Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: 9:35						554-01						Est. Type Risk Cate	Risk Category		Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Setablishment Name: Contact/Owner N					4-	Inve	stiga	ation	1	5-CO/Construction 6-Oth * Number of Repeat Violations:	her	TOTAL/S	CORE					
Establishment Name: Contact/Owner Name: Snuffer's Restaurant Physical Address: Pest control:						Name:	Hood Grease			Gı	reasi	✓ Number of Violations COS:	Ves	10/9	0/A			
					r. Rockwall, TX	ICO	ON/mc	onthky			ou nond/		So	uth	waste/1000gal/3mo No			
Ma					Status: Out = not in con points in the OUT box for c	each numbered it	tem	Mark '		eckma	ark in	appı	opria	ite bo	plicable $COS = corrected on site R = rox for IN, NO, NA, COS Mark an in a sive Action not to exceed 3 days$	repeat viol	lation W-V e box for R	Watch
	mpli	iance			11101	ity items (3	1 Omts) violations		C	ompl	iance	e Stat	tus	ve Action not to exceed 3 days			
U T	N O A O Time and Temperature for Food Safety				R	U	U N O A C			o s	Employee Health			R				
	~				Proper cooling time as	nd temperature					~				12. Management, food employees and corknowledge, responsibilities, and reporting		employees;	
	2. Proper Cold Holding temperature(41°F/ 45°F))			~				13. Proper use of restriction and exclusion eyes, nose, and mouth	n; No disc	charge from			
	3. Proper Hot Holding temperature(135				°F)		\Box						Preventing Contamination by Hands					
		~	4. Proper cooking time and tempera				:			~			14. Hands cleaned and properly washed/ Gloves used properly Qloves used					
	~				5. Proper reheating proce Hours)	edure for hot ho	ot holding (165°F in 2				~				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 Pope	oulations		
		·			proved Source	rce				<u></u>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
		Approved Sour 7. Food and ice obtained from appro					l source:	Food in					┵		precooked eggs only			
	~	good condition, safe, and unadulterate destruction Sysco			d unadulterated;	; parasite								Chemicals				
	~				8. Food Received at prop	_					~				17. Food additives; approved and properly & Vegetables	y stored; '	Washing Fru	its
					Check at receipt Protection from Contamination						~				water only 18. Toxic substances properly identified, s	stored and	d used	
	~				9. Food Separated & propreparation, storage, disp			g food			<u> </u>				Water/ Plumbing	g		
3					10. Food contact surface Sanitized at 200 p	es and Returnable opm/temperature	les ; Clea e	aned and			~				19. Water from approved source; Plumbin backflow device	ng installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	f returned, previ	iously se	rved or			~				20. Approved Sewage/Wastewater Dispos disposal	sal Syster	n, proper	
								ems (2 Po	inte) "	iolat	ions	Req	uire	Cor	rective Action within 10 days			
	_						ition it	CIII (2 I 0							recuve Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personi	nel	R	O U T		N O	N A	C O S	Food Temperature Control/	Identifica	ation	R
				О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personi	nel knowledge,		O U	I N	N	N	C 0	Food Temperature Control/ I	ment Adec	nuate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

T - 12.1	N	T 701 . 1 . 4		T. (G.)			0.60					
	ment Name: fer's Restaurant	Physical A 2901		ity/State: Rockwall, TX		License/Permit # Page FS-7554-01	e <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F					
WIC/f	ries/fries/fries	41/41/41	burgers/fajita	40/41	under/cut tomatoes		41					
ham	burger/hamburger	36/37	grill drawers/hamburger	41	ice cream freezer ambient 1							
reach	n in freezer ambient	6	hamburger/hot dog	41/41	bar c	ooler ambient	36					
strip	cold top/corny dogs	36-41	bean burger	41								
bee	f/under chicken	35/33	hot wells/chili	161								
СО	old top/ ham	37-41	queso	167								
turke	ey/cut tomatoes	39/39	cold top/ boiled egg	39								
	vers/cut tomatoes	40	shredded cheese									
			SERVATIONS AND CORRECTIV		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	No electricty 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	2 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 ver	its										
32	Rusty shelves unde	er prep t	ables/WIC									
42	Clean shelves, carts, in/around/on equipment											
42	Food debris throughout on equipment. Clean/degrease											
	Drink hand sink 100											
34												
32			om. time to address.									
	Bar 3 comp sink 10											
١٨/	Bar hand sink 100+F											
W 45	Watch soda boots to prevent slime accumulation											
40	Maintenance to floors, walls, gaps in walls in bar area. Maintain dumpeter area, track pickup was this marning.											
40	Maintain dumpster area. trash pickup was this morning.											
40	Discard boats after use. do not keep overnight for use the next day											
Received			Print:			Title: Person In Charge/ Owner						
(signature)	Russell Hupp		Russell	Hup	p	Manager						
Inspecte (signature)	Russell Hupp d by: Christy Cov	ton, 1	RS Christy Co	-	•							
	Civi Uscy COV	10g, 1	Chilisty Co	חוכב,	110	Samples: Y N # collect	ed					