Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
	ate: /12	2/2	202	24	Time in:Time out:License/I10:0011:00need of			ре	rmit	to	be	e posted	_			
P	urpo	se of	f Ins	pec	ion: 🗸 1-Routine 🗌 2-Follow Up 🗌 3-Compl			-Inv	vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCORI * Number of Repeat Violations:	E			
Waffle House									✓ Number of Violations COS: 13/87/B							
26	510	Rid	ge	Rd	Rockwall, TX Cantura/12-14-2		нос)DZ/	/1-2024	m	gmt					
М					points in the OUT box for each numbered item Mark		heckm	nark	in app	opria	ate bo	plicable $COS = corrected on site R = repeat violation W- Watchox for IN, NO, NA, COS Mark an in appropriate box for R$				
C	ompli I	iance N	Stat N	us C	Priority Items (3 Points) violation	R R R		Com	plianc				R			
Ŭ T	N	N O A O S $(F = degrees Fahrenheit)$					Ŭ	JN	N O	A	Ö S	Employee Health 12. Management, food employees and conditional employees;				
W					1. Proper cooling time and temperature			r				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/ 45°F)			v	/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)	+ 1						Preventing Contamination by Hands				
	~	4 Proper cooking time and temperature						v	/			14. Hands cleaned and properly washed/ Gloves used properly				
	2				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			v	/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)				
	~				6. Time as a Public Health Control; procedures & records			_				Highly Susceptible Populations				
	Approved Source							•	-			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Π					<u> </u>	Chemicals				
					8. Food Received at proper temperature	+						17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			r				& Vegetables water only 18. Toxic substances properly identified, stored and used				
			Protection from Contamination 9. Food Separated & protected, prevented during food					V				16. Toxic substances property identified, stored and used				
	~				preparation, storage, display, and tasting							Water/ Plumbing				
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			r				19. Water from approved source; Plumbing installed; proper backflow device				
	~	11. Proper disposition of returned, previously served or reconditioned discarded						disposal				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	O I N N C					oints) R						R				
U T	N	0	Α	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge.	,	T		N O	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager/ Posted 2		2					27. Proper cooling method used; Equipment Adequate to				
W	W 22. Food Handler/ no unauthorized persons/ personnel					_						Maintain Product Temperature				
					22. Food Handler/ no unauthorized persons/ personnel			v				28. Proper Date Marking and disposition				
	1				Safe Water, Recordkeeping and Food Package Labeling			•	/			Å				
	~				Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe			•				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation				
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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Tori Treece	Print: Tori Treece	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{ment Name:} le House	Physical Address: 2610 Ridge Rd		City/State: Rockwall, TX		License/Permit # P need current permit to be posted	age <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	tem/Location				
	olding/grits	137	2 door cooler/pork		hashbrowns		Temp F			
V	VIC/cheese	41	steak	41	drawers/hashbrowns		s 41			
	steak	37	cheese	41	cheese		41			
	pork chop	38	steam wells/chil	157						
W	IF ambient	13	gravy	158						
reach	in cooler/hashbrowns	42/44	grits	155						
h	ashbrowns	46/51	flat top steam wells/grits	158						
	creamer	43/58	-							
Item	AN INCRECTION OF VOUR TO		SERVATIONS AND CORRECTI				AND			
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO TH	E CONDITIONS OBSERVEL	AND			
	Back hand sink 100)+F equi	pped							
	3 comp sink 125F									
10			m. COS to 100ppm chl							
		-	robably had soap in the	m/shoul	d be on	ly setup as saniti	zer			
	Dishwasher sanitizi	• •								
2			tions on packaging regar	-						
			provided info on cooling							
07			ashbrowns are not getting to			-				
27 2			, drain and place in WIC till 41F.				n in			
2			be cold held at 41F or b into reach in/procedure is to dis				mn			
			e creamers to avoid this		•	• •	inp			
36	Need to store wipin			5 13500 11		076				
31		•	and washing only/keep a	accessibl	e/ nothir	na to be stored in i	t			
42			oment/degrease, food d							
45	To clean floors and			00110						
W			handlers within 30 day	s of hire						
W			UST be on duty at all ti							
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	2 Need to clean hand sink and dish pit area									
Received			Print:		Г	Title: Person In Charge/ Ow	ner			
(signature)				ece		Manager				
Inspected (signature)		tez, 1	RS Christy C	ortez.	RS					
Form EH-0	6 (Revised 09-2015)	011				Samples: Y N # col	ected			