

Retail Food Establishment Inspection Report

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

Date: 4/29/2024	Time in: 5:00	Time out: 6:10	License/Permit # FOOD 5115	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 1493	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 2616 Ridge Rd Rockwall, TX	Pest control : Ecolab/4-23-2024	Hood Blanco/3-2024	Grease trap : LES/2000gal/3-22-2024	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						✓					
W						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						2					
	✓					2					

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					
W						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					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 1493	Physical Address: 2626 Ridge Rd	City/State: Rockwall, TX	License/Permit # FOOD 5115	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
cold top/cut tomatoes	41	reach in cooler/raw burger	41	under/milk	41
ham	41	WIC/ham	43	butter well/	39-51
under/batter	41	green peppers	42	whipped topping	54
reach in cooler/cheese	41	Mac n cheese	42		
ham	41	turkey gravy	43		
raw chicken	41	creamer	44		
egg well/egg	41	WIF ambient	6		
reach in freezer ambient	11	expo cooler/ranch	41		

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 100F equipped
	Warewash hand sink 115 F equipped
	3 comp sink 115+F
10/33	Dishwasher not sanitizing/ changed sani source /COS to 100ppm chlorine
45	Lots of food debris/missing grout in cookline
42	Need major cleaning in/around/on/between equipment, walls
	Sani bucket at 272-700ppm Sink and Surface/test strips on site
	Sausage on grill/company policy is 30 minutes to discard
42	To clean shelves
32	Dough mixer/rusty/to address
	Line hand sink 100+F equipped
45	To clean ceiling/ceiling tiles/dusty
47	To store clean dishes on clean dish rack 6 inches off of floor
42	Clean 3 comp sink stainless covers where clean dishes are stored/food debris, dead fly
2	WIC to cold hold at 41F or below
45	To clean floors in WIF
W	Some condensation in WIF/to protect under
42	to clean cart where ice buckets are stored
45	to Clean floors in back storage closet
	Dar Pro picks up and disposes of spent grease
45	To address maintenance/ metal baseboards near dry storage outside of WIF
45	To seal holes in walls near chemical dispensers, FRP needs to be replaced on chemical wall
	Shelf stable individual creamers only
2	whipped topping needs to cold hold at 41F or below
2	butter needs to cold hold at 41F or below/ ice slurry to be up to product level
	Drink counter sink by RR 100+F equipped

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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