Retail Food Establishment Inspection Report																	
	Date:Time in:Time out:License/Peri4/5/20232:254:10need							^{mit #}					Est. Type Risk Category Page <u>1</u> of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla										atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Contact/Owner N Steak N Shake							Jame:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control :								Ho	od JS/3-5	2023			se trap : Follow-up: Yes 13/87/	′Β			
578 I-30 Rockwall, TX Ecolab/ 3-23-2023 Compliance Status: Out = not in compliance IN = in compliance NO = not in compliance											10.		pplicable $COS = corrected on site R = repeat violation W-Wat$	ch			
Ma	urk t	he ap	prop	riate	points in the OUT box for each numbered item M. Priority Items (3 Points) violation								ox for IN, NO, NA, COS Mark an X in appropriate box for R				
Co	Compliance Status								ompl					R			
U T	N	0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T		0	A	Employee Health					
	~				1. Proper cooling time and temperature			 ✔ ✔ 12. Management, food employees and conditional employees and conditional employees and conditional employees (a second second									
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)			13. Proper use of restriction and exclusion; No discharge									
	~			2. Drog on Hat Halding temperature (12597)					~				eyes, nose, and mouth				
	~		3. Proper Hot Holding temperature(135°F)				_	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p									
	~					2	_		~			GOVES USED 15. No bare hand contact with ready to eat foods or approved					
		✓ 5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2							alternate method properly followed (APPROVED Y_ N_)				
	 ✔ 6. Time as a Public Health Control; procedures & records 			ds			<u> </u>		Highly Susceptible Populations								
					Approved Source				~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
					7. Food and ice obtained from approved source; Food in								no eggs				
	~	good condition, safe, and unadulterated; parasite destruction Sygma										Chemicals					
	~				8. Food Received at proper temperature check at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination			W				~	18. Toxic substances properly identified, stored and used				
		9. Food Separated & protected, prevented during food											Water/ Plumbing				
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned an	1				1	1	19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at <u>200</u> ppm/temperature			W					backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	Ι	N	N	С	Priority Foundation Items (2	Point	_	iolat 0	ions I	Req N	uire N	c Cor	rective Action within 10 days	R			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager/ Posted	ge,			~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~			22. Food Handler/ no unauthorized persons/ personnel				2					28. Proper Date Marking and disposition				
		Safe Water, Recordkeeping and Food Package						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	Labeling 23. Hot and Cold Water available; adequate pressure, safe			fe			Ľ				digital						
	~	24. Required records available (shellstock tags; parasite				_			Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)								
	~				destruction); Packaged Food labeled			2			need current						
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and				1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used				
					Consumer Advisory			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 all meats to required temps					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	T	N	N	С	Core Items (1 Point) Violations Require Correct	tive Ac	ction	Not 0	to E	XCee N	ed 9 N	0 Da	ays or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
1					34. No Evidence of Insect contamination, rodent/other animals	\perp			~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobacco use	\perp			_				Physical Facilities				
	•				36. Wiping Cloths; properly used and stored37. Environmental contamination	-+		1	_				42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used	_			
1					37. Environmental contamination 38. Approved thawing method	-+		1	_				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained	_			
	•								~				44. Garbage and Refuse property disposed; facilities maintained45. Physical facilities installed, maintained, and clean	-			
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored			1					46. Toilet Facilities; properly constructed, supplied, and clean	-			
1					dried, & handled/ In use utensils; properly used	, ★	r		~				is. Force Facinetics, property constructed, supplied, and clean				
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations				

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

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Establishment Name: Steak N Shake	Physical A 578 I-	30	City/State: Rockwa	all, TX	License/Permit # need current	Page <u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERV	Temp F	Item/Locat	ion	Temp F				
hamburger cold top/hamburger	41	cheese/hot holding dispense								
under/cheese	41	reach in freezer ambier	nt 5							
reach in hot holding unit for to go	158	unde counter cooler/whipped topping r	^{nix} 40							
cold top/cut tomatoes	41	Shake machine/m	ix 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							
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number NOTED BELOW:	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									
	Front hand sink/some minor leaking from pipes under/near floor									
	Store employee food items low and separate/ not over food prep area									
	Discard moldy limes (employee). Discarded									
	Need to clean/replace when necessary badly discolored/scored cutting boards									
18 Store chemical spra	Store chemical spray bottles low and separate/ not on prep tables. COS									
Sani bucket at 200	Sani bucket at 200 ppm quats									
42 Need to clean inside	Need to clean inside coolers and freezers/food debris									
35 Store cigarettes on	Store cigarettes on person or in back employee area/not in to go area									
42 Need to clean Shak	Need to clean Shake machine sink/spinner									
37 Standing water behind	Standing water behind ice machine/pipe not connected to anything dripping water onto floor									
39 Need to clean whipped topping ma	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 Shak	Need to clean Shake nozzles at least every 4 hours and sanitize									
Shake machine clea	Shake machine cleaned every 30 days per manufacturer's instructions									
Whipped topping ma	Whipped topping machine normally cleaned daily per manufacturer's instructions									
28 Need to date mark keto	Need to date mark ketchup and mustard dispensers/discard 7 days after opening original package									
	nder equip	ment/some food debris. Repla	ace ceiling til	es in dining	g room where damag	ed				
34 Some fruit flies near	Some fruit flies near shake machine/eliminate breeding sites									
	Back hand sink 100 F with soap and paper towels									
		soap and paper towels	6							
Dishwasher not san										
•	3 comp sink 140 F with sani sink setup to 200 ppm quats									
	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									
	Need light replaced in dry storage to see to clean									
37 Condensation in WIF/cover foods to protect Received by: Print: Title: Person In Charg										
	1		d Jacks	son	Manager	5 + IICI				
(signature) Ashmond Jackson Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	cortez,	RS	Samples: Y N #6	collected				

Form EH-06 (Revised 09-2015)