

# Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: <b>5/31/2023</b>	Time in: <b>1:05</b>	Time out: <b>2:40</b>	License/Permit # <b>FS-0004228</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Sear Steak House</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2101 Summer Lee Dr Rockwall, TX</b>	Pest control : Jeeperz Kreeperz/5-31-2023/monthly	Hood Hood Boss/10-2022	Grease trap : <b>Fat Boy/2-2022/1500gal</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3						✓					
W						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓										
	✓					✓					
<b>Protection from Contamination</b>						W					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓					W					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
W						✓					
<b>Consumer Advisory</b>						✓					
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					✓					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						W					
	✓					✓					
	✓					✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Tom Fleming</i>	Print: <b>Tom Fleming</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sear Steak House</b>	Physical Address: <b>2101 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-0004228</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
produce WIC/grits	82	salad cold top/cheese	41	couscous	41
pasta	45	tomato caper relish	41	tomato relish	41
sauce/potatoes cooked	41/41	dessert cold top/cream	41		
butternut squash cooked	41	reach in freezer ambient	12		
meat WIC/all precooked foods	44-45	sides cold top/turnips	41		
sealed bagged lobster	38	rutabega	41		
raw steak	42/43	saute cold top/pasta	41		
under counter cooler/milk	41	potatoes	41		

**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:
	Prep hand sink equipped. Need to post employee health poster
1	Previously cooked foods not 41F or below discarded as never made it to 41F or below within required cooling times
27	Must aggressively cool/2 hours to 70 then 4 hours to 41F or below
	Oyster tags on file/current and in order
W	Must adhere to date marking/discard at 7 days from making or opening
W	Meat walk in cooler slightly elevated temps. Will adjust thermostat and monitor/will add ice to raw meat to cold hold at 41F or below
	Did have baked potatoes cooling perhaps resulting in elevated temps/must cold hold at 41F or below
1/27	Discarded precooked foods that never made it to 41F or below in meat WIC
W	Some cleaning on floors/minor food debris
	Dishwasher sanitizing at 100 ppm chlorine
	Sani buckets at 200 ppm quats
	3 comp sink 110 F
	Prep hand sink 119 F equipped
W	Cryo vac used for cooked lobster and shrimp/cooled in ice/cold held in ice/discussed to be used within 48 hours or less or need a HACCP
	Charcuterie boards used with parchment paper between board and food
	Ice cream from Sweet Firefly in Richardson/labeled properly/allergen label
	Espresso frother sanitized after every use
	Full set tables/flatware and glasses are picked up as needed when tables are seated
	Drink hand sink 100F/drink station near bar hand sink 100F equipped
	Bar hand sink 100F equipped
10/33	Bar dishwasher not sanitizing/ replaced sanitizer buckets, primed then sanitizing at 100ppm chlorine sanitizer
	Alcohol bottles covered nightly
W	Label all spray bottles and store low and separate in bar. COS
	RT sinks at 100F equipped

Received by: (signature) <i>Tom Fleming</i>	Print: <b>Tom Fleming</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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