Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/9/2021		21	Time in: 1:50	Time out: 3:20		License/Permit # FS-7877							Est. Type Risk Category Page 1 of 2) 		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						nt		-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N. Steak N Shake Alok Shivpu							1					* Number of Repeat Violations: V Number of Violations COS: se trap : Follow-up: Yes / 17/83/	R			
Physical Address: I-30 Rockwall, TX Pest control: Ecolab/monthly							Ho PD	od C/3	mo	So	rease	se trap : Follow-up: Yes I // 03/1 No I	<u>ر</u> _			
M					Status: Out = not in copoints in the OUT box for Prio	each numbered		Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watcl ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
O U	Compliance Status O I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety				R		Compliance Statu O I N N U N O A		tus C O	Employee Health	R					
Т	~			S	1. Proper cooling time	egrees Fahrenh and temperature				Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(4	1°F/ 45°F)				-				13. Proper use of restriction and exclusion; No discharge from	
	~						~				eyes, nose, and mouth					
	~	4 Proper cooking time and temperature					.,				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		'			5. Proper reheating pro-	cedure for hot h	holding (16	5°F in 2			V				Is. No bare hand contact with ready to eat foods or approved	
		Hours) 6. Time as a Public Health Control; pr		alth Control; pr	ocedures &	t records							alternate method properly followed (APPROVED YN)			
						•					Ι,				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source 7. Food and ice obtained from approved source; Food in										Pasteurized eggs used when required eggs cooked	
	~				good condition, safe, and destruction Sygma	nd unadulterated	ed; parasite								Chemicals	
	~	v			8. Food Received at proper temperature check at receipt						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
					Protection	n from Contam					~				18. Toxic substances properly identified, stored and used	
3					9. Food Separated & pr preparation, storage, di	splay, and tastir	ng								Water/ Plumbing	
3					10. Food contact surfact Sanitized at 200	ppm/temperatu	ibles ; Clear ure	ned and		3					19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc	of returned, pre-	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				ш							_					
					Pri	ority Found	lation Ite	ms (2 Po	ints) 1	_	_	_		Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personn	el	R R	violat O U T	I	Req N O	N A	C C O S	rrective Action within 10 days Food Temperature Control/ Identification	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	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Steak N Shake	Page <u>2</u> of <u>2</u>												
Temp													
too/hamburger 41 not wells/cnill 182 cut tomatoe under/hamburger 41 chicken fingers/ cooked 200 WIF ambier hot dogs 41 reach in freezer ambient 6 drawers/ chill 41 whipped cream mix 40 cold top/cut tomatoes 41 wider counter cooler/cream cheese frosting 41 PHU drawers/hamburger 157 Shake mix left/right 41/41 hamburger 158 WIC/hotdogs 41 under counter cooler/dressing 41 raw burgers 41 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVATIONS AND CORRECTIVE ACTIONS Front hand sink 100 F Store raw eggs low and separate	Temp F												
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