Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 5/31/2023		23	Time in: 1:05	Time out: 2:40		-000 -000		22					Est. Type	Risk Category	Page 1	$\mathrm{of}\underline{2}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na								4-I	nvest	igati	on	5-CO/Cons	struction of Repeat Viol	6-Other	TOTAL/	SCORE		
Sear Steak House							THE TAUTH						✓ Number	✓ Number of Violations COS:			90/A	
21	ysic 01	al A Sur	nddre mm	ess: er L	_ee Dr Rockwall, ⁻	TX Jeep	est control : perz Kreeperz/5-31-	2023/monthly		Hoo ood Bo	d ss/10-2	022 F	Grea at E	se trap : 30y/2-2022/1	500gal	Follow-up: Yes V	1070	
Ma					points in the OUT box for		item N		check	kmar	k in a	pprop	riate t	pplicable COS box for IN, NO, NA tive Action not to		site \mathbf{R} = repeat vio	e box for R	Watch
0						R		Complianc O I N			V C				R			
T T	N	0	A	o S		legrees Fahrenhe	eit)		ŀ	U T	N	O A	S			loyee Health yees and conditional	employees:	
3					1. Froper cooling time	and temperature					~			knowledge, res			employees,	
W					2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~			13. Proper use eyes, nose, and		and exclusion; No dis	charge from	
		3. Proper Hot Holding temperature(135°F)					i°F)							P	reventing Co	ntamination by Han	ıds	
	4. Proper cooking time and temperature					•				~					erly washed/ Gloves u		у	
		\			5. Proper reheating pro Hours)	olding (165°F ii	12			~			15. No bare har alternate metho		.)			
	6. T				6. Time as a Public Hea	6. Time as a Public Health Control; procedures & records									Highly Susc	ceptible Populations		
					Ар	proved Source					~			16. Pasteurized Pasteurized egg		rohibited food not of required	fered	
					7. Food and ice obtained good condition, safe, and destruction		l; parasite								c	Chemicals		
	'				8. Food Received at pro		5						17. Food additives; approved and properly stored; Washing Fruits & Vegetables				uits	
					check at rece	1Pt n from Contami	ination		,	W	+			18. Toxic subst	ances properly	y identified, stored an	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Ī						Wate	er/ Plumbing					
3					10. Food contact surfact Sanitized at			nd	Ī		<u> </u>			19. Water from backflow device		rce; Plumbing install	ed; proper	\top
	~				11. Proper disposition of reconditioned disc	r			~			20. Approved S disposal	Sewage/Waste	water Disposal System	m, proper			
					Pri	iority Founda	ation Items (2 Points) vio	latio	ons R	eaui	re Co	umaatina Aatiam	within 10 day			
	т	N	N	C			tion items (1	Λ	T	_		1	vunin 10 aay	S		D
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				О	21. Person in charge pr and perform duties/ Ce 2	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowle nager/ Posted	dge,		U	I N	N I	N C	Food 27. Proper cool Maintain Produ	d Temperaturing method us	re Control/ Identific sed; Equipment Ade re		R
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Received by: (signature) Tom Fleming	Print: Tom Fleming	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Steak House	Physical A	ddress: Summer Lee Dr	City/State:	JI TY	License/Permit # FS-0004228	Page .	<u>2</u> of <u>2</u>	
Seai	Steak House	2101	TEMPERATURE OBSERVA		all, 1 🔨	1 0-0004220			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
produ	ce WIC/grits	82	salad cold top/cheese	41	couscous		41		
	pasta	45	tomato caper relish	41	tomato relish			41	
sauc	e/potatoes cooked	41/41	dessert cold top/crean	1 41					
butte	rnut squash cooked	41	reach in freezer ambient	12					
meat \	NIC/all precooked foods	44-45	sides cold top/turnips	41					
seale	ed bagged lobster	38	rutabega	41					
1	raw steak	42/43	saute cold top/pasta	41					
under	counter cooler/milk	41	potatoes	41					
		OB	SERVATIONS AND CORRECT	VE ACTION	NS		l		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED AN	ΊD	
	Prep hand sink equ	ipped. I	Need to post employee	health p	oster				
1	Previously cooked foods n	ot 41F or b	elow discarded as never made	it to 41F or	below with	nin required cooling tir	mes		
27	Must aggressively of	cool/2 ho	ours to 70 then 4 hours	to 41F o	r below	,			
	Oyster tags on file/	current a	and in order						
W	Must adhere to date	e markin	g/discard at 7 days from	n makin	g or ope	ening			
W	Meat walk in cooler slightly ele	vated temps.	Will adjust thermostat and monitor/	will add ice to	raw meat to	o cold hold at 41F or belo	w		
	Did have baked potato	es coolin	g perhaps resulting in elev	ated temp	s/must c	old hold at 41F or	belov	N	
1/27	Discarded precooke	ed foods	that never made it to 4	1F or be	elow in r	meat WIC			
W	Some cleaning on f								
	Dishwasher sanitizi		• •						
	Sani buckets at 200) ppm q	uats						
	3 comp sink 110 F								
	Prep hand sink 119								
W			np/cooled in ice/cold held in ice/discu				HACC	;P	
			th parchment paper be						
			ly in Richardson/labele	a proper	ıy/allerg	en label			
	Expresso frother sa		•		adl ::	. tobles ===	ام حا		
			glasses are picked up				lea		
			station near bar hand s	IIIK TUUI	- equipp	Jeu			
10/22	Bar hand sink 100F equipped								
10/33	Bar dishwasher not sanitizing/ replaced sanitizer buckets, primed then sanitizing at 100ppm chlorine sanitizer								
W	Alcohol bottles covered nightly								
V V	Label all spray bottles and store low and separate in bar. COS RT sinks at 100F equipped								
	RT sinks at 100F equipped								
Received by: Tom Fleming Print: Tom Fleming Title: Person In Charge Manage									
Inspected	l by:		Print:		່ ປ	Mariagor			
(signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N #	collecte	ed	
Form EH 06	5 (Revised 09-2015)		•		<u> </u>	*			