

# Retail Food Establishment Inspection Report

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

Date: <b>3/29/2022</b>	Time in: <b>9:40</b>	Time out: <b>11:40</b>	License/Permit # <b>FOOD5140</b>	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: <b>Saltgrass Steak House</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1649 Laguna Rockwall, TX</b>	Pest control : <b>Massey/monthly</b>	Hood <b>USA/monthly</b>	Grease trap : <b>LES/4000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
3					1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				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)							<b>Preventing Contamination by Hands</b>	
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
3					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							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Sysco</b>							<b>Chemicals</b>	
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
					<b>Protection from Contamination</b>			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> 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 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>5</b>		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel		2					28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2022</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>			W				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/Buffer Plate)/ Allergen Label in menu			W				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
W					36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
W					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			1				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			1				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

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

### Retail Food Establishment Inspection Report

Received by: (signature) <i>Schauna Callaway</i>	Print: <b>Schauna Callaway</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Saltgrass Steak House</b>	Physical Address: <b>1649 Laguna</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD 5140</b>	Page <u>2</u> of <u>2</u>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/baked potatoes	41-46	grill drawers/beef	41	baked potato soup	135
ROP mushrooms	39	hamburger/ steak	41/41	salad cold top/cut tomatoes	41
Mac n cheese	41	chicken/ ribs	41/41	cheese	41
sweet potatoes	41	grill drawers/beef	41	under/cut tomatoes	41
cooked mushrooms	197	hamburger/steak	41/41	shelf cooler/Mac n cheese	41
dessert reach in/cheesecake	41	steak	41	to go cooler/cut tomatoes	41
cold top/cheese	41	fry cooler/cooked potatoes	41	expo cold wells/pico	41
sour cream	39	hot wells/soup	155	ranch	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:
	Drink hand sink 100+F. Post employee health poster at hand sinks.
1/27	Discarded potatoes over 41 made previous evening. On speed rack, stacked tightly/not enough air flow to properly cool.
10	Main dishwasher not sanitizing. Low on sanitizer. Will use 3 comp sink if not corrected. COS after priming for several minutes. Use test strips daily to check.
	Dishwasher hand sink 110+F
	3 comp sink 126 F
	Sani bucket quats 200 ppm
	Bread hand sink 100+F
31	Avoid blocking dishwasher hand sink to be accessible for use.
5	Always re-heat previously cooked foods to 165+F before placing in hot wells. COS w/baked potato soup as had just been placed in hot wells while I was standing there and was not 165F.
31	Hand sink grill line 100F. Need soap and paper towels
	Soda and tea nozzles WRS daily
W	Move bug zapper/currently over salad cold top
46	RR sinks not at 100 F. At insp, 65 F
31	Bar hand sink, food debris in sink causing it to be slow draining. Use only to wash hands.
	Bar dishwasher 100 ppm chlorine sanitizer
	Beer taps cleaned/maintained by supplier
	Margarita machines emptied/cleaned daily
	Bar hand sink 100+F
19	Need air gap under ice bin in bar
W	Store wiping cloths in sani buckets
45	Broken tiles in front under cold well/expo area. Missing grout in various places throughout.
W	Watch condition of cutting boards especially if badly scored or discolored
28	ROP used within 48 hours according to manager. However dates are not 48 hours of less. Must correct.

Received by: (signature) <i>Schauna Callaway</i>	Print: <b>Schauna Callaway</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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