Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date:			Time in:									CPFM Food handlers	Page 1 of 1	1		
11/21/23			1:00	3:02	FS-0004228											
		se o f			tion: 1-Routine	2-Follow Up	3-Compla			-Inve	stiga	tion		5-CO/Construction 6-Other TO Number of Repeat Violations:	OTAL/SCOR	RE
Se	ar	St	ea	ak l	House		le Flecter	vaille.	•					✓ Number of Violations COS:	20/80/	D
Ph 21	ysic 01	al A	ddre	ess:	er Lee Dr Roc	Pest con Keepers	trol: creepers 10/2	023		ood il 202	3			e trap :/ waste oil	20/60/	ט
		Com	plia	nce S	Status: Out = not in co	ompliance IN = in compli	iance N	$\mathbf{O} = \mathbf{n}\mathbf{c}$	t obse	rved	NA	1 = no	ot ap	plicable COS = corrected on site R = repeat violatio	on W= Watc	h
Ma	ırk t	he ap	prop	oriate	points in the OUT box for	r each numbered item	Mark					_		ive Action not to exceed 3 days	ox for R	
	mpli I	iance						R		Compl	iance		us	The second of th		R
O U T	N	N O	N A	O S		nperature for Food Sa legrees Fahrenheit)	afety	K	ī	J N	N O	A	C O S	Employee Health		K
	/				1. Proper cooling time a	and temperature				/				12. Management, food employees and conditional emp knowledge, responsibilities, and reporting	ployees;	
					2. Proper Cold Holding	x tamparatura(41°E/45°	°E)							13. Proper use of restriction and exclusion; No dischar	rga from	
3					See	; temperature(41 17 43	17)			~				eyes, nose, and mouth	rge nom	
		/			3. Proper Hot Holding t	temperature(135°F)								Preventing Contamination by Hands		
		· /			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used	l properly	
					5. Proper reheating prod	cedure for hot holding	(165°F in 2							15. No bare hand contact with ready to eat foods or app		
		~			Hours)					~				alternate method properly followed (APPROVED Y Gloves available	(N)	
	/				6. Time as a Public Hea	alth Control; procedure	es & records							Highly Susceptible Populations		
					An	proved Source				1				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	ed	
					7. Food and ice obtained from approved source; Food in									Shell eggs only		
	/				good condition, safe, ar	nd unadulterated; paras	ite							Chemicals		
					destruction Gordon	/	hers			1						
	~				8. Food Received at pro Checking tem					~				17. Food additives; approved and properly stored; Was & Vegetables	shing Fruits	
						n from Contamination			2	•				Water only 18. Toxic substances properly identified, stored and us	sed	
					9. Food Separated & pr				3	V				See		
	~				preparation, storage, dis		C							Water/ Plumbing		
3					10. Food contact surfact Sanitized at 200		leaned and			~			·	19. Water from approved source; Plumbing installed; packflow device	proper	
3														City approved 20. Approved Sewage/Wastewater Disposal System, p.		
	~				11. Proper disposition of reconditioned Disca					~				20. Approved Sewage/ wastewater Disposal System, p disposal	proper	
							<u> </u>	ints)	viola	tions	Req	uire	Cor	rective Action within 10 days		
O U	I N	N O	N A	C	Demonstration	n of Knowledge/ Perso	onnel	R	Ţ	J N	N O	N A	C O	Food Temperature Control/ Identificatio	on	R
Т				S	21. Person in charge pro				1				S	27. Proper cooling method used; Equipment Adequate	te to	
	_				and perform duties/ Cer	rtified Food Manager (CFM)			~				Maintain Product Temperature Good, shallow pa		
	~				2 1										ans	
	<u> </u>					nauthorized persons/ pe	ersonnel		2					28. Proper Date Marking and disposition Date open plus 6 days to discard	ans	
	<u>ソ</u>				22. Food Handler/ no u	ordkeeping and Food I								Date open plus 6 days to discard 29. Thermometers provided, accurate, and calibrated; of Thermal test strips	Chemical/	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gail Fletcher	Print: Gail Fetcher	Title: Person In Charge/ Owner Owner
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress: Summer Lee Dr	City/State:	T∨	FS-0004228	2 of 2				
Sear S	Steak House	2101 8	Summer Lee Dr TEMPERATURE OBSERV	Rockwall	, IX	F5-0004228					
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIC Meats Chicken soup			WIF all htt	4	4 Whip/devil egg		37/3				
		41	UC cooler server	40	UP Freezer htt		6				
	Shrimp	39	Half½/whip crm	41/41	Service line UC fridge 1		125 38				
	2x Bakers prep	45	Salad prep cooler								
	Corn/rice	45	Slice Tom/ blue chz	38/37							
	WIC		Provolone	39	l	JC fridge 2	37				
Wh	hole Tom/ cheese	41/41	Dessert prep cooler		Flattop drawer						
М	lilk/chicken stock	41/41	Cut lettuce	40		kefeller oyster	40				
Item Number		STABLISHME	ESERVATIONS AND CORRECT STATE OF THE SEEN MADE. YOUR ATTE			HE CONDITIONS OBSERVED A	ND				
	NOTED BELOW: all temperature			otoino/er-	000 255	rko					
			ed in alleyway to remove	Stains/gre	ase mai	KS					
	Dishwasher confirme										
	Restrooms equipped greater than 105										
	Hand sinks equipped all greater than 100 throughout kitchen										
	3comp sink not set up, 118 Quat sani 200ppm										
	Chemicals should be stored low, not over linens or hand towels										
2	Fan guards need to be cleaned in WIC										
2	Crab cakes 45, sea bass44, expired plus 7 days salami45, scallops45, within 4 hrs temp in danger zone										
	Filet 46, discard in danger zone more than 4 hours										
Previous cooked bakers, corn and rice still cooling, reached 45 with 2 hrs 4 hours to reached 45 W/R/S Ice machine, slime on deflection plate											
32	W/R/S Ice machine, slime on deflection plate Countertop can opener, blade needs to be cleaned or replaced										
32			, pasta 40, crab cakes 41	•							
			ach 40, cheddar cheese		ini 20						
			acii 40, cheddai cheese	36, DIOCCOI	1111 39						
42	Soda nozzles cleaned nightly										
	Minor detail cleaning underneath soda machine										
34/43											
45	Bar using liquor bottle caps Minor detail cleaning underposts her equipment										
	3 11										
	Beer cooler 47, glass cooler 411, beer cooler 39										
45	Using plastic wrap to plug beer draft nozzles, plugs have ordered Minor cleaning of floor drains in her										
28											
32											
	Oyster tags must remain on file for 90 days and in order										
Received	hv		Print:			Title: Person In Charge/ Owner					
(signature)	See abou	/e	See al	oove		The Terson in Charge Owner					
Inspected (signature)	l by:	9	> Richar								
	V - 100			u IIII		Samples: Y N # collect	1				