

Retail Food Establishment Inspection Report

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

Date: 6/13/2023	Time in: 9:30	Time out: 11:06	License/Permit # need current/to be posted	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: The Olive Garden			Contact/Owner Name:		* Number of Repeat Violations: _____		4/96/A
Physical Address: 1043 E I-30 Rockwall			Pest control : Ecolab/5-23-2023/monthly	Hood Cintas/2-17-2023	Grease trap : SouthWaste/2000gal/4-27-2023	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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					
W						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
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					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>William Lueders</i>	Print: William Lueders	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: The Olive Garden	Physical Address: 1043 E 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
WIC/pasta/raw chicken	41/36	cold wells/artichoke dip	40	salad cooler/ambient	41
pasta/bagged marinara	40/42	hot holding reach in/lasagna	178	dessert cooler/ambient	35
bagged Alfredo base	40	steam wells/lasagna	177	under counter cooler/milk	41
veggie WIC/tomatoes	39	cold drawers/pasta	41	bar cooler/strawberry for reference	41
WIC ambient	-2	scallops/shrimp	41/42		
left under counter cooler/chicken	41	cold holding drawers/scallops	41		
fry drawers/calamari	41	thermalizer water	208		
raw chicken	41	steam wells/soup	177		

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:
	Prep hand sink 104F with soap and paper towels
	Watch bagged sauces, watch amount in bags, and the amount of bags in ice slurry to ensure
	Cooling down 2 hours to 70F then 4 hours or 41F or below. According to cooling logs, 34/35 last night.
	Speed racks pulled from WIC this morning to clean WIC/could account for slightly elevated temps in bags
	Line hand sink 120+F equipped/Prep hand sink 100+F equipped
	Sani buckets at 200 ppm quats
	Spatulas in hot water at 154F for line cooking/service
	Line hand sink 113F equipped
	Salad line hand sink 110F equipped
	3 comp sink 130 F
	Dishwasher sanitizing per Temp strips
	warewash hand sink 100+F equipped
45	Replace moldy caulking around sinks where moldy
42	Salad cold top/lots of condensation in bottom, food debris and buildup/ need to clean
	Watch temps to cold hold at 41F or below/just loaded from WIC
32	Replace cutting boards where badly scored/salad cutting board
	to go hand sink 110F equipped
	Drink area hand sink 110F equipped
32	Various rusty parts/salad plate holder/back grate at soda
	Bar hand sink 100+F equipped
	3 comp sink 110F equipped
	Alcohol bottles covered nightly
	Espresso machine sanitized after use/at least every 4 hours

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

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