

Retail Food Establishment Inspection Report

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

Date: 2/22/2024	Time in: 10:10	Time out: 12:25	License/Permit # FS-7554-01	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
Establishment Name: Snuffer's Restaurant			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		13/87/B

Physical Address: 2901 Village Dr Rockwall, TX	Pest control : LA Exterminators/2-8-2024	Hood Halo/2-2024	Grease trap : Southwaste/1000gal/12-6-2023	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
3						✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
W						✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					1					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Brian Brown</i>	Print: Brian Brown	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Snuffer's Restaurant	Physical Address: 2901 Village Dr	City/State: Rockwall, TX	License/Permit # FS-7554-01	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding steam/all under 135		wings cold top/wings	42	mashed potatoes	39
salad cold top/shredded cheese	41	corn dogs	44-49	small cold top/boiled eggs	41
shredded cheese/pico	41/41	under/chicken	41	reach in freezer/ hard to touch	
drawers/corn/cut lettuce	41/41	Meat drawers/chicken	41	cooked burger	174
burger cold top/cut tomatoes	41	WIC/fries	32		
cheese/lettuce	41	fries/fries	30/33		
drawers/shredded cheese	46	burgers/tomatoes	38/40		
burgers/sliders	54/44/43	queso	38		

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:
	Hand sink 105+F equipped
5	All reheats must reach 165+F within 2 hours. Best to reheat to 165+F before placing in steam table COS to 165F as had been less than 2 hours
2	Burgers at 54 discarded as were there overnight Buckhead meat/shelf life for Burgers is 18 to 21 days in vacuum sealed bags as meat is fresh 7 days to discard after opening/cooking
45	Missing grout throughout kitchen/ food debris
45	To clean walls throughout
2	Corn dogs stacked too high/discarded you layer and will store in freezer to cook from frozen Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 118F
	All hand sinks 100+F
45	To clean floor drains
37	Need to have hand sink barrier by bulk spices to prevent contamination
37	Some standing water around drains
45	To repair ceiling tiles where broken
32/42	Rusty shelves in WIC/need to clean
32	To clean cutting boards or replace when necessary
	Drink hand sink 100+F equipped
39	Avoid using hand sinks for whisks and other utensils
45	Maintenance needed throughout in kitchen, walls, floors
45	FRP to be repaired, replaced where bowing, gapped
45/32	WIC needs major repairs, large gaps at baseboards, ceiling where bowed, needs to be airtight to prevent condensation
W	To keep up with ice deflector panel cleaning Grease Master picks up and disposes of spent grease
44	Need new dumpster as bottom is leaking Sani buckets at 200ppm quats
	Have been working on sealing wood in dining room, bar top to be sealed next

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

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