

Retail Food Establishment Inspection Report

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

Date: 10/5/2023	Time in: 2:30	Time out: 3:50	License/Permit # FS-7877	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: Steak N Shake	Contact/Owner Name: Alok Shivpuri	* Number of Repeat Violations: _____	17/83/B
		✓ Number of Violations COS: _____	

Physical Address: 578 I-30 Rockwall, TX	Pest control : Ecolab/9-26-2023	Hood Aver/6-2023	Grease trap : Southwaste/ 1500gal/8-2-2023	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					
	✓						✓				
	✓						W			✓	
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					
	2						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						2				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						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					
	1						✓				
	✓					Physical Facilities					
	✓						1				
	1						1				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Alok Shivpuri</i>	Print: Alok Shivpuri	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Steak N Shake	Physical Address: 578 I-30	City/State: Rockwall, TX	License/Permit # FS-7877	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIF ambient	1	burger cold top/cut tomatoes	41	under/patties	41
WIC/hamburger patties	36-40	sliced cheese	41	to go freezer ambient	13
sliced cheese	39	pasta	41		
hotbdogs	39	under/cut tomatoes	41		
Shake mix	39	cooked burger	178		
Shake mix	40	cheese dispenser/cheese	149		
whipped topping mix	40	grill drawers ambient	39		
reach in freezer ambient	-3	burger cold top/patties	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:
	Drink hand sink 115 F equipped
	Sani spray bottle at 200 ppm quats
	Sani bucket at 200 ppm quats
	3 comp sink 127 F
10/33	Dishwasher not sanitizing at 100 ppm chlorine sanitizer
	Will need to use 3 comp sink until repaired/ sanitizer dispenser at 3 comp sink at 200ppm quats
	Warewash hand sink 100+F
43	Lights not working in dry storage/using a hanging rubber coated bulb
37	Heavy condensation in WIF/to protect foods
45	Ceiling leaks during rain/roof to be repaired
45	To clean floor drains
42	To clean sink/prep area
	Hand sink by ice machine 120+F equipped
42	To clean hand sinks and spinner sink to clean shake cups
34	Some fruit flies near floor drain under ice machine
19	Need air gap under ice machine
W	Avoid plug in fragrance dispensers in kitchen and prep especially over food/prep areas. COS
31/19	Front hand sink/leaking under onto ground making it un-useable/needs to be 100F/80F at inspection
21	Need certified food manager on duty during prep and service
45	Need to clean floors, under equipment
42	To clean in/around/on equipment and inside coolers where needed

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

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