

Retail Food Establishment Inspection Report

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

Date: 3/9/2023	Time in: 9:30	Time out: 11:35	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: _____	17/83/B
Physical Address: 1649 Laguna Rockwall, TX	Pest control : Massey/3-8-2023/monthly	Grease trap : LES/4000gal/12-2022	

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							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						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					
	✓					2					
	✓										
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W							✓				
Consumer Advisory						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							✓				
W						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

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	43-44	salad cold top/boiled egg/cut tomatoes	42/41	raw chicken/cooked potatoes	41/39
baked potatoes	178/169	under/cut tomatoes	40	expo salad cooler/cut tomatoes/shredded cheese	51/52
rice/cut tomatoes	41/41	cold holding drawers/grilled onions	41	expo cold wells/sour cream	41
raw chicken/ beef	39/38	shredded cheese	41	chopped brisket	41
beer WIC/ambient	26	grill drawers ambient	40	expo cooler/Mac n cheese	40
WIF ambient	-7	steam wells/soup	148	rice	40
dessert/cheesecake/brisket	41/30	soup/soup	148/147	expo cooler/cut lettuce	41
sweet potatoes on speed rack	54	fry cold top/steak/steak	41/41	bar cooler ambient	38

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 119F equipped with soap and paper towels
W	Sani buckets at 400 ppm/to check with Ecolab to make sure it isn't too strong/follow manufacturer's instructions
	Hot potatoes were placed on speed rack directly below previously cooled potatoes resulting in elevated temps on trays directly above.
27	<small>Discussed not cooling potatoes on speed rack/avoid cooling under already cooled foods. Potatoes cooked yesterday were temped at 41F. Removed hot potatoes and placed by themselves to cool in WIC with adequate air flow and space to 2 hours to 70F then 4 hours to 41F</small>
37	Kosher salt spilled in sweet n low packets/discard packets contaminated/paper packages wet and translucent
	3 comp sink 129 F
	Baking hand sink 116F equipped with soap and paper towels
18	Label all spray bottles in baking area/sanitizer, water, etc
34	Live German roach on top of dishwasher. Call pest control today.
W	Invert ice buckets/store inverted. Watch placement of ice buckets above chemical floor sink.
	Line hand sink 118F equipped with soap and paper towels
2	<small>Discarded sweet potatoes on speed rack as undetermined if ever made it to 41F/manager said brought out this morning from WIC/must maintain 41F or reheat to 165+F within 2 hours. avoid leaving on counter at room temp</small>
2	Expo salad cooler not cold holding at 41F or below. Cut tomatoes and shredded cheese to be discarded as were in unit all night.
	Cooler to be repaired. Will use ice and amounts only enough for 2 hour service.
W	Lettuce dispenser just turned on/ambient 51F. Mgmt to monitor to cold hold at 41F or below
W	Store employee drinks low and separate in Bakery area/not over prep areas
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer
18	In bar, label all spray bottles as chemicals, etc
	Bar hand sink 122F. Need soap and paper towels before opening.
	Alcohol bottles covered nightly
42	Need to clean around margarita dispenser/some black slime buildup
	Beer taps cleaned and maintained
19	Need air gap under ice bins in bar
	RR sinks 100+F equipped with soap and paper towels
32	Need to address cutting boards where badly discolored or scored.
	Chubb bag cooling/keeping temp logs. In WIC, Chubb bag Taco meat at 39F.
45	Some missing grout. Clean floors, some food debris
42	Clean in/around/on equipment/ inside coolers where needed

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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