartons for proper air circulation to cool per manufacturer's instructions
37	Items that have fallen on floor/watch. Store 6 inches off of floor to clean
2	Whipped topping and butter must be 41 F or below. Butter may need to be portioned/enough for 4 hours only
	Both out less than 2 hours, moved to cooler to be used first/Packing on both says keep refrigerated
39	Clean shake mixer/store clean
2	Front expo cooler to be repaired/needs new gaskets as well to cold hold at 41 or below. TCS foods more than 4 hours in cooler discarded

Received by: (signature) <i>Ryland Whitus</i>	Print: Ryland Whitus	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email: Samples: Y N # collected

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