

Retail Food Establishment Inspection Report

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

Date: 3/17/2021	Time in: 9:45	Time out: 11:20	License/Permit # FOOD5140	Est. Type Restaurant	Risk Category Medium	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: _____	12/88/B
Physical Address: 1649 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						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						Water/ Plumbing					
	✓					✓					
	✓					✓					

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					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
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						✓					
	✓					Physical Facilities					
	✓					1					
	✓					1					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Salt grass	Physical Address: 1649 Laguna	City/State: Rockwall, TX	License/Permit # FOOD5140	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	cold top/boiled egg	40	chicken	46
shrimp	35	under/boiled potatoes	42	fry cold wells/chicken	41
cut tomatoes	38	hot wells/mushrooms	148	diced potatoes cooked	41
bagged mashed potatoes	40	grill drawers/salmon	41	salad cold top/cut tomatoes	41
beer cooler/cut lettuce	35	steak/hamburger	41/41	under tomatoes	41
WIF/ambient	6	steak	41	cold wells/pico	41
dessert reach in/cheesecake	41	under grill drawers/steak	46	shelf cooler/Mac n cheese	60
reach in freezer/ambient	5	steak/hamburger	46/45	rice/sour cream	58/57

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:
	front hand sink 138 F
	Power was lost last night during storm. Power restored at 8:30 am. WIC not opened till Power restoration. Manager checked temps at 8:30 and all was at 41 or below.
	Dishwasher 100 ppm bleach
W	Watch for slime accumulation on ice machine ceiling
	dishwasher hand sink 100+F
	3 comp sink 120 F
	Sani sink 200 ppm quats
32	rusty dough mixer
32	Sand/bleach cutting boards. Replace when necessary
43	Need light cover over 3 comp sink
2	All meats in under grill drawers were in WIC. Placed in drawers at 9 am. in drawers for 1.5 hours. Will ice and check temps today.
	Soda tea/nozzles WRS daily
W	Shelf cooler not cold holding at 41 or below. Could be from Power outage.
W	Everything TCS discarded. won't restock until repaired or confirmed to be cold holding at 41 or below
	To go cooler cold holding at 41 or below. Salsa at 38 and cut lettuce at 41.
	Potato soup 148/Mac n cheese 145 in front hot well
34	Weather stripping needed at back door. Gap
	Chubb bags are used within 48 hours or less
9	Always store raw chicken low and separate/not over ready to eat foods
	Bar cooler ambient 39
	Margarita machine broken down and cleaned once a week
	Bar dishwasher 100 ppm bleach
	Beer taps cleaned/maintained by supplier
	Bar hand sink 134 F
45	Clean floors, wall, under equipment
42	Clean in/around/on equipment
	Repair grout where needed/food debris

Received by: (signature) <i>Melisa Nance</i>	Print: Melisa Nance	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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