

# Retail Food Establishment Inspection Report

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

Date: <b>7/15/2024</b>	Time in: <b>2:05</b>	Time out: <b>3:40</b>	License/Permit # <b>need current/to post</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Waffle House #1130</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>28/72/C</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2610 Ridge Rd Rockwall, TX</b>	Pest control : <b>Canturra</b>	Hood <b>HOODZ/4-2024</b>	Grease trap : <b>LES/1500gal/7-8-2024</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
3						✓					
3						<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
3						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						3					
✓						<b>Water/ Plumbing</b>					
3						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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						2					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						W					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						2					
<b>Consumer Advisory</b>						✓					
✓						✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
✓						<b>Physical Facilities</b>					
1						1					
1						✓					
✓						✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
✓						✓					

Received by: (signature) <i>Tammy Mattei</i>	Print: <b>Tammy Mattei</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Waffle House #1130</b>	Physical Address: <b>2610 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need curent/to post	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cheese	39	Overflow steam/grits	137/145	2 door reach in cooler/pork	39
ham	40	steam table/gravy	107	sausage	40
butter	41	chile	143	ham	41
WIF/ambient	3	eggs above stove	72	beef	35
cold top/hashbrowns	42-48	reach in cooler/creamer	41		
mushrooms	41	line steam table/ grits	140/139		
cheese	52	glass front cooler/creamer	45		
under/hashbrowns	48-51	milk	46		

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:
	Front hand sink 100F
31	Soap dispenser not working/also discussed not using scented soap
18	Avoid storing chemicals on 3 comp sink/store low and separate as waffle mix was on landing next to
31	Back hand sink 100+F equipped/needed paper towels/ COS
	3 comp sink 117F
	Dishwasher sanitizing per Temp strips
19	Need air gap at sprayer hose by dishwasher
10	Sani buckets at 0ppm/COS to 100ppm/need to change more often to keep at 100ppm chlorine
27	Need to aggressively cool hashbrowns/ need to cool in WIC first before placing in reach in coolers
	COS by moving hashbrowns prepped today to WIC
6	Eggs above stove/not time stickered and at 72F/discarded
10/39	Clean knife magnet/store knives clean
	Need thermo or temp strips to check dishwasher
3	Discarded gravy in steam table/double panned/needs to hot hold at 135+F
37	Condensation in bottom of reach in coolers/to clean
36/ 39	Multiple places on cookline where pans are sitting in dirty wiping cloths/need to store pans on cleanable surfaces
42	Need to clean in/around/on equipment, in between/food debris
2	Glass front cooler and cold top to cold hold at 41F or below
	Discarded TCS foods in coolers out over 4 hours
45	To clean floors and under equipment
	All utensils and pans to be WRS at least every 4 hours
19	Plumbing under sprayer sink/no air gap/ using a plastic menu to Funnel water into drain/ to repair
42	To clean condiment carts/food debris and grease

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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