

Retail Food Establishment Inspection Report

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

Date: 10/19/2021	Time in: 3:30	Time out: 4:36	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: _____	10/90/A
Physical Address: 2616 Ridge Rd Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Besway/monthly	Hood Vent Works/3mo	Grease trap : LES/2000 gal/3mo	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					
	✓						✓				
	✓						✓				
	✓					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					
	✓						✓				

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					
1							✓				
1						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jaime Cantu</i>	Print: Jaime Cantu	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 cooler/milk	39	under/pancake mix	41	salad bar/cut tomatoes	41
reach in cooler/pork	39	reach in/cheese	41	under/milk	39
raw hamburger	39	steak	41		
reach in freezer/ambient	4	chicken cooked	178		
egg station/eggs	40	eggs cooked	188		
sausage on grill hot holding	148	WIC/ham	41		
sandwich cold top/ham	41	pork	41		
cut tomatoes	39	smoked sausage	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 115 F
	Kitchen hand sink 118 F
	Watch condensation in reach in freezer/cover foods under
	Sani buckets 400 ppm Smart Power Ecolab range is 272 to 700 ppm per manufacturer's instructions
32	to address badly scored/discolored cutting board
42	Clean carts, fryers, in/around/on equipment
45	Clean floors/ food debris
	Dishwasher hand sink 117 F
32	Rusty floor of dishwasher
	3 comp sink 117 F
10	Dishwasher not sanitizing at time of inspection. Will use 3 comp sink. Corrected on site.
45	Clean floor drains
34	Fruit flies
35	Store employee drinks and items low and separate
45	Seal holes in walls
37	Condensation in WIF/protect foods under
	Dummy plate on plate stacks under grill
32	Rust on large dough mixer
	Soda/tea machines cleaned daily. Juice machine cleaned every 2 days
	Running dipper wells for ice cream scoops
	Hand sink drink counter 108 F
	All creamers require no refrigeration
45	Clean walls behind prep areas
W	Watch whipped topping on ice bath. Must cold hold at 41 or below.

Received by: (signature) <i>Jaime Cantu</i>	Print: Jaime Cantu	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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