

Retail Food Establishment Inspection Report

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

Date: 9/3/2020	Time in: 9:25	Time out: 10:44	License/Permit # FSM-7554-03	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: _____	17/83/B
		✓ Number of Violations COS: _____	

Physical Address: 2901 Village Dr 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					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
3						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					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓					2					

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					
1							✓				
1							✓				

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 # FSM-7554-03	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/fries	41/41/41/41/41	under/cut tomatoes	41		
queso	41	grill drawers/chicken	41		
ground beef	41	chicken/hamburger	41/41		
meat WIC/hamburger	41	hotdog	41		
hamburger	41	sandwich cold top/cut tomatoes	41		
reach in freezer	-9.3	ham/turkey	41/41		
salad cold top/cheese	41	taco meat/cheese	41/41		
boiled egg	41	hot holding/chili	169		

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 116
31	Only use hand sink for hand washing, food debris in sink
32/45	Meat WIC, floor MUST be address, rusty, delaminated, not cleanable
45	Missing tile throughout, cleaning and safety issue
42	Clean floor drains
32	Rusty can opener, rusty shelves throughout kitchen
	kitchen hand sink 100
40	Avoid use of duct tape in walls to patch holes, frayed
36	Avoid use of wiping cloths on floor under fryer, dirty
10	Clean ice machine ceiling, slime accumulation
	dishwasher hand sink 100
10/33	Dishwasher must be sanitizing when being used. will use 3 comp sink until repaired
	3 comp sink 126
45	Missing grout, missing baseboards, unsealed wood
10/39	Potato slicer must be able to be WRS. Clean area around, behind
42	Clean carts, walls, ceiling tiles
32	Sand/bleach cutting boards/seal exposed wood throughout
	Employee only grills using utensils, separate person to assemble sandwiches
	Bar 3 comp sink 126/bar hand sink 114
10/33	Bar dishwasher not sanitizing. Will use 3 comp sink until repaired
19	Slow draining 3 comp sink in bar
	RR sinks 100
	Covid 19 Response
	Masks worn by all employees. Gloves worn all the time by all employees.
	Temps taken daily. Testing required if ill or exposed.
	Monitoring employee health daily.
	Social distancing in dining room. Sanitizing after every customer. Condiments all single use only.

Received by: (signature) <i>Martin Oropeza</i>	Print: Martin Oropeza	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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