

Retail Food Establishment Inspection Report

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

Date: 1/26/2023	Time in: 2:45	Time out: 3:51	License/Permit # FOOD5074	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: Waffle House #1130			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		13/87/B
Physical Address: 2610 Ridge Rd Rockwall, TX			Pest control : Cantura/1-24-2023/monthly	Hood Hood Boss/9-2022	Grease trap : LES/1500gal/12-27-2023/3mo	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						3				✓	
3				✓		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					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory							✓				
	✓						✓				

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						Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tommy Day</i>	Print: Tommy Day	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: Waffle House #1130	Physical Address: 2610 Ridge Rd	City/State: Rockwall, TX	License/Permit # FOOD5074	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/hashbrowns	41	2 door reach in cooler/ham	40	cheese	41
ham	41	raw chicken	39	butter	41
cut tomatoes	41	tomatoes	39	WIF ambient	-2
sliced ham	41	glass front cooler/creamer	41		
under/hashbrowns	41	hashbrowns	41/41		
glass front cooler/creamer	41	steam wells/chili	137		
hot wells/grits	153	gravy	145		
grits	182	WIC/ham/steak	41/41		

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 @107 F with soap and paper towels
31	Keep hand sink accessible. Avoid storing wiping cloths in sink
36	Store wiping cloths in sani buckets
	Sani buckets setup to 100 ppm chlorine sanitizer
	Soda/tea nozzles clean at insp. WRS daily
45	Need to Clean walls behind coffee area and waffle area
45	Need to Clean prep tables/under coffee area
	Raw shelled eggs out at room temp/time stickered 4 hours to discard. Kelly to clarify.
	Eggs were 41F as had just been stocked. Discussed small amounts only enough for an hour. Best to keep in cooler and at 41F
	Dishwasher sanitizing high temp/164F with waterproof thermo. Will check with strips when received
18	Label spray bottles. Store low and separate and not hanging on clean dish landing. COS
42	Clean inside drawers under grill/under
45	Flood debris on floor to be cleaned
40	Watch condition of saran box/dirty and greasy
	Store soap in 3 comp sink area low and separate
	3 comp sink 127 F
	back hand sink 100 F with soap and paper towels
45	Floors in back need to be cleaned/under shelves, etc
9	Must store raw shelled eggs low and separate in WIC and coolers in front
42	Clean hood vents and area directly above cooktop/greasy
35	Store personal drinks, etc low and separate and not on prep tables
	Cleaning has improved but could use more cleaning throughout
45	Clean ceiling tiles/dust and some debris

Received by: (signature) <i>Tommy Day</i>	Print: Tommy Day	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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