	Retail Food Establishment Inspection Report														
	Employee health														
Date: Time in: Time out: License/Permit # 8/12/2021 2:45 4:38 FS-7550)4_01					Est. Type Risk Category Page <u>1</u> of <u>2</u>	2	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									nves		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E	
Establishment Name: Contact/Owner Name: Snuffer's Restaurant													* Number of Repeat Violations: ✓ Number of Violations COS:		
Pł	Physical Address: Pest control :								d				Le trap: Follow-up: Yes ✓ 19/81/	В	
29	2901 Village Dr Rockwall, TX ICON/monthly Compliance Status: Out = not in compliance IN = in compliance NO =								id/mor		-		pplicable COS = corrected on site R = repeat violation W- Watch	h	
М					points in the OUT box for each numbered item Mark	'√'a c	check	mar	k in a	appr	opria	ate bo	ox for IN, NO, NA, COS Mark an \times in appropriate box for R	.1	
Priority Items (3 Points) violations R Compliance Status								Co	mpli	ance	e Sta	tus	twe Action not to exceed 3 days		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health	R	
3					1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/45°F)		_		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
5	~				3. Proper Hot Holding temperature(135°F)				<u> </u>				Preventing Contamination by Hands		
_	•	~			4. Proper cooking time and temperature	\mathbf{H}			~				14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		_		~				GIOVES USED 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)		
-	~	•			6. Time as a Public Health Control; procedures & records	+			_				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			Chemicals					Chemicals		
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					check at receipt		_	_					Water only 18. Toxic substances properly identified, stored and used		
					Protection from Contamination 9. Food Separated & protected, prevented during food				~						
	~				preparation, storage, display, and tasting								Water/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	С	Priority Foundation Items (2 Po	oints)		latio 0	ons I	Req N	uire N	Cor	rrective Action within 10 days	R	
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3		2	2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital		
	~	✓ 23. Hot and Cold Water available; add		23. Hot and Cold Water available; adequate pressure, safe		F	-					Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)		
					Conformance with Approved Procedures		\vdash						12/31/2021 Utensils, Equipment, and Vending		
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory			2	1				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	Actio	_	ot t	to Ex	Ν	ed 90 N	0 Da C	tys or Next Inspection , Whichever Comes First	R	
U T	N	0	A	0 S	Prevention of Food Contamination	Щ		U T	N	0	A	O S	Food Identification		
1					34. No Evidence of Insect contamination, rodent/other animals	Щ			~				41.Original container labeling (Bulk Food)		
1					35. Personal Cleanliness/eating, drinking or tobacco use	Щ		-		,			Physical Facilities		
1					36. Wiping Cloths; properly used and stored	\square	Ľ	1					42. Non-Food Contact surfaces clean		
	~				37. Environmental contamination	Ш	L		~	\square			43. Adequate ventilation and lighting; designated areas used		
	~	38. Approved thawing method				Ц		_	~				44. Garbage and Refuse properly disposed; facilities maintained	 	
					Proper Use of Utensils		Ŀ	1					45. Physical facilities installed, maintained, and clean	 ,	
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean		
1					40. Single-service & single-use articles; properly stored and used	\square	F	Ť	~				47. Other Violations		
11															

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Retail Food Establishment Inspection Report

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

Received by: (signature) Russell Hupp	^{Print:} Russell Hupp	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVITION Time P Torus Control Temp F Temp F <tht< th=""><th>Establishment Name: Snuffer's Restaurant</th><th>Physical A 2901</th><th>Village Dr</th><th>City/State: Rockwa</th><th>III, TX</th><th colspan="2">License/Permit # Page <u>2</u> of _</th></tht<>	Establishment Name: Snuffer's Restaurant	Physical A 2901	Village Dr	City/State: Rockwa	III, TX	License/Permit # Page <u>2</u> of _						
WIC/fries/fries 4545445 ham/cut tomatoes 41/41 cold top/sour cream 41 free from earlier today (one hour ago) 112/92 hot wellie/chil/ mashed potatoes 156/167 pico 41 Taco meat 43 breading cooler/chicken 39 ice cream freezer ambient 2 raw chicken/ hamburger 39/39 chicken 40 2 small cooler/chicken 46-52 grill drawers/hot dogs 51-53 cord dogs top to bottom 52-41 bean burgers 48 beef cutlets top to bottom 46-40 raw hamburger 42-44 cold top/turkey 41 reach in freezer ambient -3 Marce made ANNSECTIONOP YOUR EXTRAMON CORRECTIVE ACTIONS NO DEGETED TO THE CONDITION SOBSERVED AND Marce and sink 100+ F/back hand sink 100+F 27 MUST AGGRESSIVELY cool fries. Must reach 70 w/in 2 hours then 4 hours to 41.	Item/Location	Temp F			Item/Locat	ion	Temp F					
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