

Retail Food Establishment Inspection Report

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

Date: 4/21/2023	Time in: 2:30	Time out: 4:01	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: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: 2616 Ridge Rd Rockwall, TX	Pest control : Ecolab/3-29-2023	Hood Optimum/2-9-2023	Grease trap : LES/3-1-2023	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
	✓					✓					
	✓					Chemicals					
	✓					✓					
	✓					✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Food Identification					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Nicole Jankovec</i>	Print: Nicole Jankovec	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 Road	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
small glass front cooler/milk	45	cold top/cut tomatoes		WIF ambient	-11
ice coffee for reference	42	ham/sour cream		expo cooler/milk/milk	45/49
reach in freezer ambient	7	under/egg		lemon for reference	49
reach in cooler/sour cream	39	reach in cooler/ham		ranch	43
raw chicken	40	raw beef/mashed potatoes		butter in ice bath	39-52
grill drawers/cream	40	WIC/Mac n cheese			
egg cold well/raw eggs	39	sausage			
sausage on flat top/hot holding	168	raw beef			

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 with soap and paper towels
2	Small glass front cooler needs to cold hold at 41F or below. Milk discarded.
	Line hand sink 109 F with soap and paper towels
	Sani buckets at 272-700 ppm Ecolab Sink & Surface
42	To clean in/around/on equipment
45	To clean floors (food debris) and walls
42	To clean outside and inside of reach in coolers
42	To clean inside egg cold well
42	Need to pull out flat tops (on casters) to clean beside and toward the back well/lots of food debris and grease
	Improved cleaning throughout kitchen line is noted. Need to further clean
45	Small vent hood/need to clean filters
	Warewashing hand sink 100+F with soap and paper towels
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 114F
	New shelves delivered today to replace any with rust or broken
	New plastic door curtains ordered to replace broken at WIC door
45	Ceiling tiles to be replaced where broken/plans to replace per mgmt. Ceiling in need of repair in kitchen
	DarPro picks up and disposes spent grease. Dumpster area looks good.
10	Need to clean ice deflector panel
	Left side drink hand sink 100+F with soap and paper towels
2	Milk in expo cooler moved to WIC to be used first/in cooler less than 4 hours or discarded if more than 4 hours
2	To add more water and ice to ice slurry for butter. To be used in less than 4 hours/half a tub only

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

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