

Retail Food Establishment Inspection Report

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

Date: 3/26/2024	Time in: 10:10	Time out: 12:05	License/Permit # need current/to post	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: Saltgrass Steak House	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 1649 Laguna Dr Rockwall, TX	Pest control : Massey/3-26-2024/	Grease trap : USA/3-2024 LES/4000gal/1-11-2024	

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						✓					
W						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
W						Water/ Plumbing					
3				✓		3					
	✓					✓					

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					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W					
	✓					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					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Melisa Nance</i>	Print: Melisa Nance	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: Saltgrass Steak House	Physical Address: 1649 Laguna Dr	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/baked potatoes	41/40/40	salad cold top/just loaded	41-46	expo cooler/cut tomatoes	42
sweet potatoes/ grilled onions	41/41	grill drawers/steak	41	expo cooler/ranch	40
pasta/pasta	44/41	hamburger/pork chops	44/42	expo cold well/pico/cut tomatoes	41/41
Mac n cheese	41/41	steam wells/mushrooms	168/177	salad cold top/cut tomatoes	41
bagged potato soup/gravy	39/40	soup/gravy	165/172	under /ranch/ cut tomatoes	40/39
bagged Mac n cheese sauce	50	cold wells/shrimp	41		
Beer WIC/WIF	33/3	chicken	41		
dessert cooler/cheesecake	41	drawers/potatoes cooked	41		

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:
	Front hand sink 119F equipped
27	Need to aggressively cool bagged soups, sauces/Mac n cheese sauce bagged this morning/moved back to ice slurry
27/28	Avoid over filling bags, must date mark ROPs to ensure proper discard dates
25	Need HACCP plan/to follow, keep temp logs /to date mark bags, follow plan
W	Store raw shelled eggs low and separate, in WIC
W	Unclear if slightly elevated temps on salad cold top is due to stocking from cart or cooler is not cold holding
	Temps to cold hold at 41F or below/mgmt to check later/repair if necessary
	Drawers under steam table/just stocked/mgmt to check temps later to be 41F or below
	Warewash hand sink 100F equipped
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 121F
	Baking hand sink 121F
32	To address cutting boards
32	Rusty salad scale/to address
10	Some quat sani bottles not setup to 200ppm (at 0ppm)
	Bar hand sink 100F equipped
	Margarita machines cleaned daily/beer taps cleaned by supplier
W	Watch to keep hand sinks clear/accessible
	Line hand sink 100+F equipped
19	Need air gap under ice machine in back
45	Maintenance to floors, walls, baseboards to be addressed
45	To clean floors, walls, behind sinks, replace caulking where needed behind sinks
1	Pasta in WIC didn't reach 41F/made yesterday. 2 hrs to 70 then 4 hrs to 41F or below
27	Discussed cooling to 41F before wrapping in portions and storing in deep plastic pans. Discarded over 41F

Received by: (signature) <i>Melisa Nance</i>	Print: Melisa Nance	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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