

Retail Food Establishment Inspection Report

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

Date: 6/21/2022	Time in: 9:55	Time out: 11:30	License/Permit # FS-9158	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: The Olive Garden	Contact/Owner Name:	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 1-30 Rockwall, TX	Pest control : Ecoclab/monthly	Hood Cintas/3mo	Grease trap : Southwaste/2000gal/3mo	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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					
	✓						✓				
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 discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature							✓				
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only					
8. Food Received at proper temperature check at receipt							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal discarded					

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5						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						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022					
Conformance with Approved Procedures						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					
Consumer Advisory							✓				
	✓					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/Buffer Plate)/ Allergen Label in menu							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	1					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored in dishwasher area							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	1						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	1						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

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: Olive Garden	Physical Address: I-30	City/State: Rockwall, TX	License/Permit # FS-9158	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/artichoke dip	41	drawers/chicken	41	salmon/chicken	34/32
under/chicken/cheese	42/42	shrimp	30	pasta	4p
grill drawer/calamari	40	drawers/pasta	41	veggie WIC/ambient	32
cold well/mac	39	pasta	41	WIF ambient	-15
pasta cooker water	209	hot wells/Alfredo sauce	181	salad under cooler/ambient	41
cold drawers/pasta	41	soup cooker/water	201	hot wells/soup/soup	186/177
pasta	41	WIC/bagged soup	41	salad cold top/cut tomatoes	41
grill cold top/cut tomatoes	41	bagged soup	36/35	under counter freezer ambient	10

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:
	Hand sink 109 F
	Line hand sink 110 F
	Prep hand sink 109 F
	Grill hand sink 111F
36	Store sani buckets in sani buckets/dishwasher area
	Dishwasher hand sink 130 F
	3 comp sink 134 F
	Dishwasher sanitizing per Temp Rite strips
42	Clean air return vents/dusty
45	Missing grout in kitchen/grill line/on order to fix
39	Clean salad plate holder/food debris
39/42	Clean under salad cold top lid
40	Remove transport tape from new equipment to better clean
40	Replace tape in salad plate unit where hanging/frayed
	Sani buckets 200 ppm quats
42/45	Clean walls, behind prep areas, hand sinks/replace caulking where moldy
W	Replace broken gasket on under counter freezer/cheese sticks. On order.
	To go hand sink 109F
	Drink area hand sink 115F
42	Clean inside coolers, handles, coolers
	Bar hand sink 100+F
	bar 3 comp sink 125F
	Beer taps cleaned/maintained by supplier
	Espresso machine sanitized using steamed water after every use. Broken down and cleaned nightly
	Smart Sense digital thermos that records temps to internal system
	HACCP temps kept/current
	Back drink station hand sink 118F/RR hand sinks 100 F
	under counter drink cooler/milk 41

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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