

Retail Food Establishment Inspection Report

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

Date: 2/23/2021	Time in: 9:35	Time out: 11:22	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
Physical Address: 2901 Village Dr. Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : ICON/monthly	Hood Diamond/3mo	Grease trap : Southwest/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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				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						
Approved Source								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required precooked eggs only	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
Protection from Contamination								✓				18. Toxic substances properly identified, stored and used	
	✓				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	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3		W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature always watch fries	
	✓				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; adequate pressure, safe		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) 12/31/2021	
Conformance with Approved Procedures							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					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/Buffer Plate)/ Allergen Label on menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
1					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			✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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 <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	41/41/41	burgers/fajita	40/41	under/cut tomatoes	41
hamburger/hamburger	36/37	grill drawers/hamburger	41	ice cream freezer ambient	11
reach in freezer ambient	6	hamburger/hot dog	41/41	bar cooler ambient	36
strip cold top/corny dogs	36-41	bean burger	41		
beef/under chicken	35/33	hot wells/chili	161		
cold top/ ham	37-41	queso	167		
turkey/cut tomatoes	39/39	cold top/ boiled egg	39		
drawers/cut tomatoes	40	shredded cheese	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:
	No electricity lost at all last week. Water lost on Monday 2/15/2021. Water restored Friday 2/19/2021.
	Restaurant not open from evening 2/14/2021. Re-opened after restoration on Saturday 2/20/2021.
	Back hand sink 120 F
45/32	WIC, flooring must be addressed. Completely uncleanable. In process of bidding to replace.
	3 comp sink 110+F
10	Dishwasher not sanitizing. Will use 3 comp sink.
	Dishwasher hand sink 100+ F
	Now have a detachable potato slicer. GOOD.
39	Store plates clean/pull from underneath plate stack
	Prep hand sink 100+ F
42	Clean air return vents
32	Rusty shelves under prep tables/WIC
42	Clean shelves, carts, in/around/on equipment
42	Food debris throughout on equipment. Clean/degrease
	Drink hand sink 100+F
34	Seal gaps at front doors
32	Unsealed wood in dining room. time to address.
	Bar 3 comp sink 100+F
	Bar hand sink 100+F
W	Watch soda boots to prevent slime accumulation
45	Maintenance to floors, walls, gaps in walls in bar area.
	Maintain dumpster area. trash pickup was this morning.
40	Discard boats after use. do not keep overnight for use the next day

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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