

# Retail Food Establishment Inspection Report

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

Date: <b>8/8/2022</b>	Time in: <b>9:15</b>	Time out: <b>10:56</b>	License/Permit # <b>FS-7544-01</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	TOTAL/SCORE
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Establishment Name: <b>Snuffer's Restaurant</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>19/81/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2901 Village Dr Rockwall, TX</b>	Pest control : <b>Icon/monthly</b>	Hood <b>Diamond/ 3mo</b>	Grease trap : <b>Southwaste/1000gal/3mo</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>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				W					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
<b>3</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>					
	✓					✓					
	✓					✓					
<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>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓					W					

### 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>1</b>						✓					
	✓					<b>Physical Facilities</b>					
<b>1</b>						1					
<b>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
<b>1</b>						✓					
	✓					✓					

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

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Leyton Paschall</i>	Print: <b>Leyton Paschall</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>Snuffer's Restaurant</b>	Physical Address: <b>2901 Village Drive</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-7544-01</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/par fried fries	38/39/41	tomatoes on ice	41	ham/hamburger/hot dog	41/41/41
cheese	41	sour cream on ice	41	veggie burger/chicken burger	41/41
hamburger	38	under/cheesecake	56	grill drawers/hamburger	41
beef	39	cut tomatoes/black beans	58/58	hot dog/cheese	41/41
chicken	41	hot wells/chili	148	chicken fry drawers/chicken	41
mashed potatoes/water	181	tomato soup	159	chicken	41
reach in freezer	-4	soup	167	bar coolers	38-41
salad cold top/egg on ice	41	hamburger cold top/cheese	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:
	Dishwasher Hand sink 113 F
19	Prep hand sink/ hot water leaking from faucet. Repair
	Line hand sink 109 F.
31	Need soap and paper towels at hand sinks (both line and prep)
10	Clean ice deflector panel/a lot of slime buildup
32	Rusty shelves in WIC/under prep tables
45/32	Floor to WIC/NEEDs to be repaired/replaced/not cleanable/terrible condition
	Dishwasher not working/Ecolab here/using 3 comp sink until repaired
	3 comp sink 129 F
45	Clean air return vents over dishwasher/ice machine area and over grill line
36	Store wiping cloths in sani buckets
39	Avoid leaving scoops in standing water/store dry instead and WRS at least every 4 hours
	Sani buckets 200 ppm quats
2	TCS foods discarded from salad cold top left there from previous night. Repair ticket in to repair.
39/37/10	Clean pans where Taco shells are stored/dirty/hair stuck to pan
32	Clean cutting boards. Replace when necessary
45/42	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 covered nightly
	Bar hand sink 100+F
	bar 3 comp sink 110 F
34	Fruit flies in bar/eliminate breeding sites
32	Seal any exposed wood/ in dining room/ bar area
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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