	Retail Food Establishment Inspection Report First aid kit 오 Allergy policy 오 Vomit clean up																
	Vomit clean up Employee health																
Date:Time in:Time out:License/Perm1/5/20222:353:48FOOD													Est. Type Risk Category Page <u>1</u> of <u>2</u>)			
					[∠.35] [3.46] [100] tion: [✓] 1-Routine [] 2-Follow Up [] 3-Compla				f nves	tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner Name: Waffle House #1130													* Number of Repeat Violations: ✓ Number of Violations COS:	_			
Physical Address: Pest control : 1026 Ridge Rockwall, TX Cantura/monthly								Hood Dod E	d 3oss/3	mo	G	reas	e trap : Follow-up: Yes ✓ 12/88//	4			
Compliance Status: Out = not in compliance IN = in compliance NO = n							ot obs	serve	ed	NA	. = n	ot ap	plicable $COS = corrected on site R = repeat violation W- Watch$	n			
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																	
Co O U	mpli I N	ance N O	e Status N C Time and Temperature for Food Safety A O Time and Temperature for Food Safety						Compliance Status O I N N C U N O A O		С	Employee Health					
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	~			S	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				
	~				3. Proper Hot Holding temperature(135°F)				~				eyes, nose, and mouth				
_	~				4. Proper cooking time and temperature			Т			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
-		5. Proper reheating procedure for hot holding (165°F in 2					-						GIOVES USED 15. No bare hand contact with ready to eat foods or approved				
		 Hours) 6. Time as a Public Health Control; procedures & records 							~				alternate method properly followed (APPROVED YN)				
	O. Time as a Public Health Control, procedures & records												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source				~				Pasteurized eggs used when required eggs cooked				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods											Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at receipt Protection from Contamination			3					Water only 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 and								ТТ		19. Water from approved source; Plumbing installed; proper				
3	~			~	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned		_		~ ~	+			20. Approved Sewage/Wastewater Disposal System, proper disposal				
_					reconditioned discarded Priority Foundation Items (2 Po	(inter)	wiai			Page	vina	Car	*	_			
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R	101	O U	Ι	N O	N A	C O	Food Temperature Control/ Identification	R			
Т	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4			Τ	~			S	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		١	W					30. Food Establishment Permit (Current/insp report sign posted) Need current				
					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/Buffet Plate)/ Allergen Label in menu				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	Action R	on N	0	Ι	NN) Da C		R			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		-	U T	_	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)				
1	~				animals 35. Personal Cleanliness/eating, drinking or tobacco use	+			~								
 1					36. Wiping Cloths; properly used and stored	+		1					Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination	+	┝	_	~				43. Adequate ventilation and lighting; designated areas used				
ŀ	I 38. Approved thawing method				+	╞		~				44. Garbage and Refuse properly disposed; facilities maintained					
	Proper Use of Utensils						1	+				45. Physical facilities installed, maintained, and clean					
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		F		~				46. Toilet Facilities; properly constructed, supplied, and clean				
⊢					40. Single-service & single-use articles; properly stored and used		F	+	~	┥			47. Other Violations				
	~						1										

Г

Received by: (signature) Antoni Jackson	Antoni Jackson	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: Waffle House #1130	Physical A 1026	Ridge	^{City/State:}	III, TX	License/Permit # Page 2 of 2 FOOD5074 Page 2 of 2						
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp F					
cold top/ham	39	hot wells/gravy		Ttem/Locat	1011						
hashbrowns	39	chili	156								
drawers/cut lettuce	41	glass front reach in cooler/ hashbrown									
butter	41	WIC/steak	37								
milk cooler/creamer	41	butter	40								
2 door reach in cooler/ham	41	WIF ambient	7								
sausage/hamburger	41/41		1								
hot wells stove/grits											
		SEDVATIONS AND CODDECTI									
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI			E CONDITIONS OBSERV	/ED AND					
Number NOTED BELOW:											
Hand sink 100 F											
		o to 100 ppm chlorine sa									
		ntainers. Discussed making fresh. Avoi	d use of food	containers to	store chemicals. Test of	ien.					
Dishwasher sanitiz	<u> </u>										
39 Discard frayed/bad		•									
10/39 Clean knife magnet				-							
		ach in coolers, lots of fo				aard					
		out of counter, 4 hours		o discar	a using egg pla	card					
Soda/tea nozzles V		l y nen placed in WIC to rapid coo	to 11 hof	oro boing	placed in reach in o	oloro					
Back hand sink 100				Jie beilig							
3 comp sink 100+F	J+L										
	w and se	parate, not over soda p	roducts								
42/45 Clean 3 comp sink		•		/around	equipment						
Outside mop sink				around	oquipmont						
Dumpster area look	ks aood/	keep clean									
· · · · ·		and separate, not on cl	ean dish	rack							
36 Store wiping cloths											
42/45 Clean under dishwa											
37 Best to Hang mops											
W Odor detected in R											
Received by:		Print:			Title: Person In Charge/	Owner					
			lacks	son	Manager						
(signature) Antoni Jackson Inspected by: (signature) Chvísty Cov	ton 1	Print: Chriety C									
Form EH-06 (Revised 09-2015)	<i>Cey</i> , 1	RS Christy C		110	Samples: Y N #	collected					