	Retail Food Establishment Inspection Report																
Vomit clean up Employee health																	
Date: Time in: Time out: License/Permit # Est. Type Risk Category Page 1 of 2 9/16/2020 9:10 10:45 FOOD 5140 Page 1 of 2											_						
								_	т О Inve		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
	tabli altg				e: Contact/Owner	Name	:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	^			
Physical Address: Pest control Ho 1649 Laguna Rockwall, TX Massey/2 weeks								Hoc sa ci	od ean/mo	onthly	GLE	reas	se trap : Follow-up: Yes 10/90/A	4			
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 in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
0 U	I N N C N O A O Fine and Temperature for Food Safety (F = degrees Fahrenheit) (F = degrees Fahrenheit) Fine Food Safety						-	O U			e Sta N A	C O	Employee Health	R			
Т	~			S	1. Proper cooling time and temperature			T	~			S	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				
	~				2 Proper Hot Holding temperature(125°E)				~				eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature					_						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2					-		~			-	Gloves used 15. No bare hand contact with ready to eat foods or approved				
		✓ Hours)							~				alternate method properly followed (APPROVED Y_N_)				
	~				6. Time as a Public Health Control; procedures & records		_			<u> </u>			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
	Approved Source						~				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					Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Γ			
_					check at receipt Protection from Contamination		-	3					Water only 18. Toxic substances properly identified, stored and used				
_		9. Food Separated & protected, prevented during food						0				I	Wedget Direction				
	V				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and			19. Water f				1	Water/ Plumbing 19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at <u>200</u> ppm/temperature		-		~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	oints) R) vio	0	Ι	Ν	Ν	С		R			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		-	U T	N	0	A	0 S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	~	23. Hot and Cold Water available; adequate pressure, safe					I				Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			W					30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with Approved Procedures								2019 displayed, need current Utensils, Equipment, and Vending				
W					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions temp logs for Chubb bags?			2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					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/Buffet Plate)/ Allergen Label in menu		-		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	e Actie R	on N	0	Ι	Ν	Ν	C		R			
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
1					animals 35. Personal Cleanliness/eating, drinking or tobacco use	+			~				Physical Facilities	_			
W	~				36. Wiping Cloths; properly used and stored	+		1					42. Non-Food Contact surfaces clean				
┝	~				37. Environmental contamination	+	-	I	~			-	43. Adequate ventilation and lighting; designated areas used				
┝─	V 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				
1	•								-								

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

Form EH-06 (Revised 09-2015)

	^{nent Name:} rass Steak House	ouse 1649 Laguna Rockwall, TX FOOD5140		Page <u>2</u> of <u>2</u>						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Location	Temp F				
	aked potatoes	41	drawers/shredded chees		diced potatoe					
bake	d potatoes/ shrimp	41/40	shrimp	40	to go cold top/chee					
	chicken	39	steak/steak	41/41	under/milk	41				
grav	y in Chubb bag	38	steak/steak	41/41	sauce cooler/ran	nch 41				
desse	rt cooler/cheesecake	41	hamburger/steal	、 41/41	salad cooler to go ambi	ent 35.8				
С	old top/egg	40	chicken	46						
unde	r/shredded cheese	40	batter station cold	k						
hot	wells/water	165	shrimp/chicker							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEL		NS CCTED TO THE CONDITIONS OBSER'	VED AND				
Number	NOTED BELOW:									
	dishwasher hand si									
	3 comp sink 119/dis	shwashe	er 100 ppm bleach							
34	Flies									
W	Clean ice machine ceiling									
	Gravy, cheese sauce, potato soup, mashed potatoes, cognac sauce all in Chubb bags.									
W	HACCP plan on file? Must have to Chubb bag if product is kept over 48 hours. Cooling logs to be kept for 3 months.									
W	Store employee drinks low and separate									
	Baking hand sink 100+									
31	Need soap and paper towels at all hand sinks									
18	Store chemicals low and separate, not on prep tables									
32	Sand/bleach cutting	g boards	6							
W	Chicken loaded this morning. Sat on cart too long as everything else is to temp. Was in WIC last night and all to temp.									
	Sani bucket 200 pp	m quats								
	Tea/soda nozzles V	VRS da	ly							
	bar hand sink 100+									
	bar dishwasher 100 ppm bleach									
W	RR sinks 100, 1 ou	t of 4 si	nks not working. need	ls battery	1					
45	Maintenance to wal	ls, missi	ing grout, baseboards							
45	Clean floors, walls,	under e	quipment							
42	Clean in/around/ on equipment, fryers									
45	Peeling ceiling tiles above grill line									
	Covid-19 Response									
	Monitoring employee health daily. temps taken every shift. Testing required if ill or exposed.									
	50% seating, socially distanced.									
	No condiments on table, per request. Sanitized after use.									
Tables sanitized after every customer. Masks worn by all employees. Gloves worn by cooking employees, prep, etc.										
Received by: Print: Title: Person In Charge/ Owner (signature) T1 K. 0. N.4										
	Thomas Kielty		Thoma	<u>s k</u> ie	elty ∣Manager					
Inspected (signature)	Thomas Kielty ^{1 by:} Chvísty C	2.A-	Print:							
	CrwistyC	orie	🛿 📔 Christy	COL	EEZ Samples: Y N #	t collected				