

Retail Food Establishment Inspection Report

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

Date: 12/15/2023	Time in: 9:50	Time out: 11:40	License/Permit # FS-9158	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
Establishment Name: The Olive Garden Italian Restaurant #4425			Contact/Owner Name:		* Number of Repeat Violations: _____		10/90/A
Physical Address: 1043 E I-30 Rockwall, TX			Pest control : Orkin/11-22-2023	Hood <small>Dr PowerWasher/11-27-24</small>	Grease trap : Southwaste/2000gal/11-18-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					W					
	✓					✓					

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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
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					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						✓					
	✓					✓					
W						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Roberto McGee</i>	Print: Roberto McGee	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: The Olive Garden Italian Restaurant #4425	Physical Address: 1043 E I-30	City/State: Rockwall, TX	License/Permit # FS-9158	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/ROP bags meat sauce	46-47	creamy mushroom	41	grill drawers/calamari/ chicken	41/41
five cheese marinara in bags	45-47	Mac n cheese	41	ice wells/cheese	41
pasta fagioli	41/41/41	pasta drawers/pasta	41	under counter cooler/pasta	41
pasta/pasta	37/38	pasta/pasta	41/41	under counter freezer ambient	11
lasagna	37	pasta/shrimp	41/41	dessert cooler ambient	37
chicken	32	shredded cheese	41	hot holding soup/soup	167/159
salmon	33	hot holding/sausage	168	veggie WIC	34
cold well cook line/ carbonara	41	lasagna	188	WIF ambient	-12

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:
31	Hand sink by WIC no hot water/to be repaired to 100F/will use hand sink end of line Prep hand sink 100+F equipped
27	Must aggressively cool ROPs 2 hours to 70 then 4 hours to 41F or below
1	Discarded all bags over 41F as were made yesterday Discussed with manager less food in each bag, less bags in ice slurry, take temps often
W	Discard save a days at least every 4 hours. Do not save overnight and re-use Re-thermalizer water at 190F
W	Sewer gas odor present near dishwasher/plumber coming today/smoke test on Tuesday/refer to bui
32	Watch cutting boards on cook line/delaminating and need to be replaced Bread/line hand sink 100+F equipped
W	Watch 2 boxes of moldy strawberries/discarded
31	Warewash hand sink leaking under/lots of water, not usable. Will use salad line prep sink Dishwasher sanitizing per Temp strips Salad hand sink 100+F equipped Soda/tea nozzles WRS daily Cook line hand sink 120 F equipped
42/32	Salad plate chiller, to clean inside (food debris) and rusty plate separator to go hand sink 100+F equipped Drink counter hand sink 100+F equipped Bar hand sink Bar 3 comp sink 120 F with sani sink setup to 200 ppm quats Hot holding reach in soup 150, soup 154, soup 168F Reach in cooler ambient 36F Salad cold top/cut tomatoes 41F, drawers cut tomatoes 41F Soup hot holding station soup 169F Under counter milk cooler ambient 34F Bar cooler 38F

Received by: (signature) <i>Roberto McGee</i>	Print: Roberto McGee	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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