

# Retail Food Establishment Inspection Report

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

Date: <b>4/14/2021</b>	Time in: <b>2:25</b>	Time out: <b>3:43</b>	License/Permit # <b>FOOD5115</b>	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: <b>IHOP</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>12/88/B</b>
Physical Address: <b>2616 Ridge Rd Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>Besway/ monthly</b>	Hood VentWorks/3mo	Grease trap : <b>LES/2000gal/3mo</b>	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

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	
			✓									1. Proper cooling time and temperature	
			3									2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓									3. Proper Hot Holding temperature(135°F)	
			✓									4. Proper cooking time and temperature	
									✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓									6. Time as a Public Health Control; procedures & records	
												<b>Approved Source</b>	
			✓									7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Gordon</b>	
			✓									8. Food Received at proper temperature <b>check at receipt</b>	
												<b>Protection from Contamination</b>	
			✓									9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
			✓									10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>300</u> ppm/temperature	
			✓									11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>	
												<b>Employee Health</b>	
			✓									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
			✓									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												<b>Preventing Contamination by Hands</b>	
			✓									14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
			✓									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
												<b>Highly Susceptible Populations</b>	
			✓									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>	
												<b>Chemicals</b>	
			✓									17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
			✓									18. Toxic substances properly identified, stored and used	
												<b>Water/ Plumbing</b>	
			3									19. Water from approved source; Plumbing installed; proper backflow device	
			✓									20. Approved Sewage/Wastewater Disposal System, proper disposal	

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												<b>Demonstration of Knowledge/ Personnel</b>	
			✓									21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>4</b>	
			✓									22. Food Handler/ no unauthorized persons/ personnel <b>all</b>	
												<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
			✓									23. Hot and Cold Water available; adequate pressure, safe	
			✓									24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
												<b>Conformance with Approved Procedures</b>	
			✓									25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
												<b>Consumer Advisory</b>	
			✓									26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>in menu</b>	
												<b>Food Temperature Control/ Identification</b>	
			✓									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✓									28. Proper Date Marking and disposition	
			✓									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital and probe</b>	
												<b>Permit Requirement, Prerequisite for Operation</b>	
			✓									30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2021</b>	
												<b>Utensils, Equipment, and Vending</b>	
			✓									31. Adequate handwashing facilities: Accessible and properly supplied, used	
			2									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			✓									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

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												<b>Prevention of Food Contamination</b>	
			1									34. No Evidence of Insect contamination, rodent/other animals	
			✓									35. Personal Cleanliness/eating, drinking or tobacco use	
			✓									36. Wiping Cloths; properly used and stored	
			✓									37. Environmental contamination	
			✓									38. Approved thawing method	
												<b>Proper Use of Utensils</b>	
			1									39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
			✓									40. Single-service & single-use articles; properly stored and used	
												<b>Food Identification</b>	
			✓									41. Original container labeling (Bulk Food)	
												<b>Physical Facilities</b>	
			1									42. Non-Food Contact surfaces clean	
			✓									43. Adequate ventilation and lighting; designated areas used	
			✓									44. Garbage and Refuse properly disposed; facilities maintained	
			1									45. Physical facilities installed, maintained, and clean	
			✓									46. Toilet Facilities; properly constructed, supplied, and clean	
			✓									47. Other Violations	

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>IHOP</b>	Physical Address: <b>2616 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5115</b>	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
OJ cooler/ambient	<b>35</b>	suasage hot holding on flat top	<b>137</b>	<b>crepes</b>	<b>35</b>
milk cooler/ambient	<b>33</b>	cold top/ham	<b>39</b>		
cold top under milk/sour cream	<b>41/62</b>	cut tomatoes	<b>36</b>		
whipped topping on ice	<b>54</b>	omelet batter	<b>41</b>		
WIC/bagged chicken	<b>41</b>	reach in cooler/mashed potatoes	<b>41</b>		
ham/cut watermelon	<b>41/41</b>	shredded cheese	<b>41</b>		
<b>WIF ambient</b>	<b>3</b>	reach in freezer ambient	<b>4</b>		
<b>eggs on ice</b>	<b>40</b>	reach in cooler/hamburger	<b>32</b>		

### 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 115 F
	running dipper well
19	Need air gap under ice machine at drink counter
2	Whipped topping out for an hour. Placed in under cooler to cool to 41. Must cold hold at 41 or below.pp
42	Clean floor drains. Clean dishwasher drains.
	Sani bucket 300ppm Ecolab SmartPower within required range per manufacturer's instructions
	dishwasher 100 ppm bleach
39	Invert ice buckets
45	Clean floors, walls, missing grout/food debris
42	Clean dry storage area/soda leak on floor
	grill hand sink 115 F
32	Clean cutting boards especially on grill line. replace when necessary
34/45	Lots of food debris under equipment. Must clean to prevent pests, etc. Could attract vermin.
45	Clean walls and behind fryers
	3 comp sink 110+F
34	Fruit flies
	Table individual creamer no refrigeration required
	RR sinks 100 F
	Dumpster area looks good.
2	Sour cream in to go cups at 62 discarded. Not their normal policy. Probably left over from a to go.
	Clean, clean, clean. Email pics when completed

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

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