Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health																		
Date: 3/26/2024Time in: 10:10Time out: 12:05License/Permit # need curr								rr <i>c</i>	n	Est. Type Risk Category								
Purpose of Inspection: 1 I-Routine 2-Follow Up 3-Complain							-	_	Inve			<u> </u>	5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/Owner I Saltgrass Steak House						Name	e:						* Number of Repeat Violations:      ✓ Number of Violations COS:					
Ph	ysica	al A	ddre	ess:	Pest control :	24/		Hoo		024	G	reas	e trap : 4000gal/1-11-2024 No□	В				
	<b>Compliance Status:</b> Out = not in compliance $IN$ = in compliance $NO$ = not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repeat violation $W$ - Watch											h						
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         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O							Compliance Status           R         0         I         N         N         C           U         N         0         A         O         Employee Health							R				
U T	N	0	A	s	(E. doman Eshrenhait)				N	0	A	s	Employee Health 12. Management, food employees and conditional employees;					
3							knowledge, responsibilities, and reporting						knowledge, responsibilities, and reporting					
w				2. Proper Cold Holding temperature(41°F/ 45°F)					~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
	~	✓ 3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands					
	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used p											
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )					
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations						
_	•								16. Pasteurized foods used; prohibited food not offered									
	Approved Source							~	Pasteurized eggs used when required eggs cooked									
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco								Chemicals					
	~				8. Food Received at proper temperature				<				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
								~				Water only           18. Toxic substances properly identified, stored and used						
w					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 ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
				-	Priority Foundation Items (2 Po		) via	_	_			_	rective Action within 10 days					
U T	N I	0	A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted ${\bf 5}$			2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	22. Food Handler/ no unauthorized persons/ personnel     all											28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>						
	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation							
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			W					30. Food Establishment Permit (Current/insp report sign posted) need current/to post					
	1	-			Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending					
2					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
	Consumer Advisory						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided										
0	T	N	N	C	Core Items (1 Point) Violations Require Corrective	e Acti	ion i	Not 0	to E	xcee N	ed 90 N	) Da C	ys or Next Inspection , Whichever Comes First	R				
U T	N N	0	A	C O S	Prevention of Food Contamination	ĸ		U T	N N	0	A	o s	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals				•				41.Original container labeling (Bulk Food)					
<u> </u>	~				<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>	-							Physical Facilities 42. Non-Food Contact surfaces clean					
⊢	•				37. Environmental contamination	-			•				<ul><li>42. Non-rood Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>					
╞	<b>v</b>				38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained					
							1	~				45. Physical facilities installed, maintained, and clean						
⊢	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			-		1					46. Toilet Facilities; properly constructed, supplied, and clean							
	~				dried, & handled/ In use utensils; properly used				~				47. Other Violations					
	~				40. Single-service & single-use articles; properly stored and used				~									

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

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	nent Name: rass Steak House	Physical A 1649	Laguna Dr	<sup>City/State:</sup>	Page <u>2</u> of <u>2</u>							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locati	ion	Temp F					
	aked potatoes	41/40/40	salad cold top/just loadec			ooler/cut tomato	10					
sweet	potatoes/ grilled onions	41/41	grill drawers/steak	41	expo cooler/ranch							
р	asta/pasta	44/41	hamburger/pork chops	6 44/42	expo cold well/pico/cut tomatoes 41							
Ma	ac n cheese	41/41	steam wells/mushrooms	168/177	salad cold top/cut tomatoes							
bagge	ed potato soup/gravy	39/40	soup/gravy	165/172	under /ı	ranch/ cut tomato	es 40/39					
bagge	d Mac n cheese sauce	50	cold wells/shrimp	41								
Be	er WIC/WIF	33/3	chicken	41								
desse	rt cooler/cheesecake	41	drawers/potatoes cooked									
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	Noteb Below.											
07	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 Avoid over filling bags, must date mark ROPs to ensure proper discard dates											
27/28				-	-							
 W	Need HACCP plan/to follow, keep temp logs /to date mark bags, follow plan Store raw shelled eggs low and separate, in WIC											
W			•	ocking fro	m cart or	cooler is not cold he	oldina					
• •	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 sanitizi	ng at 10	Oppm chlorine									
	3 comp sink 121F											
	Baking hand sink 121F											
32	To address cutting											
32	Rusty salad scale/to											
10			setup to 200ppm (at 0p	pm)								
	Bar hand sink 100F											
14/			d daily/beer taps clean	ed by su	plier							
W	Watch to keep hand sinks clear/accessible Line hand sink 100+F equipped											
19			•									
45	Need air gap under ice machine in back Maintenance to floors, walls, baseboards to be addressed											
45	Maintenance to floors, walls, baseboards to be addressed 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 (signature)			Melisa	Nand		Title: Person In Charge/ C Manager	Jwner					
Inspected (signature)	Melisa Nance <sup>Thy:</sup> Chrísty Cov	tez, î	RS Christy C	Christy Cortez, RS								
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