

Retail Food Establishment Inspection Report

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

Date: 1/12/2024	Time in: 10:00	Time out: 11:00	License/Permit # need current permit 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
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Establishment Name: Waffle House	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
Physical Address: 2610 Ridge Rd Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Cantura/12-14-2023	Hood HOODZ/1-2024	Grease trap : mgmt to submit	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
✓						Chemicals					
✓						✓					
						✓					
✓						Water/ Plumbing					
3				✓		✓					
✓						✓					

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					
✓						2					
W						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						W					
✓						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					
✓						✓					
✓						Physical Facilities					
1						1					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tori Treece</i>	Print: Tori Treece	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	Physical Address: 2610 Ridge Rd	City/State: Rockwall, TX	License/Permit # <small>need current permit to be posted</small>	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding/grits	137	2 door cooler/pork	41	hashbrowns	41
WIC/cheese	41	steak	41	drawers/hashbrowns	41
steak	37	cheese	41	cheese	41
pork chop	38	steam wells/chili	157		
WIF ambient	13	gravy	158		
reach in cooler/hashbrowns	42/44	grits	155		
hashbrowns	46/51	flat top steam wells/grits	158		
creamer	43/58	line cold top/cut tomatoes	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:
	Back hand sink 100+F equipped
	3 comp sink 125F
10	Sani buckets not setup/0ppm. COS to 100ppm chlorine
	Sani buckets looked blue/probably had soap in them/should be only setup as sanitizer
	Dishwasher sanitizing per Temp Rite strips
2	Hashbrowns/no clear instructions on packaging regarding hours to 41F after rehydrating
	Uncertain if Waffle House provided info on cooling down procedures
	Will need to revisit this issue as hashbrowns are not getting to 41F or below within 6 hours after rehydration
27	Procedure is supposed to be hydrate, drain and place in WIC till 41F/guessing these were placed directly into reach in
2	Individual creamers are to be cold held at 41F or below/not shelf stable
	Creamer out on counter placed back into reach in/procedure is to discard as no way of tracking how long out of temp
	Discussed using shelf stable creamers to avoid this issue listed above
36	Need to store wiping cloths in sani buckets
31	Only use line hand sink for hand washing only/keep accessible/ nothing to be stored in it
42	To clean in/around/on equipment/degrease, food debris
45	To clean floors and under equipment
W	All employees to have food handlers within 30 days of hire
W	A certified food manager MUST be on duty at all times
W	Knife magnet to be sanitized often and be kept clean
	Eggs on counter with 4 hour timer to discard/discussed only during busy hours when eggs are used within the hour
42	Need to clean hand sink and dish pit area

Received by: (signature) <i>Tori Treece</i>	Print: Tori Treece	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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