Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/15/2021			'n	21	Time in: Q.55	Time out:		FS-9							Est. Type Risk Category Page 1 of 2	_		
6/15/2021 9:55 11:16 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E					
Establishment Name: The Olive Garden													* Number of Repeat Violations: Valuations COS:					
Physical Address: Pest control: I-30 Rockwall, TX Ecolab/monthly								Hood Grease Southy				rease	e trap : Follow-up: Yes 7/93/A	L				
Ma					tatus: Out = not in corpoints in the OUT box for Prior	each number		Mark '		eckm	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			
Co O U	mpli I N				Time and Temperature for Food Safety			R	C	Compliance O I N				Employee Health	R			
T			А	Š	(E. daman Enhantait)						T S 12. Management, food employ				12. Management, food employees and conditional employees;			
	2. Proper Cold Holding temperature(41°F/45°F)						F)			~				knowledge, responsibilities, and reporting				
3		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	~										Preventing Contamination by Hands							
	~							V				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved						
	Hours)					ot notding (iolaling (103 F III 2							alternate method properly followed (APPROVED Y N.)				
	6.				6. Time as a Public Health Control; procedures & records				Ш						Highly Susceptible Populations			
					Арр	proved Sou	rce				~			ı	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals			
	destruction COrpora 8. Food Received at prop				iture								17. Food additives; approved and properly stored; Washing Fruits					
				checked at receipt					~				& Vegetables water only					
			Protection from Contamination				a food			~				18. Toxic substances properly identified, stored and used				
	~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 				ig 100 a							Water/ Plumbing					
	~				10. Food contact surface Sanitized at 200 p			eaned and			~			1	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned discar	f returned, p	previously s	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
		ш									<i>.</i> :	D						
					1110	ority rou	ndation I	tems (2 Po	ints) ı	riolai	nons	Keq	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowle	dge/ Persor	nnel	ints) 1	violai O U T	I	N O	N A	Cor C O S		R		
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Retail Food Establishment Inspection Report

Received by: (signature) Anthony Gerdes	Anthony Gerdes	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nment Name: Olive Garden	Physical A		City/State:	ıll TX	License/Permit # FS-9158	Page	<u>2</u> of <u>2</u>					
1110	Onvo Gardon	1 00	TEMPERATURE OBSERVAT		, 170	1 6 6 166							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F					
desse	ert cooler/cheesecake	41	chicken	36	pasta drawers/pasta			41					
sala	d cooler ambient	39	grill drawers/calamari	39	hot v	vells/meatbal	ls	188					
line/ι	under counter cooler		chicken	34									
	chicken	41	veggie WIC/tomatoes	38									
eggp	lant/ cheese ravioli	50/48	WIF ambient	-3									
WIC	C/bagged fagioli	40	hot wells/soup	188									
bagg	ged Alfredo base	40	drink cooler/half n half	40									
	chicken	35	bar cooler ambient	36									
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink salad line	e 100+ F	drink hand sink 108 F										
42	Clean inside salad cooler/lots of food debris												
	to go hand sink 100)+ F											
39	Use a handled scoop in bulk products, instead of a bowl												
	line hand sink 124 F												
	Sani bucket 200 pp	pucket 200 ppm quats											
45	Various missing grout/food debris												
	Most of line, cold wells not setup. Will check at followup.												
2	Under counter cooler setup an hour previous with foods temping 41-50. All foods stocked from WIC which is cold holding at 41 or below.												
	Moved all TCS foods from affected cooler back to WIC until repaired as food only out for an hour. Will be used first.												
	prep hand sink 100+F												
	3 comp sink												
	Soda/ tea nozzles WRS daily												
	bar 3 comp 110+F bar hand sink 100+F												
34	Fruit flies/flies in kitchen												
<u> </u>	HACCP records kept and current												
45	•												
	Large ice bath slurries used for cooling bagged soups, etc												
45													
Received (signature)	. •		Anthony	Ger	des	Title: Person In Charge/ O Manager	Owner						
Inspecte (signature)	Anthony Gerdes d by: Christy Cov	trz, 1	Print: Christy Co										
		<i>U</i> -	J -			Samples: Y N # o	collecte	:u					