

Retail Food Establishment Inspection Report

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

Date: 9/27/2021	Time in: 9:10	Time out: 11:16	License/Permit # FOOD 5140	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: _____	20/80/B
Physical Address: Laguna Rockwall, TX	Pest control : Massey/monthly	Grease trap : LES/4000gal/3mo	

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						✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
						Chemicals					
		✓				✓					
		✓				W					
3						Water/ Plumbing					
		✓				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					
		✓				✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓				W					
		✓				Utensils, Equipment, and Vending					
W						W					
Consumer Advisory						Food Establishment Permit (Current/insp report sign posted)					
		✓				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					
1						✓					
1						Physical Facilities					
		✓				1					
1						✓					
		✓				✓					
Proper Use of Utensils						Physical Facilities					
1						1					
		✓				✓					
		✓				✓					
		✓				✓					

1st followup if free. Each additional followup will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Karlos Blas</i>	Print: Karlos Blas	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: Laguna	City/State: Rockwall, TX	License/Permit # FOOD 5140	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	41/41/41	ribs/chicken	45/44	salad line cold top/tomatoes	41
bagged queso/mashed potatoes	40/41	hamburger patties	44	cooked red potatoes	39
raw chicken/shrimp	41/41	hot wells water	178	extra salad dispenser ambient	29
Beer WIC ambient	37	under hot well drawers/ steak	41	salad cold top in drink area/tomatoes	39
WIF ambient	-6	chicken/cheese	41/41	front under counter cooler/sour cream	4q
grill drawers/potatoes	37	dessert cooler/shrimp	49	Mac n cheese	45
chicken	40	crawfish/milk	51/49	to go cooler/cheesecake	40
under grill drawers/steak/steak	42/43	Salad dispenser ambient	39	beer cooler ambient	39

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:
	Dishwasher Hand sink 129 F/3 comp sink 156 F
19	Dishwasher hand sink, slow draining
W	Keep hand sinks free of old gloves, pot scrubbers
32	Rusty base for dough mixer/rusty shelves in dry storage
	Sani buckets 200 ppm quats
45	Watch broken gaskets at ice machine
35	Store employee items low and separate in WIC and throughout
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 scored cutting boards
34	Flies/fruit flies in bar/ gaps at front door
W	Label all spray bottles in baking area/water
	Hand sink baking area 161 F. Minimum 100 F, can be turned down to use.
19	Leaking under sink at baking hand sink
	Line hand sink 135+F
39	Store knives clean, start with WRS in the morning. WRS utensils, knives every 4 hours
W	All grill drawers loaded this morning from WIC/verified temps of items in WIC to be 41 F. Will need to verify cold holding temps.
	Ice bags to be used to cool to 41 F in grill drawers.
	Hot wells not setup. Will check at followup
2	Discarded all TCS foods in dessert reach in. Avoid use until repaired
39	Store queso skillet clean
39/42	Clean plates holder for salad plates/ food debris
37	Watch condensation in salad cooler in drink station, protect foods under
45/42	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	Mouth parts of beer mugs to not touch side walls of coolers

Received by: (signature) <i>Karlos Blas</i>	Print: Karlos Blas	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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