

Retail Food Establishment Inspection Report

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

Date: 7/8/2021	Time in: 2:20	Time out: 3:56	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
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Establishment Name: Waffle House #1130	Contact/Owner Name:	* Number of Repeat Violations: _____	16/84/B
Physical Address: 1-30 Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Cantura/monthly	Hood HoodBoss/3mo	Grease trap : LES/1500 gal/3mo	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							3			✓	
3				✓		Water/ Plumbing					
W							✓				
	✓						✓				

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							✓				
2				✓		Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							2				
	✓						✓				

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					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Frank Palmieri</i>	Print: Frank Palmieri	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: I-30	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/hash browns	41	glass front reach in/creamer	41		
ham/cut tomatoes	41/41	WIC/ham	40		
under/hashbrowns/pancake batter	41/41	pork chop/ steak	39/40		
steam table/grits	162	WIF ambient	6		
steam table/gravy	152				
chili	177				
pancake batter reach in/hashbrowns	41				
hashbrowns	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 100 F at beginning then 90 when I checked all. After adjustment 100+F
45	Clean/degrease floors/food debris
42	Clean walls, behind cold top
39	Clean knife magnet, store knives clean.
	Dishwasher sanitizing per Temp Rite strips
9	Avoid storing raw bacon and sausage over ready to eat foods like lettuce and cooked ham
W	Discussed aggressive cooling methods for hashbrowns including rapid prep to WIC to reach 41 or below
45	Cold top unit under door/pops open easily. Needs to be repaired to cold hold at 41 or below
36	Store wiping cloths in sani buckets
18	Store chemical spray bottles low and separate, not hanging on condiment cart
	Pancake dispensers sanitized after each use, not stored in standing water
37	Condensation in reach in coolers
	Soda/tea nozzles WRS daily
18	Sani buckets set up far too strong @ 200 ppm. Corrected to 100 ppm bleach. Use tests strips
	Time stickered raw shelled eggs to discard.
39	Clean drawer pans where clean dishes are stored. Store dishes clean in drawers.
37	Clean under shelves in back dry storage. Store 6 inches off of floor to clean
32	Rusty shelves in coolers
	Cleaning efforts have been made, continue to clean floors, walls, back area
23	Hot water at insp at back hand sink and 3 comp sink 94-96 F
	Turned up temp on hot water heater. At end of inspection, water at 110 + throughout
42	Clean inside reach in coolers, floors of coolers

Received by: (signature) <i>Frank Palmieri</i>	Print: Frank Palmieri	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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