## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	710	201	24	Time in:	Time out:		License/Po			40				Est. Type	Risk Category	Page 1	of 2
					9:10	11:1 2-Follo		FOO  3-Complai		_	4U Inve		ation		5-CO/Construction	6-Other	TOTAL/S	
Es	tabl	ishm	nent	Nan		2-1-0110		act/Owner N			-IIIVC	suge	411011		★ Number of Repeat Violation     ✓ Number of Violations CO	ons:	TOTAL	BCORE
Ph	ysic	al A	ddre	ess:			Pest contro			Но			Gr	ease	e trap : Fo	ollow-up: Yes	20/8	0/B
La	_				all, TX  Status: Out = not in con	TAL	Massey/le in complian	***	) = not	-	A/6r		-			te <b>R</b> = repeat vio	lation W-	Watch
Ma	ark t	he ap	prop	riate	points in the OUT box for							appr	opria	te bo	plicable COS = corrected on sit ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		e box for R	
Co	mpli	N	e Sta	tus C	Time and Tem	•	`	,	R	_	ompl	iance N	Stat N	_				R
U T	N	0	A	O S		egrees Fahre	enheit)			U T		0	A	o s	Employ  12. Management, food employer	yee Health	amployass:	
3					1. Froper cooming time a	and temperat	iure				~				knowledge, responsibilities, and		employees,	
3					2. Proper Cold Holding	temperature	e(41°F/ 45°F	<u> </u>			_				13. Proper use of restriction and eyes, nose, and mouth	l exclusion; No disc	charge from	
13		V			3. Proper Hot Holding t	temperature(	(135°F)				Ľ				• • •	omination by Hon	J.	
		~			4. Proper cooking time	and tempera	iture				~				14. Hands cleaned and properly	amination by Han y washed/ Gloves u		
					5. Proper reheating proc	cedure for ho	ot holding (1	65°F in 2							gloves used 15. No bare hand contact with re			
		-			Hours)	141. C		0							alternate method properly follow	wed (APPROVED	YN.	.)
	~				6. Time as a Public Hea	ilth Control;	procedures	& records								otible Populations	d	
					App	proved Sou	rce				~				16. Pasteurized foods used; prof Pasteurized eggs used when requeges cooked		ered	
					7. Food and ice obtained good condition, safe, an	d unadultar												
	<b>'</b>				destruction Sysco		•								Che	emicals		
	~				8. Food Received at pro	oper tempera	ture				~				17. Food additives; approved an & Vegetables	nd properly stored;	Washing Fru	iits
					check at rece	ipi from Cont	amination			W					water only 18. Toxic substances properly ic	dentified, stored an	d used	
					9. Food Separated & pro	otected, prev	vented during	g food			_				XXI-AI	Dl h !		
3					preparation, storage, dis			anad and							19. Water from approved source	Plumbing	ad: proper	
	~				Sanitized at 200			aned and		3					backflow device	e, I lumbing mstand	eu, proper	
	~				11. Proper disposition of reconditioned discarding		previously se	erved or			~				20. Approved Sewage/Wastewa disposal	ter Disposal Syster	n, proper	
												Щ						
					FII	ority Fou	ndation It	ems (2 Po	ints) ı	violai	tions	Req	uire	Cor	rective Action within 10 days			*
O U T	I N	N O	N A	C O S	Demonstration	· ·		•	ints) 1	O U	I	Req N O	N A	C O	Food Temperature	Control/ Identific	ation	R
O U T						of Knowled	dge/ Person	nel knowledge,		О	I	N	N	С	Food Temperature 27. Proper cooling method used			R
U	N			О	Demonstration 21. Person in charge pro	of Knowled esent, demonstrified Food	dge/ Person nstration of l Manager/ Po	nel knowledge, osted		O U	IN	N	N	C O	Food Temperature	l; Equipment Adec		R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
Saltg	rass Steak House	Lagur		Rockw	all, TX	FOOD 5140	<i>v</i>		
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Loca	tion	Temp F		
		41/41/41		45/44		ine cold top/tomatoe			
	paked potatoes		ribs/chicken			<u>·</u>			
bagged queso/mashed potatoes		40/41	hamburger pattie		cooked red potatoes				
raw	chicken/shrimp	41/41	hot wells water	178	extra salad dispenser ambient		nt 29		
Bee	r WIC ambient	37	under hot well drawers/ stea	k 41	salad cold top in drink area/tomatoes		es 39		
W	/IF ambient	-6	chicken/cheese	41/41	front under counter cooler/sour cre		am 4q		
grill	grill drawers/potatoes		dessert cooler/shrim	49	49 Mac n chee		45		
	chicken	40	crawfish/milk	51/49	to go	cooler/cheesecak	ce 40		
under	grill drawers/steak/steak	42/43	Salad dispenser ambien	39	beer	cooler ambien	t 39		
			SERVATIONS AND CORRECT				·   00		
Item			NT HAS BEEN MADE. YOUR ATTEM			HE CONDITIONS OBSERVE	D AND		
Number	NOTED BELOW:		E/0						
40			F/3 comp sink 156 F						
19	Dishwasher hand s								
W			gloves, pot scrubbers						
32			r/rusty shelves in dry s	orage					
	Sani buckets 200 p								
45	Watch broken gask	ets at ic	e machine						
35	Store employee iter	ms low a	and separate in WIC a	nd throu	ghout				
9	Store raw chicken low and separate in WIC								
	Chubb bag cooling MUST be used within 48 hours OR follow HACCP plan w/ time and temperature logs								
32	Address discolored	/badly s	cored cutting boards						
34	Flies/fruit flies in ba	r/ gaps	at front door						
W	Label all spray bottl	es in ba	king area/water						
	Hand sink baking a	rea 161	F. Minimum 100 F, ca	n be tur	ned dow	n to use.			
19	Leaking under sink	at bakir	ig hand sink						
	Line hand sink 135-	+F							
39									
W	All grill drawers loaded this m	norning from	WIC/verified temps of items in W	C to be 41 F	. Will need	to verify cold holding tem	ps.		
	Ice bags to be used	to cool	to 41 F in grill drawers						
	Hot wells not setup								
2			dessert reach in. Avo	d use u	ntil repa	ired			
39	Store queso skillets								
39/42	2 Clean plates holder for salad plates/ food debris								
37	Watch condensation in salad cooler in drink station, protect foods under								
45/42	2 Clean floor drains, walls, floors, under/on equipment/handles, inside coolers								
1									
	Mac N cheese made yesterday/never made it to 41 or below. Discarded  Margarita machine broken down weekly/beer taps cleaned/ maintained by supplier								
	Bar hand sink 129 F/bar dishwasher 100 ppm chlorine sanitizer								
39			o not touch side walls						
Received (signature)	by:		Print:			Title: Person In Charge/ Ov	vner		
(Signature)	Karlos Blas		Karlos	Blas		Manager			
Inspected (signature)		tez, F	Christy C		RS				
	5 (Revised 09-2015)	0,		~·· <b>·</b>		Samples: Y N # co	llected		