

# Retail Food Establishment Inspection Report

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

Date: <b>8/12/2021</b>	Time in: <b>2:45</b>	Time out: <b>4:38</b>	License/Permit # <b>FS-75504-01</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	<b>TOTAL/SCORE</b>
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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/monthly</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>					
3						✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
	✓					✓					
		✓				✓					
			✓			<b>Highly Susceptible Populations</b>					
✓						✓					
<b>Approved Source</b>						<b>Chemicals</b>					
✓						✓					
✓						✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</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>					
✓						2					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
✓						<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						✓					
✓						2					
<b>Consumer Advisory</b>						✓					
✓						<b>Food Identification</b>					

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

## Retail Food Establishment Inspection Report

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

Received by: (signature) <i>Russell Hupp</i>	Print: <b>Russell Hupp</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 Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-75504-01</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/fries/fries/fries	45/45/45	ham/cut tomatoes	41/41	cold top/sour cream	<b>41</b>
fries from earlier today (one hour ago)	112/92	hot wells/chili/ mashed potatoes	156/167	<b>pico</b>	<b>41</b>
<b>Taco meat</b>	<b>43</b>	breeding cooler/chicken	<b>39</b>	ice cream freezer ambient	<b>2</b>
raw chicken/ hamburger	39/39	<b>chicken</b>	<b>40</b>		
small cooler/chicken	46-52	grill drawers/hot dogs	51-53		
corn dogs top to bottom	52-41	<b>bean burgers</b>	<b>48</b>		
beef cutlets top to bottom	46-40	raw hamburger	42-44		
<b>cold top/turkey</b>	<b>41</b>	reach in freezer ambient	<b>-3</b>		

### 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:
	prep hand 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.
1	Discarded fries that were made yesterday over 41
2	Discarded corn dogs that were on top in cooler over 41 for more than 4 hours
W	Raw chicken portioned today 3 hours ago. Moved to WIC and will be iced and used first.
35	Store employee items low and separate
2	Discarded hot dogs and bean burgers as were well over 41 for more than 4 hours
42	Clean floors drains
45	Maintenance to walls/flooring of WIF
36	Store wiping cloths in sani buckets
32	Replace badly discolored/ scored cutting boards
32	Rusty prep tables lower shelves
10	Clean ice deflector panel/slime
42	Clean air return vents near dishwasher
34	Flies/fruit flies
	Dishwasher hand sink 100+F
	Dishwasher 100 ppm bleach
	Sani bucket 200 ppm quats
40	Avoid use of foil to line shelves, use bar matting instead
10	Clean soda boots in bar
	Bar dishwasher 100 ppm bleach/bar hand sink 100 F/RR sinks 100 F
	Tea nozzles WRS daily
40	Avoid use of single use cups as scoops
	Plans are to move to alternate location. Discussed need for aggressive cooling down of fries.

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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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