	Retail Food Establishment Inspection Report          Image: Constraint of the second system       Image: Constraint of the se															
Date:         Time in:         Time out:         License/Per           12/20/2021         9:45         11:17         FS-9*													Est. Type Risk Category Page <u>1</u> of <u>2</u>	2_		
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai						aint		_	[nve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE		
Establishment Name: Contact/Owner Na The Olive Garden													<ul> <li>* Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>			
	Physical Address: Pest control : 1043 I-30 Rockwall, TX Ecolab/monthly							Hoc Sint:		Greas		reas	e trap : nwaste/2000gal/3mo No□ 7/93/A	ł		
	<b>N</b> = in compliance						ot ob	oserv	/ed	N	<b>4</b> = n	iot ap	pplicable $COS = corrected on site R = repeat violation W-Watc$	h		
М	ark tl	he ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation.								Dox for IN, NO, NA, COS Mark an $X$ in appropriate box for R			
C	mpli	pliance Status						_		iance	nce Statu			R		
U T	N	0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T	N	N O	A	O S	r			
	~				1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
-					2. Proper Cold Holding temperature(41°F/ 45°F)	+	13. Proper use of restriction and exclusion; No disch									
	~						eyes, nose, and mouth									
	~				3. Proper Hot Holding temperature(135°F)		_						Preventing Contamination by Hands			
		~			4. Proper cooking time and temperature		A Hands Cleaned and property washed/ Gloves used     Gloves used     If the second secon						14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>			
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)								alternate method properly followed (APPROVED Y $N_{1}$ )			
┝	~				6. Time as a Public Health Control; procedures & records	+	ł						Highly Susceptible Populations			
					Approved Source		ŀ		~				16. Pasteurized foods used; prohibited food not offered			
	- 1								•				Pasteurized eggs used when required <b>NO EGGS</b>			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>CORPORATE</b>					Chemicals						Chemicals			
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				_	check at receipt Protection from Contamination		-		~				Water only 18. Toxic substances properly identified, stored and used			
_	Protection from Contamination     9. Food Separated & protected, prevented during food															
	~				preparation, storage, display, and tasting			Water/ Plumbing				-				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		_		~				19. Water from approved source; Plumbing installed; proper backflow device			
	~		11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>					disposal								
0	I	N	N	С	Priority Foundation Items (2 Po	oints) R	) vio	0	Ι	Ν	Ν	С		R		
U T	N	0	A	0 S	Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge,		-	U T	N	0	A	O S	Food Temperature Control/ Identification			
	~				and perform duties/ Certified Food Manager/ Posted 4				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no unauthorized persons/ personnel					-		~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~	23. Hot and Cold Water available; adequate pressure, safe				П							Permit Requirement, Prerequisite for Operation			
	~	✓ 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				$\square$	ŀ		~				30. Food Establishment Permit (Current/insp report sign posted)			
				_	Conformance with Approved Procedures				<u> </u>				12/31/2021 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			
	<u> </u>				Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	ļ		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Core Items (1 Point) Violations Require Corrective					e Actie R	on I	Not a	to E	xcee N	ed 9 N	0 Da C		R		
Ŭ T	N	0	A	0 S	Prevention of Food Contamination			Ŭ T	N	0	A	Ö S	Food Identification			
	~				34. No Evidence of Insect contamination, rodent/other animals	Щ			~				41.Original container labeling (Bulk Food)			
1					35. Personal Cleanliness/eating, drinking or tobacco use	$\square$							Physical Facilities			
	~				36. Wiping Cloths; properly used and stored	Щ		1					42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination	Щ			~				43. Adequate ventilation and lighting; designated areas used			
	~				38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					45. Physical facilities installed, maintained, and clean			
			-		an intervale agreement K in and properly used stored						-					
1					40. Single-service & single-use articles; properly used				~				<ul><li>46. Toilet Facilities; properly constructed, supplied, and clean</li><li>47. Other Violations</li></ul>			

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

Form EH-06 (Revised 09-2015)

Establishment Name: The Olive Garden	Physical A 1043	I-30	City/State: Rockwa	III, TX	License/Permit # Page 2 FS-9158		<u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F					
bagged lasagna in ice bath	41	to go warmer ambient	4 - 0	Item/Locat							
WIC/chicken	37	to go warmer ambient		pasta under counter freezer ambi			38 17				
	37/38						207/200				
pasta/pasta		· ·	_	thermalizer wate							
scallops	34	under counter cooler/chicke	01	pasta drawers/past			41/41				
veggie WIC/tomato	37	chicken	36	Drink counter under cooler/crea			41				
drink cooler/creamer	41	under counter/ambient	152								
salad cooler/cut tomatoes	37	grill drawers/salmon	41								
dessert cooler reach in/cheesecake	41	steak/chicken	41/41								
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT									
Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AI	ND				
Prep Hand sink 103	3 F										
3 comp sink 129 F											
Dishwasher sanitizi		emp Rite strips									
Salad hand sink 10											
Drink hand sink 100											
Hand sink to go 100											
		ers, salad cold tops									
35 Store employee dri		•									
		nalizer not working well/lo	ts of mois	sture on p	plates etc in that	area					
Prep hand sink 100											
Bar hand sink 100+											
3 comp sink 110+ F											
Sani sink 100 ppm											
45 Clean landing for b			0								
		mat (discolored white b									
		a clean surface/sanitize surface/r		irface. Gla	sses WRS at inspecti	on					
		nissing grout in cook lin ssing enamel coating o		itina rod	S						
	W Watch salad cooler/rack/missing enamel coating on separating rods										
Received by:		Print:		I	Title: Person In Charge/	Owner					
(signature) Thomas Halt		Thoma	s Hol	lt	Manager						
Inspected by: (signature) Christy Cor	<i>t</i> -	Print:			- 0 - 1						
Form EH-06 (Revised 09-2015)	rez, f	RS Christy C	urtez,	K2	Samples: Y N #	collect	ed				