## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		_	Time in:				License/Permit # FOOD5140						Est. Type	Risk Category	Page 1	of 2			
3/9/2023				11:35							- <b>4°</b>	_	5.00/0	6-Other					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain  Establishment Name: Contact/Owner Na  Saltgrass Steak House							4-Investigation				1	* Number of Repeat Violat ✓ Number of Violations CO	TOTAL/						
Ph	ysic	al A	ddre	ss:	ockwall, TX	Pe Mas	est contro ssev/3-8-	l : -2023/mon	thkv	Hood Grease USA Clean&Green/2-202 LES/4				rease	e trap : I	17/8	3/B		
		Com	ıpliaı	ice S	tatus: Out = not in compoints in the OUT box for o	mpliance IN = in	complian	ce NO	$\mathbf{o} = \mathbf{o}$				<b>4</b> = n	ot ap	plicable COS = corrected on si ox for IN, NO, NA, COS Mark		lation W-	Watch	
C	mnli	ona	e Sta	trac	Prior	rity Items (3	Points)	violations	Requi	_					ive Action not to exceed 3 days				
O U T	I N	N O	N A	C O S	Time and Tem	perature for Fe		ty	R	О	Compliance Status							R	
	~				Proper cooling time as	nd temperature				12. Management, food employees and conditional knowledge, responsibilities, and reporting						employees;			
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				13. Proper use of restriction and exclusion; No of eyes, nose, and mouth						charge from		
Ĕ	~				3. Proper Hot Holding to	emperature(135	°F)			Preventing Contamination					amination by Han	ıds			
		<b>'</b>			4. Proper cooking time a			500			~				14. Hands cleaned and properl			у	
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (16	5°F in 2			15. No bare hand contact with ready to eat food alternate method properly followed (APPROV							)	
	~				6. Time as a Public Heal	lth Control; pro	cedures &	& records							Highly Susceptible Populations				
					Арр	Approved Source					~					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~				7. Food and ice obtained good condition, safe, and destruction	d unadulterated	; parasite	Food in		Chemicals									
					8. Food Received at prop	Hardee's									17. Food additives; approved a	nd properly stored;	Washing Fr	uits	
	•				check at recei					2	~			_	& Vegetables  18. Toxic substances properly i	dentified, stored an	d used		
	_				Check at receipt  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  Water/ Plumbing														
-					10. Food contact surface	es and Returnab	oles ; Clea	ned and							19. Water from approved source		ed; proper		
	~	Sanitized at 400 ppm/temperature  11. Proper disposition of returned, previously served or						3					backflow device  20. Approved Sewage/Wastewa	ater Disposal Syste	m, proper				
	•				reconditioned disca	arded					~				disposal				
О	I	N	N	С	Prio	ority Founda	ation Ite	ems (2 Po	ints) ı	violat O	_	Req	uire N	Cor	rective Action within 10 days			R	
U T	N	0	A	o s	Demonstration  21. Person in charge pre					U	N	0	A	o s	Food Temperature				
	~				and perform duties/ Cert	tified Food Mar	nager/ Po	sted		2					<ul><li>27. Proper cooling method used</li><li>Maintain Product Temperature</li><li>28. Proper Date Marking and d</li></ul>		quate to		
	<b>'</b>				22. Food Handler/ no un all  Safe Water, Recor										29. Thermometers provided, ac		ed; Chemica	al/	
						Labeling					~				Thermal test strips digital				
	~				23. Hot and Cold Water										Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted				
L	•		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				12/31/2023	nt (Current hisp re	port sign pe	sicu)			
W					25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Speciali obtained for spe	ized Proce ecialized				~				Utensils, Equip 31. Adequate handwashing faci supplied, used	ment, and Vendin ilities: Accessible a			
					Cons	sumer Advisory	y			2					32. Food and Non-food Contac designed, constructed, and used		e, properly		
	~				26. Posting of Consumer foods (Disclosure/Remin in menu	nder/Buffet Plat	te)/ Allerg	gen Label	ooked 33. Warewashing Facilities; installed, maintained, used/					used/					
0	I	N	N	C				Corrective	Action R	0	I	N	N	C	ys or Next Inspection , Which			R	
U T	N	0	A	o s	Prevention o  34. No Evidence of Inse	of Food Contan		/other		U T		0	A	O S	Food Id	(Bulk Food)			
1					animals 35. Personal Cleanliness						~							_	
W					36. Wiping Cloths; prop						ĺ				Physica 42. Non-Food Contact surfaces	al Facilities			
	_				37. Environmental conta					1					43. Adequate ventilation and light		areas used	-+	
1			37. Environmental contamination  38. Approved thawing method				Н	_	~				44. Garbage and Refuse proper			ed			
	•						11			_	~				45. Physical facilities installed,			-	
	~				39. Utensils, equipment, dried, & handled/ In use		erly used,	, stored,		1	~				46. Toilet Facilities; properly co	<u> </u>			
$\vdash$					40. Single-service & sin		•	stored			.,				47. Other Violations			_	
	~				and used														

