

Retail Food Establishment Inspection Report

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

Date: 2/20/2023	Time in: 9:40	Time out: 11:08	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
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Establishment Name: Snuffer's Restaurant	Contact/Owner Name:	* Number of Repeat Violations: _____	20/80/B
Physical Address: 2901 Village Dr Rockwall, TX	Pest control : PSSI/1-27-2023	Grease trap : Southwaste/1000gal/12-14-22	

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						✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
3						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
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					
1						✓					
1						Physical Facilities					
	✓					1					
W						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Hunter McDaniel</i>	Print: Hunter McDaniel	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
WIC/par fried fries	40-48	fryer drawers/ chicken	39	grill drawers/hamburger	41/38/39
cut tomatoes	37	chicken	37	hot dogs/raw chicken	42/41
shredded cheese	39	cold top/ham	41	steam wells/soup	121
ham	39	turkey/cut tomatoes	41/41	soup/chili/queso	117/156/152
meat WIC/ground beef	38	cheese	41	cold top/cut tomatoes	41
hamburger	39	drawers/hamburger	41	cheese/eggs	41/41
small cold top/ corndogs	41	cheese	41	reach in freezer ambient	7
raw chicken	37	queso	42	bar cooler ambient	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:
	Back prep hand sink 135 F with soap and paper towels
1	All par fried fries in WIC over 41F discarded as never made it to 41F or below.
27	Made previous evening. Must aggressively cool. 2 hours to 70F then 4 hours to 41F.
	Prep hand sink 125 F with soap and paper towels
5	All re-heats must reach 165+F within 2 hours. Heat on stove first before placing in steam wells. COS
	Sani buckets 200 ppm quats
45	Some missing grout/food debris
45	Need to clean floors drains/food debris
32	Need to clean cutting boards where badly discolored and or scored
45	Seal all gaps/holes in walls
42	To clean in/around/on equipment
10	Need to clean ice deflector panel/slime buildup
W	Need air gap under ice machine
	3 comp sink 130 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Dishwasher hand sink 130 F with soap and paper towels
W	Label all spray chemicals bottles. Store low and separate
35	Store employee drinks low and separate/ not over prep tables
W	Defrost reach in freezer/ice buildup
W	Need paper towels at drink hand sink
	Drink hand sink 120 +F
2	Whipped topping out at room temp all night. Discarded. Need to cold hold at 41 F or below.
34	Fruit flies in tea/drink area
	Bar 3 comp sink 139 F
	Hand sink 130 F with soap and paper towels
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer
34	Some fruit flies in bar/eliminate breeding site and food supply
32	Condition of bar top/seal exposed wood

Received by: (signature) <i>Hunter McDaniel</i>	Print: Hunter McDaniel	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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