

Retail Food Establishment Inspection Report

City of Rockwall

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

| | | | | | | |
|------------------|------------------|-------------------|--------------------------------|-----------|----------------------|---------------------------|
| Date: 5/29/24 | Time in: 1:45 | Time out: 3:15 | License/Permit # FS-0004228 | CPFM 4 | Food handlers All | Page <u>1</u> of <u>1</u> |
|------------------|------------------|-------------------|--------------------------------|-----------|----------------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|
| 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 | TOTAL/SCORE |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|

| | | | |
|--|-------------------------------------|---|---------------|
| Establishment Name: Sear Steak House | Contact/Owner Name: Gale Flecter | Number of Repeat Violations: X _____ | 8/92/A |
| | | Number of Violations COS: _____ | |

| | | | | |
|--|--|--------------------|--|---|
| Physical Address: 2101 Summer Lee Dr Rockwall, TX | Pest control : Keepers creepers 5/22/24 | Hood April 2023 | Grease trap / waste oil Fat boys 5/8/24 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 |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 1. Proper cooling time and temperature See | | | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 2. Proper Cold Holding temperature(41°F/ 45°F) See | | | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Have state hand sink form | | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| 3. Proper Hot Holding temperature(135°F) | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| 4. Proper cooking time and temperature | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves | | | | | |
| | | ✓ | | | | Highly Susceptible Populations | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shell eggs | | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| 6. Time as a Public Health Control; procedures & records | | | | | | | ✓ | | | | |
| Approved Source | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Allen Brothers | | | | | | 18. Toxic substances properly identified, stored and used See | | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 8. Food Received at proper temperature Checking temps | | | | | | 3 | | | | ✓ | |
| Protection from Contamination | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device City approved | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | |
| 3 | | | | | | | ✓ | | | | |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature | | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 11. Proper disposition of returned, previously served or reconditioned Discard | | | | | | | ✓ | | | | |

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 |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 | | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Good, shallow pans | | | | | |
| | ✓ | | | | | | | | | | |
| 22. Food Handler/no unauthorized persons/ personnel All before first shift | | | | | | 28. Proper Date Marking and disposition Great date labels | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, no quat strips | | | | | |
| | ✓ | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| 23. Hot and Cold Water available; adequate pressure, safe 138, Good pressure | | | | | | | ✓ | | | | |
| | ✓ | | | | | 30. Food Establishment Permit/Inspection Current/ insp posted Current & posted | | | | | |
| 24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled 90 plus days for oyster tags | | | | | | Utensils, Equipment, and Vending | | | | | |
| Conformance with Approved Procedures | | | | | | | ✓ | | | | |
| | ✓ | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped | | | | | |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Rop less than 12 hrs in bag | | | | | | | ✓ | | | | |
| Consumer Advisory | | | | | | 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/Buffer Plate)/ Allergen Label On menu | | | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirm dishwasher 100ppm | | | | | |
| | ✓ | | | | | | ✓ | | | | |

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 |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 34. No Evidence of Insect contamination, rodent/other animals | | | | | | 41. Original container labeling (Bulk Food) | | | | | |
| | ✓ | | | | | Physical Facilities | | | | | |
| 35. Personal Cleanliness/eating, drinking or tobacco use | | | | | | | ✓ | | | | |
| | ✓ | | | | | 42. Non-Food Contact surfaces clean | | | | | |
| 36. Wiping Cloths; properly used and stored Stored in solution | | | | | | | ✓ | | | | |
| | ✓ | | | | | 43. Adequate ventilation and lighting; designated areas used | | | | | |
| 37. Environmental contamination | | | | | | | ✓ | | | | |
| | ✓ | | | | | 44. Garbage and Refuse properly disposed; facilities maintained | | | | | |
| 38. Approved thawing method Refrigerator | | | | | | | ✓ | | | | |
| Proper Use of Utensils | | | | | | 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 Stocked and clean | | | | | |
| | ✓ | | | | | | | | ✓ | | |
| 40. Single-service & single-use articles; properly stored and used | | | | | | 47. Other Violations N/A | | | | | |

