Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/22/2024			202	24	Time in: 10:10 Time out: License/Permit # FS-7554-01								Est. Type Risk Category Page 1	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:						4-	-Inve	stiga	ation	ı		/SCORE			
Snuffer's Restaurant						Name:	ne:					* Number of Repeat Violations: V Number of Violations COS:	07/D		
		al Ad Villa			Rockwall, TX	Pest cont LA Extern	trol : ninators/2-8-2	2024	Ho Halo		024			e trap : Follow-up: Yes V I 3/0	37/B
		Com	plia	nce S	tatus: Out = not in con	npliance IN = in complia	ance NO	$\mathbf{O} = \mathbf{not}$						pplicable COS = corrected on site R = repeat violation W	
M	ark t	he ap	prop	riate	points in the OUT box for e									ox for IN, NO, NA, COS Mark an in appropriate box for Relieve Action not to exceed 3 days	
Co	mpli I	iance N	Sta N	tus C	Time and Tom	perature for Food Sa	Fotz	R	C	ompl	iance N		tus C		R
U T	N	0	A	O S	(F = de)	grees Fahrenheit)	rety		U T		0	A	o S	Employee Health	
	~				Proper cooling time as	nd temperature				~				12. Management, food employees and conditional employees knowledge, responsibilities, and reporting	;
					2. Proper Cold Holding t	temperature(41°F/ 45°	F)	\vdash						13. Proper use of restriction and exclusion; No discharge from	n
3										~				eyes, nose, and mouth	
	~				3. Proper Hot Holding te									Preventing Contamination by Hands	
	~				4. Proper cooking time a					1				14. Hands cleaned and properly washed/ Gloves used proper	•
3					5. Proper reheating proce Hours)	edure for hot holding ((165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.	
Ě	V				6. Time as a Public Heal	th Control; procedures	s & records							Highly Susceptible Populations	
														16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source				~				Pasteurized eggs used when required eggs cooked	
					7. Food and ice obtained good condition, safe, and	I from approved source d unadulterated; parasi	e; Food in ite								
	~				4	rothers/Signatu								Chemicals	
	7				8. Food Received at prop					1				17. Food additives; approved and properly stored; Washing F & Vegetables	ruits
					check at recei					<u> </u>				water only 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	from Contamination				~				To. Toxic substances properly ruentified, stored and used	
	~				preparation, storage, disp	· *	ng rood							Water/ Plumbing	
W					10. Food contact surface Sanitized at p		eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	f returned, previously s	served or							20. Approved Sewage/Wastewater Disposal System, proper	
	•				reconditioned disca									disposal	
					Prio	rity Foundation I	Itama (2 Da	• 4 \		tions	Dog		0		
0	I	N	N	C		ity i oundation i	items (2 Po	Ints)	0	I	N	N	C	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Person	nnel			I	_			Food Temperature Control/ Identification	R
		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert 3	of Knowledge/ Person sent, demonstration of tified Food Manager/ I	f knowledge, Posted		O U	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

1		1										
	ment Name: fer's Restaurant	Physical A 2901	ddress: Village Dr	City/State: Rockwa	all. TX	License/Permit # Page 15 Page	ge <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERV		,							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
hot hol	ding steam/all under 135		wings cold top/wing		mas	39						
salad o	cold top/shredded cheese	41	corn dogs	44-49	small	41						
shre	dded cheese/pico	41/41	under/chicker		reach in							
draw	ers/corn/cut lettuce	41/41	Meat drawers/chicke	n 41	cooked burger		174					
burger	cold top/cut tomatoes	41	WIC/fries	32								
ch	eese/lettuce	41	fries/fries	30/33)							
drawe	ers/shredded cheese	46	burgers/tomatoes	38/40								
bu	rgers/sliders	54/44/43	queso	38								
.	I		SERVATIONS AND CORRECT									
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 ed	quipped										
5			ithin 2 hours. Best to rehe	eat to 165+	F before	placing in steam table						
-	COS to 165F as ha	d been	less than 2 hours			-						
2	Burgers at 54 disca	rded as	were there overnight									
			urgers is 18 to 21 days ir	vacuum	sealed b	ags as meat is fresh						
	7 days to discard af											
45	Missing grout throu	•										
45	To clean walls throu	<u> </u>										
2	Corn dogs stacked too high/discarded you layer and will store in freezer to cook from frozen											
	Dishwasher sanitizi	ng at 10	00 ppm chlorine sanitiz	er								
	3 comp sink 118F											
	All hand sinks 100+	·F										
45	To clean floor drain	S										
37	Need to have hand	sink ba	rrier by bulk spices to	prevent c	ontamir	nation						
37	Some standing wat	er arour	nd drains	-								
45	To repair ceiling tile	s where	broken									
32/42	Rusty shelves in W	IC/need	to clean									
32	To clean cutting box	ards or i	eplace when necessa	ry								
	Drink hand sink 100+F equipped											
39	Avoid using hand s	inks for	whisks and other uten	sils								
45	Maintenance neede	d throu	ghout in kitchen, walls	floors								
45	FRP to be repaired, replaced where bowing, gapped											
45/32	2 WIC needs major repairs, large gaps at baseboards, ceiling where bowed, needs to be airtight to prevent condensation											
W												
Grease Master picks up and disposes of spent grease												
44												
	Sani buckets at 200)ppm qu	ats									
		on seal	ing wood in dining roo	m, bar to	p to be							
Received (signature)	•		Brian E	Title: Person In Charge/ Owner Manager								
Inspected (signature)	Brian Brown Iby: Chvisty Cov	tez. 1	RS Christy C	ortez.								
	5 (Revised 09-2015)	0, '	-			Samples: Y N # colle	cted					