					Retail Food Est	ablis	hm	ent	In	spo	ecti	ion Keport	First aid kit Allergy policy 'omit clean up Employee health			
Date: Time in: Time out: License/P 8/8/2022 9:15 10:56 FS-7								<u></u>					Category Page 1 of 2			
					9:15 10:56 FS-7			U I Inve	stio	atio	_	5-CO/Construction 6	-Other TOTAL/SCORE			
Es	stabli	shn	nent	Nan	ne: Contact/Owner			11111	56-5			* Number of Repeat Violations: _ ✓ Number of Violations COS:				
Snuffer's Restaurant Physical Address: Pest control:							Hood Grease				reas	e trap : Follow-	19/81/E			
29			_		Rockwall, TX Icon/monthly	IO	•			-		waste/1000gal/3mo No□	D			
M					points in the OUT box for each numbered item Mark		neckm	ark in	appı	ropria	ate bo	ox for IN, NO, NA, COS Mark an	R = repeat violation W-Watch in appropriate box for R			
	ompli				Priority Items (3 Points) violation		C	ompl	ianc	e Sta	tus	ive Action not to exceed 3 days				
U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	U	N	N O	N A	C O S	Employee H	ealth			
	/				1. Proper cooling time and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
					2. Proper Cold Holding temperature(41°F/45°F)		-	ŀ				13. Proper use of restriction and exclusion; No discharge from				
3								~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)							ntion by Hands				
		4. Proper cooking time and temperature					W					14. Hands cleaned and properly washed/ Gloves used pro				
	_				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approvaltemate method properly followed (APPROVED Y. J.				
	6. Time as a Public Health Control; procedures & records				+											
o. Time us a rabine reduit control, procedure.												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
	Approved Source							_				Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Brothers							Chemicals				
	/				8. Food Received at proper temperature			_				17. Food additives; approved and pro & Vegetables	perly stored; Washing Fruits			
					check at receipts							water only 18. Toxic substances properly identifi	ied, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			<u>'</u>				Water/ Plum				
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature		3					19. Water from approved source; Plur backflow device	mbing installed; proper			
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Didisposal	isposal System, proper			
Priority Foundation Items (2 Poi				oints) 1	viola:			uire N	Cor	rective Action within 10 days						
Ŭ T	N	0	A	o s	Demonstration of Knowledge/ Personnel		U	N	N O	A	o s	Food Temperature Contr				
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 2			~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~				22. Food Handler/ no unauthorized persons/ personnel			~				28. Proper Date Marking and disposit	ion			
Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	~				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerec	unisite for Operation			
	1				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			1				30. Food Establishment Permit (Cu	_			
		Conformance with Approved Procedures					•				10/01/0000	_				
					Conformance with Approved Procedures							12/31/2022 Utensils, Equipment,	urrent/insp report sign posted)			
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2						arrent/insp report sign posted)			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2					Utensils, Equipment, 31. Adequate handwashing facilities: supplied, used 32. Food and Non-food Contact surfadesigned, constructed, and used	and Vending Accessible and properly ces cleanable, properly			
	<u></u>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu		2 W					Utensils, Equipment, 31. Adequate handwashing facilities: supplied, used 32. Food and Non-food Contact surfa designed, constructed, and used 33. Warewashing Facilities; installed, Service sink or curb cleaning facility	and Vending Accessible and properly ces cleanable, properly maintained, used/provided			
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First aid kit

1st followup is free. Any additional will result in a \$50 fee.

ſ	Received by: (signature) Leyton Paschall	Leyton Paschall	Title: Person In Charge/ Owner Manager
	Inspected by: Chwisty Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/S	State:		License/Permit # P	age <u>2</u> of <u>2</u>		
Snuffer's Restaurant		2901 Village Drive		Rockwall, T						
			TEMPERATURE OBSERVA					1.5		
Item/Loc	****	Temp F	Item/Location		Temp F	Item/Locat		Temp		
WIC/p	ear fried fries	38/39/41	tomatoes on ic		41	ham/hamburger/hot dog				
cheese hamburger beef		41	sour cream on ice	-	41	veggie burger/chicken burger				
		38	under/cheescak	е	56	grill drawers/hamburger hot dog/cheese		er 41		
		39	cut tomatoes/black bean	s 5	8/58			41/4		
	chicken 4		hot wells/chili		148	chicken fry drawers/chicken				
mash	ned potatoes/water	181	tomato soup		159		chicken	41		
rea	ch in freezer	-4	soup	_	167	b	ar coolers	38-4		
salad	cold top/egg on ice	41	hamburger cold top/chees	se	41					
		OB	SERVATIONS AND CORRECT	TVE A	ACTION	S				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Dishwasher Hand sink 113 F									
19	Prep hand sink/ hot	water le	eaking from faucet. Re	epair	r					
	Line hand sink 109 F.									
31	Need soap and pap	er towe	ls at hand sinks (both	line	and p	rep)				
10	Clean ice deflector	panel/a	lot of slime buildup							
32	Rusty shelves in W	IC/unde	r prep tables							
45/32	Floor to WIC/NEED	s to be	repaired/replaced/not	clea	nable	terrible/	condition			
	Dishwasher not working/Ecolab here/using 3 comp sink until repaired									
	3 comp sink 129 F									
45		r return vents over dishwasher/ice machine area and over grill line								
36	9 Avoid leaving scoops in standing water/store dry instead and WRS at least every 4 hours									
39						3				
	Sani buckets 200 ppm quats									
2	TCS foods discarded from salad cold top left there from previous night. Repair ticket in to repair.									
	Clean pans where Taco shells are stored/dirty/hair stuck to pan Clean cutting boards. Replace when necessary Clean floors, under equipment/ in, around, on equipment inside coolers									
45	Clean walls behind potato slicer									
45	Clean floor drains									
	Drink counter hand sink 107 F Soda/tea nozzles WRS daily									
	Alcohol bottles cove		iiuy							
	Bar hand sink 100+F									
34	bar 3 comp sink 110 F Fruit flies in bar/eliminate breeding sites									
32			dining sites dining room/ bar area							
JZ					er					
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer									
Received	by:		Print:				Title: Person In Charge/ Ow	ner		
(signature)	Leyton Paschall	9	Leyton	Pa	isch	all	Manager			
Inspected (signature)	<u>Leyton Paschall</u> Iby: Christy Cov	#a = 6	Print:							
	Crivisty Cov	rez, T	RS Christy C	, ort	tez,	KS	Samples: Y N # col	ected		