

Retail Food Establishment Inspection Report

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

Date: 9/28/2023	Time in: 9:30	Time out: 11:15	License/Permit # FOOD5140	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: _____	14/86/B
Physical Address: 1649 Laguna Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Massey/9-26-2023/twice monthly	Hood USA/9-24-2023	Grease trap : LES/4000gal/8-7-2023	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
	✓				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)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
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		Highly Susceptible Populations						
Approved Source								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination							3					18. Toxic substances properly identified, stored and used	
	✓				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			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				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 5			✓				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 digital	
	✓				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			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				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	
Consumer Advisory								✓				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		2					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		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Schauna Callaway</i>	Print: Schauna Callaway	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	City/State: Rockwall, TX	License/Permit # FOOD5140	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	41/41/41	cut tomatoes	41	cut tomatoes	41
sweet potatoes	41/42/41	under/egg	41	milk	41
Mac n cheese	39	steam wells/water	191	salad dispenser cooler/lettuce	51
pico/chicken	41/41	line drawers ambient	66	expo cold well/pico/ranch	41/41
bagged soup/mushrooms	41/42	grill drawers ambient	41	under counter cooler/Mac n cheese	41
line reach in freezer ambient	3	fry cold top/steak	41	under counter cooler/salad	41
reach in cooler/cheesecake	40	chicken/raw chicken	41/41	steam wells/rice	51
cold top/ cheese	41	salad cold top/ shredded cheese	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:
	Warewash hand sink 132F equipped
31	Cold water handle at warewash hand sink not working/ making it too hot at 132F for hand washing/ to repair
10	Dishwasher not sanitizing/will use 3 comp sink until repaired
	3 comp sink 126F
45	To replace moldy caulking behind sinks (3 comp sink)
	Baking hand sink 126 F equipped
18	Sanitizer bottled labeled as egg wash/ was not egg wash but was sanitizer/was stored above prep tables
	COS/must label correctly and store low and separate
	Sani buckets at 200 ppm quats
18	Label all spray bottles/degreaser and store low and separate not on food or boxes of soda
	Steam wells not setup with food/water at 191F
W	Drawers under steam wells had been turned off because was frozen. Ambient at 66F
	Unsure if working, will only use small amounts for 2 hours, and ice everything.
	Grill drawers not setup/ ambient 41F/mgmt to monitor cold holding at 41F or below
	Line hand sink 109F equipped
	Drink hand sink 120F equipped
	All ROPs time stickered and used within 48 hours
	Lettuce in salad dispenser/unit just turned on/needs to cold hold at 41F or below/ lettuce just loaded and to be used within 4 hours
	Bar hand sink 100+F with soap, need paper towels before service
10/33	Bar dishwasher not sanitizing/will use 3 comp sink until repaired
	Ecolab coming this morning to repair dishwashers
	Advised to test dishwashers daily before using
5	Rice in steam wells to be reheated to 165+F before being placed in steam wells.
	Rice had only been in steam well for 30 minutes or less/COS to 165+F
45	Some missing grout, some food debris
45	To clean walls, floors

Received by: (signature) <i>Schauna Callaway</i>	Print: Schauna Callaway	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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