	Retail Food Establishment Inspection Report ビ First aid kit																	
Date:   Time in:   Time out:   License/Permit #     A / A / (000 A)   0 - 200   0 - 200   0 - 200												Est. Type Risk Category Page 1 of 2						
4/11/2024 2:30 3:30 FS-7 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							_					<u></u>	5-CO/Construction 6-Other TOTAL/SCORE					
Establishment Name: Contact/Owner Nam										ne: ×				Number of Violations COS:				
Ph	Steak N Shake       Physical Address:   Pest control:								Hood Grease trap :				ireas					
578 I-30 Rockwall, TX Ecolab/2-20-2024 A									4		2-2024	-		waste/1-22-2024/1500gal No				
M					points in the <b>OUT</b> box for each num	bered item	Mark '		heckn	ark i	n app	ropri	ate b	pplicable $COS$ = corrected on site $\mathbf{R}$ = repeat violation $W$ - Watchpox for IN, NO, NA, COSMark an $\times$ in appropriate box for $\mathbf{R}$				
Co	mpli	ance	e Sta	tus	Priority Ite	ms (3 Points	s) violations	Requ			<i>diate</i> lianc		tive Action not to exceed 3 days					
O U T	I N	N O	N A	C O S	<b>Time and Temperatur</b> (F = degrees Fa		ety	R		J N	N O	N A	C O S					
	~				1. Proper cooling time and tempe	erature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperat	ure(41°F/ 45°F	<i>i</i> )			~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth				
					3. Proper Hot Holding temperatu	re(135°F)				~								
	~	~			4. Proper cooking time and temp				-	Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used properly washed/								
		V			5. Proper reheating procedure for	hot holding (1	65°F in 2			15. No bare hand contact with ready to				gloves used           15. No bare hand contact with ready to eat foods or approved				
	~				<ul><li>Hours)</li><li>6. Time as a Public Health Contr</li></ul>	al: procedures	& records			~				alternate method properly followed (APPROVED YN)				
	~				0. Time as a rubic fleatur Contr	oi, procedures	& records		_			Highly Susceptible Populations						
					Approved S	ource								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							•		Chemicals							
	~				8. Food Received at proper temp	erature				~	17. Food additives; approved and properly stored; Washing Fruits & Vegetables							
					check at receipt	ntomination				· v	Water only           18. Toxic substances properly identified, stored and used							
_	Protection from Contamination 9. Food Separated & protected, prevented during food								V									
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and									Water/ Plumbing				
	~				Sanitized at <u>200</u> ppm/tem	perature	aned and			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N	N	С				ints) R	0	) I	Ν	Ν	С					
U T	N	0	A	0 S	Demonstration of Know	0			1 1		0	Α	O S					
	~			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthoriz	ed persons/ per	rsonnel			~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Packag Labeling				ickage			~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	~				23. Hot and Cold Water available; adequate pressure, safe					1				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)									
_					Conformance with App		ires							12/31/2024 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 Ad	lvisory			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/Buffet Plate)/ Allergen Label							~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided							
0	Core Items (1 Point) Violations Require Corrective A							Action R	n No		I N		0 Da					
U T	N	0	A	o s	Prevention of Food					N		N A	o s	Food Identification				
1					<ul><li>34. No Evidence of Insect contar animals</li><li>35. Personal Cleanliness/eating,</li></ul>					~				41.Original container labeling (Bulk Food)				
	~				<ul><li>35. Personal Cleaniness/eating,</li><li>36. Wiping Cloths; properly used</li></ul>		acco use			1				Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination			$\left  - \right $		~			-	43. Adequate ventilation and lighting; designated areas used				
1			38. Approved thawing method				$\left  - \right $	┝	V	-		_	44. Garbage and Refuse properly disposed; facilities maintained					
						1	~			<u> </u>	45. Physical facilities installed, maintained, and clean							
Proper Use of Utensils 39. Utensils, equipment, & linens; properly u				s; properly used							-	46. Toilet Facilities; properly constructed, supplied, and clean						
1					dried, & handled/ In use utensils			Ш		۲			<u> </u>	47. Other Vielation				
	~				40. Single-service & single-use a and used	inicies; properl	y stored			~				47. Other Violations				

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Received by:	Print:	Title: Person In Charge/ Owner
(signature) Ashmond Jackson	Ashmond Jackson	Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Temp P           And to be point to be po		<sup>nent Name:</sup> k N Shake	Physical A 578 I-	-30	City/State: Rockwa	II, TX	License/Permit # Page 2 o		<u>2</u> of <u>2</u>				
hamburger cold       41       grilled onions       56         under/hamburger       41       WIF ambient       -19         cold top/pasta       41       WIF ambient       -19         cut tomatoes       41       Image: Cold top/pasta       41         cut tomatoes       41       Image: Cold top/pasta       41         cut tomatoes       41       Image: Cold top/pasta       Image: Cold top/pasta         cut tomatoes       41       Image: Cold top/pasta       Image: Cold top/pasta         cut tomatoes       41       Image: Cold top/pasta       Image: Cold top/pasta         steam wells/chili       165       Image: Cold top/pasta       Image: Cold top/pasta       Image: Cold top/pasta         reach in freezer ambient       -2       Image: Cold top/pasta       Image: Cold top/pasta       Image: Cold top/pasta         Micro hand sink 100+F equipped       Image: Cold top/pasta       Image: Cold top/pasta       Image: Cold top/pasta         32       Need to clean cutting boards where badly scored and discolored       Image: Cold top/pasta       Image: Cold top/pasta         33       Soni buckets setup to 200pm quats       Image: Cold top/pasta       Image: Cold top/pasta         34       To clean flores and under equipment/de-grease floors       Image: Cold top/pasta <t< td=""><td>Item/Loc</td><td>ation</td><td>Temn F</td><td></td><td colspan="2"></td><td colspan="2">ation</td><td>Temn F</td></t<>	Item/Loc	ation	Temn F				ation		Temn F				
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cut tomatoes       41			41		-19								
steam wells/chili       165       Image: Steam wells/chili       165         cheese dispenser       147       Image: Steam wells/chili       165         reach in freezer ambient       -2       Image: Steam wells/chili       165         WIC/hamburger       41/41       Image: Steam wells/chili       165         OBSERVATIONS AND CORRECTIVE ACTIONS       000000000000000000000000000000000000	CO	ld top/pasta	41										
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reach in freezer ambient       -2       Image: Constraint of the second													
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Form EH-06 (Revised 09-2015)