Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: | | 24 | Time in: | Time out: | | License/Permit # | | | | | Est. Type Risk Category Page 1 of 2 | <u>'</u> | | | | | | |
|-------------|---|-------------|-----------------|---------------------------------------|--|--|--|---|---|----------------------|---|---------------|---|--|--|---|--|--|
| | | | | FOOD5115 3-Complaint 4-Investigation | | | | | ıtia- | | 5-CO/Construction 6-Other TOTAL/SCOR | | | | | | | |
| Es | Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner HOP | | | 4- | Inve | suga | ation | 1 <u> </u> | * Number of Repeat Violations: ✓ Number of Violations COS: | | | | | | | | | |
| Pł 26 | iysic 16 | al A Rid | _{ddre} | ess: Rd | Rockwall, TX | Ве | est control | nonthly | | Hoo Vent \ | od Works | /3mo | Gı LE | rease S/2 | e trap : Follow-up: Yes 7 10/90/ | 4 | | |
| M | | | | | tatus: Out = not in co points in the OUT box for Prio | each numbered is | | Mark ' | | eckma | ark in | appr | opria | te bo | plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days | 1 | | |
| O U | ompli I N | | | | Time and Ten | Time and Temperature for Food Safety | | | R | C | Compliance Status | | us | Employee Health | R | | | |
| Т | | | | S | 1. Proper cooling time a | egrees Fahrenhe and temperature | | | | Т | | | | S | 12. Management, food employees and conditional employees; | | | |
| | ~ | | | | 2. Proper Cold Holding | temperature(41 | °F/ 45°F) | | | | ~ | | | | knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from | | | |
| | ~ | | | | - | | | | | | ~ | | | | eyes, nose, and mouth | | | |
| | ~ | | | | 3. Proper Hot Holding t4. Proper cooking time | | | | | | | | ı | | Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly | | | |
| | ~ | | | | Proper cooking time Proper reheating processing processing time | | | 5°F in 2 | | - | ~ | | | | gloves used 15. No bare hand contact with ready to eat foods or approved | | | |
| | ~ | | | | Hours) | | | | | | ~ | | | | alternate method properly followed (APPROVED Y. N) | | | |
| | ~ | | | | 6. Time as a Public Hea | alth Control; pro | ocedures & | t records | | | | | | | Highly Susceptible Populations | | | |
| | | | | | Approved Source | | | | | ~ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked | | | | |
| | V | | | | 7. Food and ice obtaine good condition, safe, ar destruction Gordo | nd unadulterated | | Food in | | | | | | | Chemicals | | | |
| | ~ | | | | 8. Food Received at pro | | e | | | | ~ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | |
| | | | | | | i from Contami | ination | | | | ~ | | | | Water only 18. Toxic substances properly identified, stored and used | | | |
| | ~ | | | | 9. Food Separated & pr preparation, storage, dis | | | food | | | | | | | Water/ Plumbing | | | |
| 3 | | | | | 10. Food contact surfact Sanitized at 400 | | | ned and | | | ~ | | | ı | 19. Water from approved source; Plumbing installed; proper backflow device | | | |
| | ~ | | | | 11. Proper disposition of reconditioned disc. | of returned, previous | viously serv | ved or | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | |
| | Priority Foundation Items (2 Points) violations Require | | | | | | | | | | | | | | | | | |
| | | | 1 | | Pri | ority Founda | ation Ite | ms (2 Po | | _ | _ | _ | | _ | | | | |
| O U T | I N | N O | N A | C O S | Demonstration | of Knowledge | e/ Personn | el | R R | iolat O U T | I N | Req N O | N A | Cor C O S | | R | | |
| | | N O | | О | | of Knowledge/ | e/ Personne | el nowledge, | | O U | I N | N | N | C O | | R | | |
| | N | N O | | О | Demonstration 21. Person in charge pr and perform duties/ Cer | n of Knowledge/ esent, demonstra rtified Food Mar | e/ Personno ration of kr nager/ Pos | el nowledge, sted | | O U | I N | N | N | C O | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition | R | | |
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Retail Food Establishment Inspection Report

| Received by: (signature) Taime Cantu | Jaime Cantu | Title: Person In Charge/ Owner Manager |
|--------------------------------------|---------------------------|--|
| Inspected by: Christy Cortez, RS | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| IHOP | | 1 2616 | | City/State: Rockwa | II TX | FOOD5115 | 2 of <u>2</u> | | | | | |
|----------------------------------|--|-----------|--|-----------------------|-----------------------------------|--------------------------------|---------------|--|--|--|--|--|
| Item/Loca | | 2010 | TEMPERATURE OBSERVAT | | , 17 | 10000110 | | | | | | |
| | ation | Temp F | Item/Location | Temp F | Item/Loca | tion | Temp F | | | | | |
| Milk co | ooler/milk | 39 | under/pancake mix | 41 | salad bar/cut tomatoes under/milk | | 41 | | | | | |
| reac | h in cooler/pork | 39 | reach in/cheese | 41 | | | 39 | | | | | |
| rav | v hamburger | 39 | steak | 41 | | | | | | | | |
| reach | in freezer/ambient | 4 | chicken cooked | 178 | | | | | | | | |
| egg | station/eggs | 40 | eggs cooked | 188 | | | | | | | | |
| sausa | ge on grill hot holding | 148 | WIC/ham | 41 | | | | | | | | |
| sand | wich cold top/ham | 41 | pork | 41 | | | | | | | | |
| cu | ıt tomatoes | 39 | smoked sausage | 41 | | | | | | | | |
| Itam | | | SERVATIONS AND CORRECTIVE | | .~ | | | | | | | |
| Item Number | AN INSPECTION OF YOUR EST NOTED BELOW: | TABLISHME | BLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | |
| | Hand sink 115 F | | | | | | | | | | | |
| | Kitchen hand sink 1 | 18 F | | | | | | | | | | |
| | | | ch in freezer/cover foods | under | | | | | | | | |
| | 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 | | | | | | | | | | | |
| | to address badly scored/discolored cutting board | | | | | | | | | | | |
| 42 | Clean carts, fryers, in/around/on equipment | | | | | | | | | | | |
| | Clean floors/ food debris | | | | | | | | | | | |
| | Dishwasher hand sink 117 F | | | | | | | | | | | |
| 32 | | | | | | | | | | | | |
| | 3 comp sink 117 F | | | | | | | | | | | |
| 10 | | | | | | | | | | | | |
| | Clean floor drains | | | | | | | | | | | |
| 34 | Fruit flies | | | | | | | | | | | |
| 35 | Store employee drinks and items low and separate | | | | | | | | | | | |
| | | | | | | | | | | | | |
| 37 | | | | | | | | | | | | |
| | | • | e stacks under grill | | | | | | | | | |
| 32 | • | | | | | | | | | | | |
| | 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 | | | | | | | | | | | | |
| | Watch whipped topping on ice bath. Must cold hold at 41 or below. | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Received | hv | | Print: | | | Title: Person In Charge/ Owner | | | | | | |
| (signature) | - | | | Canti | J | Manager Manager | | | | | | |
| Inspected | l by: | | Print: | | | | | | | | | |
| (signature) | Jaime Cantu Iby: Christy Cor | tez, 1 | Christy Co | ortez, | RS | Samples: Y N # collect | ed | | | | | |