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

Form EH-06 (Revised 09-2015)

-		1		1							
	ment Name: grass Steak House	Physical A	<sub>ddress:</sub> Laguna	City/Sta			License/Permit # Page FOOD5140		2 of <u>2</u>		
Carty	Taco Cloan Frodos	1010	TEMPERATURE OBSERVA	_		, 173	1 0 0 2 0 1 10				
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	tion		Temp F		
WIC/	baked potatoes	43-44	salad cold top/boiled egg/cut tomator	cken/cooked pota	toes	41/39					
bak	ked potatoes	178/169	under/cut tomatoes	S	40	expo salad cooler/cut tomatoes/shredded chees		heese	51/52		
rice	/cut tomatoes	41/41	cold holding drawers/grilled onion	ns	41	expo cold wells/sour cream			41		
raw	chicken/ beef	39/38	shredded chees	е	41	chopped brisket			41		
bee	er WiC/ambient	26	grill drawers ambien	nt	40	expo cooler/Mac n cheese		ese	40		
W	/IF ambient	-7	steam wells/sou	р	148	rice			40		
desse	ert/cheesecake/brisket	41/30	soup/soup		148/147	expo cooler/cut lettuce		се	41		
sweet	potatoes on speed rack	54	fry cold top/steak/stea	k 4	41/41	bar c	ooler ambie	nt	38		
Itom-			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTIO	N IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	VED A	ND		
			equipped with soap a								
W	Sani buckets at 400 ppm	to check \	vith Ecolab to make sure it is	n't to	oo stron	g/follow m	nanufacturer's instruc	ctions	;		
	Hot potatoes were placed on s	peed rack di	rectly below previously cooled potat	toes r	resulting ir	elevated te	emps on trays directly ab	ove.			
27	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										
37	Kosher salt spilled in swe	et n low p	ackets/discard packets conta	amin	ated/pap	er packa	ges wet and translud	cent			
	3 comp sink 129 F										
	Baking hand sink 1	aking 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.										
			ped with soap and pap								
2	1		t to 41F/manager said brought out this morning from WIC/i								
	· ·		use ice and amounts					riigiit.			
W	· · · · · · · · · · · · · · · · · · ·		on/ambient 51F. Mgmt to		•			\A/			
W			and separate in Baker					VV			
V V			at 100 ppm chlorine sa			t OVCI P	icp areas				
18	In bar, label all spra										
	•	•	soap and paper towel	s he	efore o	penina	_				
	Alcohol bottles cover				<u> </u>	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	<del>-</del>				
42			arita dispenser/some l	blad	ck slim	e buildı	nb 				
	Beer taps cleaned a										
19 Need air gap under ice bins in bar											
Need to address cutting boards where badly discolored or scored.											
4.5	Chubb bag cooling/keeping temp logs. In WIC, Chubb bag Taco meat at 39F.										
45	Some missing grout. Clean floors, some food debris										
42 Received		equipm	ent/ inside coolers whe	ere	neede	ed I	Title: Person In Charge/	Owner			
(signature)	\ •	<i>iy</i>		C	allav	vay	Manager	OWIEL			
Inspected (signature)		tez. 1	RS Christy C	ີ ໄດr	rtez						
	6 (Revised 09-2015)	0,'	- 0		,		Samples: Y N #	collect	ed		