

Retail Food Establishment Inspection Report

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

Date: 4/5/2023	Time in: 2:25	Time out: 4:10	License/Permit # need current	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
Establishment Name: Steak N Shake			Contact/Owner Name:		* Number of Repeat Violations: _____		13/87/B
Physical Address: 578 I-30 Rockwall, TX			Pest control : Ecolab/ 3-23-2023	Hood Aver US/3-5-2023	Grease trap : Southwaste/12/20/2022	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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						W				✓	
	✓					Water/ Plumbing					
	✓					W					
	✓						✓				

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					
	✓					2					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
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							✓				
1						Physical Facilities					
	✓					1					
1						1					
	✓						✓				
Proper Use of Utensils						1					
1					★		✓				
	✓						✓				

Received by: (signature) <i>Ashmond Jackson</i>	Print: Ashmond Jackson	Title: Person In Charge/ Owner Manager
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 # need current	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hamburger cold top/hamburger	41	cheese/hot holding dispenser	142		
under/cheese	41	reach in freezer ambient	5		
reach in hot holding unit for to go	158	unde counter cooler/whipped topping mix	40		
cold top/cut tomatoes	41	Shake machine/mix	40/41		
steam wells/chili	158	WIC/pasta	41		
cooked onions	156	hamburger	41		
cooked burger on grill	172	cooked onions	41		
cooler drawers/chili	41	WIF ambient	-3		

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:
	Front hand sink 100 F with soap and paper towels
W	Front hand sink/some minor leaking from pipes under/near floor
35	Store employee food items low and separate/ not over food prep area
35	Discard moldy limes (employee). Discarded
32	Need to clean/replace when necessary badly discolored/scored cutting boards
18	Store chemical spray bottles low and separate/ not on prep tables. COS
	Sani bucket at 200 ppm quats
42	Need to clean inside coolers and freezers/food debris
35	Store cigarettes on person or in back employee area/not in to go area
42	Need to clean Shake machine sink/spinner
37	Standing water behind ice machine/pipe not connected to anything dripping water onto floor
39	Need to clean whipped topping machine/not working/not being used/some mix left inside/some odor/to break down, clean and sanitize and store clean
39	Need to clean Shake nozzles at least every 4 hours and sanitize
	Shake machine cleaned every 30 days per manufacturer's instructions
	Whipped topping machine normally cleaned daily per manufacturer's instructions
28	Need to date mark ketchup and mustard dispensers/discard 7 days after opening original package
45	Need to clean floors and under equipment/some food debris. Replace ceiling tiles in dining room where damaged
34	Some fruit flies near shake machine/eliminate breeding sites
	Back hand sink 100 F with soap and paper towels
	Prep hand sink 100 F with soap and paper towels
	Dishwasher not sanitizing/ not being used
	3 comp sink 140 F with sani sink setup to 200 ppm quats
45	Need to replace caulking around sinks where moldy
	Soda/tea nozzles WRS daily
	Drink counter hand sink 108F with soap and paper towels
	Spent grease picked up and disposed by Southwaste
43	Need light replaced in dry storage to see to clean
37	Condensation in WIF/cover foods to protect

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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