Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health												1										
Date: Time in: Time out: License/Pe 12/15/2020 0.55 11.20 FS_0														Est. Type	7	Risk Catego	· · ·	$\frac{\text{Page} 1}{1}$				
12/15/2020 9:55 11:20 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	_	nves	tiga	atior	1	5-CO/Constr	uction		6-Other		TOTAL/SO				
Establishment Name: Contact/Owner N							lame	me: * Number							f Repeat Violations: of Violations COS: 7/93				5/A			
Pl	Physical Address: Pest control : I-30 Rockwall, TX Ecolab/monthly										Hoo inta	d is/ 3r	mo			se trap : waste/ 2000ga	l/2mo	Fol No	llow-up: Y	es 🗸		
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA =											4 = n	ot ap	pplicable COS =	corrected of	on site	$\mathbf{R} = \operatorname{rep}$	eat viol	ation W-W	Vatch			
Mark the appropriate points in the OUT box for each numbered item Mark ' Priority Items (3 Points) violations H									Im	medi	iate	Cor	rect				n 🗙 in app	ropriate	e dox for K			
	ompli I N	iance N O	e Sta N A	tus C O		perature for Foo			R		Col O U	mplia I N	ance N O	e Sta N A	tus C O		Em	nplove	e Health			R
T		-		S	(F = de 1. Proper cooling time at	grees Fahrenheit) nd temperature)				T		-		S	12. Management,	food emp	oloyees	s and condi	tional (employees;	
	~			2. Proper Cold Holding temperature(41°F/45°F)							knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from								haven from			
	~				2. Proper Cold Holding	temperature(41 ⁻ F	√ 45°F)					~		eyes, nose, and mouth							charge from	
	~				3. Proper Hot Holding te	emperature(135°F	F)				Preventing Contamination by Hands								ds			
	~				4. Proper cooking time a	and temperature						~			_	14. Hands cleane	ed î					
		~			5. Proper reheating proce Hours)	edure for hot hold	ding (165°)	F in 2				~				15. No bare hand alternate method j						
\vdash	~				6. Time as a Public Heal	th Control; proce	edures & r	records			Highly Susceptible Populations											
					۸nn	proved Source					Image: State prior Constraint 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required								ered			
							source: Foo	od in				<u> </u>				no eggs						_
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Corporate								Chemicals											
	8. Food Received at proper temperature							*			~				17. Food additives & Vegetables Water on		ed and	properly s	ored;	Washing Fruit	ts	
	1 1		Check at receipt Protection from Contamination							_	Water Only 18. Toxic substances properly identified, stored and user							d used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing											
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							~				19. Water from approved source; Plumbing installed; proper backflow device					ed; proper	
	✓ 11. Proper disposition of returned, previously served or reconditioned discarded							~				20. Approved Sev disposal	wage/Wast	tewate	er Disposal	Systen	n, proper					
0	Ι	N	N	С				s (2 Poi	ints) R) vio	iolations Require Corrective Action within 10 days								R			
U T	N	0	A	O S	Demonstration 21. Person in charge pre	of Knowledge/ I		wledge.		_	U T	N	0	A	O S		-		Control/ Ide			
	~				and perform duties/ Cert							~				27. Proper cooling Maintain Product			Equipmen	t Adeq.	juate to	
	22. Food Handler/ no unauthorized persons/ personnel all								~				28. Proper Date M	Ũ								
					Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe							~				29. Thermometers Thermal test strip digital		l, accu	irate, and ca	ılibrate	ed; Chemical/	
												[Permit Ro 30. Food Establis	-		erequisite		•	(be			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				isite				~				12/31/202		ermit	(Current/1	lisp iej	port sign post	eu)		
		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and															ensils, Eq		ent, and V			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					,	W					supplied, used	uwashing	iaeint	1103. 7 10003.	ibie an	lu property	
-					records on file	e and curr	ent			╞	+	_				32. Food and Non			surfaces cle	anable	, properly	
					06 D 11 17							~				designed, construe			11		• /	
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu									~				33. Warewashing Service sink or cu					l		
0	I N	N O	N	C O	Core Items (1 Point	<u>t) Violations R</u> f Food Contami		orrective	Actie R	on N	Vot t O U	to Ex I N	N O	ed 90 N A	0 Da C O	ays or Next Inspect				First		R
U T	N	0	A	s	34. No Evidence of Inse			her			Ť	~	0	A	s	41.Original contai			ulk Food)			
1	~				animals 35. Personal Cleanliness/eating, drinking or tobacco use					$\left \right $	Physical Facilities											
┝	~				36. Wiping Cloths; properly used and stored					┢	1 42. Non-Food Contact surfaces clean											
1	-				37. Environmental conta	mination			$\left - \right $	┢	<u>'</u> 1				43. Adequate ventilation and lighting; designated areas used				reas used			
F	~				38. Approved thawing m	38. Approved thawing method					•	~				44. Garbage and I	Refuse pro	operly	disposed; f	acilitie	es maintained	
		<u> </u>	<u> </u>		Proper	r Use of Utensils				╞	╡	~				45. Physical facili	ities instal	led, n	naintained,	and cle	ean	
	~	39. Utensils, equipment, & linens; properly used, stored,					ored,		ŀ		~				46. Toilet Facilitie	es; proper	ly con	structed, su	ıpplied	, and clean		
	~				40. Single-service & single-use articles; properly stored and used							~				47. Other Violatio	ons					

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

Form EH-06 (Revised 09-2015)

	^{ment Name:} Olive Garden	Physical A		City/State: License/Permit # Page Rockwall, TX FS-9158									
Item/Loc	action	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Itom/Logot	ion		Temp F					
					Item/Location								
WIC/p	Dasta	37	cold well/shredded cheese	41	to go cooler/cut tomatoes			41					
sal	mon/chicken	36/32		41	under counter freezer/ambient			13					
bag	ged soup/sauce	38/38	grill drawers/shrimp	41	bar cooler ambient								
vegg	ie WIC ambient	37	pasta/pasta	40/41									
W	/IF/ambient	2	pasta cooker water	196/191									
La	sagna baked	196	salad cooler ambient	37									
line co	ld wells/shredded cheese	41	ice cream freezer	12									
dr	awers/pasta	41	dessert cooler/cheescake	41									
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Prep hand sink 100 F/prep hand sink 100F												
37													
43													
	Prep hand sink by the go station 100 F												
	Line hand by salad station 96 F. Have other hand sinks close to use until repaired. 6 other hand sinks in kitchen.												
	Dishwwasher hand sink 110 F												
	drink hand sink 100+ F												
40	Dishwasher sanitizing per Temp Rite strips												
42 10													
10	 WRS soda nozzles to prevent slime accumulation Bar 3 comp sink 110 F 												
34	Bar hand sink 100 F 34 Fruit flies around soda nozzles												
42	Clean floor drains												
W	Watch plate chiller	for rust o	on divider bars										
Received (signature)	·		Thomas	; Ho	lt 🗍	Title: Person In Charge/ Manager							
Inspected (signature)	d by:			_									
Form EH-0	G (Revised 09-2015)	orte	😵 Christy	Cort	ez	Samples: Y N #	# collect	ed					