

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 2/11/2022	Time in: 10:30	Time out: 12:00	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: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2901 Village Rockwall, TX	Pest control : Icon/monthly	Hood Diamond/3mo	Grease trap : Southwaste/1000gal/3mo	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
W							✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures							2				
	✓						2				
Consumer Advisory											
	✓										

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				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
W							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Russell Hupp</i>	Print: Russell Hupp	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	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/fries/fries	37/39	setup cooler/ham	41	cut tomatoes/salsa	41/41
fries/hamburger	38/37	turkey	40	reach in freezer ambient	5
cheese	39	cut tomatoes	41	bar cooler/milk	41
steak strip cooler/beef	39	ground beef/chicken	40/41		
corndogs/under beef	37	hot wells/queso	136		
chicken cooler/raw chicken	40/41	chili	148		
grill drawers/hamburger	41	gravy	145		
hot dog/raw chicken	40/41	salad cold top/egg	41		

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
	kitchen hand sink 100+F
	dishwasher hand sink 100+F
10/33	Dishwasher not sanitizing, will use 3 comp sink until repaired. COS to 100 ppm chlorine sanitizer.
	3 comp sink 123+F
32	Rusty grate to be replaced in prep area/pickle prep
45	replace ceiling tiles in dishwasher area where needed/moldy
10	Clean ice deflector panel to prevent slime buildup/ice contamination
45	Clean air return vents
32	Rusty shelving in WIC/condition of wood bar top and throughout dining room
45/32	Floor in WIC (keg and meat part) in very poor condition. To be addressed. Not cleanable
	Sani buckets 200 ppm quats
W	Avoid use of tape on coolers, lexanns (not cleanable)
32	Address cutting boards where badly scored/discolored
	Re-model/moving has been delayed. Plans 6 months out.
	Potato slicer is removable to be WRS. Good.
45	Clean floor drains/food debris
36	Avoid wiping cloths to line shelves, store in sani buckets
	Drink hand sink 120 F
	Bar 3 comp sink 120 F
	Bar hand sink 100+ F/RR sinks 100+F
	Beer taps cleaned/maintained by supplier
	Margarita machines broken down and cleaned weekly
10/33	Bar dishwasher not sanitizing. Will use 3 comp sink until repaired. Corrected on site to 100 ppm chlorine sanitizer.
45	Condition of floors in back/missing grout. Repair holes in walls/gaps
45/42	Clean floors, under equipment, on equipment/grease
W	Use drainable bar matting in bar area
	Much improved cooling down temps in WIC (par fried fries) as well as line temps.

Received by: (signature) <i>Russell Hupp</i>	Print: Russell Hupp	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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