

Followup fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: 11/21/23	Time in: 1:00	Time out: 3:02	License/Permit # FS-0004228	CPFM 4	Food handlers All	Page <u>1</u> of <u>1</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Sear Steak House</b>	Contact/Owner Name: Gale Flecter	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input type="checkbox"/> 0	<b>20/80/B</b>
Physical Address: 2101 Summer Lee Dr Rockwall, TX	Pest control : Keepers creepers 10/2023	Hood April 2023	Grease trap / waste oil Fat boys 10/20/1013 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**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						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3	✓				
	✓					<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					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
2						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<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>					
1						✓					
	✓					<b>Physical Facilities</b>					
						1					
	✓					✓					
	✓					W					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓					W					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Gail Fletcher</b>	Print: <b>Gail Fletcher</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <b>Richard Hill</b>	Print: <b>Richard Hill</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 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC Meats		WIF all htt	4	Whip/devil eggs	37/36
Chicken soup	41	UC cooler server	40	UP Freezer htt	6
Shrimp	39	Half&half/whip crm	41/41	Proof cabinet	125
2x Bakers prep	45	Salad prep cooler		Service line	
Corn/rice	45	Slice Tom/ blue chz	38/37	UC fridge 1	38
WIC		Provolone	39	UC fridge 2	37
Whole Tom/ cheese	41/41	Dessert prep cooler		Flattop drawer	
Milk/chicken stock	41/41	Cut lettuce	40	Rockefeller oyster	40

**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: all temperatures are taken in F
W	Pavement needs to be cleaned in alleyway to remove stains/grease marks
	Dishwasher confirmed 100ppm
	Restrooms equipped greater than 105
	Hand sinks equipped all greater than 100 throughout kitchen
	3comp sink not set up, 118 Quat sani 200ppm
18	Chemicals should be stored low, not over linens or hand towels
42	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
2	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 reach 41
10	W/R/S Ice machine, slime on deflection plate
32	Countertop can opener, blade needs to be cleaned or replaced
	Service line prep cooler, rice40, pasta 40, crab cakes 41
	Sauté prep cooler rice 37, spinach 40, cheddar cheese 38, broccolini 39
	Soda nozzles cleaned nightly
42	Minor detail cleaning underneath soda machine
34/45	Rear door gasket gap on bottom side
	Bar using liquor bottle caps
45	Minor detail cleaning underneath bar equipment
	Beer cooler 47, glass cooler 411, beer cooler 39
	Using plastic wrap to plug beer draft nozzles, plugs have ordered
45	Minor cleaning of floor drains in bar
28	Observed food wrapped from 10/30 in meats wic, discard 6 days after opened/ discarded
32	Time to sand or replace cutting boards
24	Oyster tags must remain on file for 90 days and in order

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: <b>Richard Hill</b>	Samples: Y N # collected

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