Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /2 4	1/2	202	23	Time in: 12:40	Time out: 1:40	FC				7 4				Est. Type Risk Category Page 1 of	<u>2</u>
Pu	ırpo	se of	f Ins	Spect	tion: 1-Routine	2-Follow U	7 3-Cor Contact/Ow			4-	Inve	stiga	tion		* Number of Repeat Violations:	ORE
Waffle House #1130						anie.				ı		✓ Number of Violations COS:	:/C			
		al Ad Rid			Rockwall, TX		st control : oe emailed			Hood	od Boss/9	-2022			e trap : Follow-up: Yes 🗸 🖊 / / O emailed No 🗌	,,
М					Status: Out = not in corpoints in the OUT box for	прпапсе	compliance		= not						policable $COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R$	itch
		•			•					re In	nmed	iate	Cor	rect	tive Action not to exceed 3 days	
O U	ompli I N	ance N O	Stat N A	tus C O	Time and Tem	perature for Fo	ood Safety		R	OU		iance N O	Stat N A	tus C O	Employee Health	R
T				s	(F = de	egrees Fahrenhei and temperature	it)			T		_		S	12. Management, food employees and conditional employees;	
	~					-					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				7				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands	
H	~				4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	edure for hot ho	olding (165°F in	1 2							IS. No bare hand contact with ready to eat foods or approved	
		•			Hours)						-				alternate method properly followed (APPROVED Y N.)	
6. Time as a Public Health Control; procedures & records												Highly Susceptible Populations				
					Арј	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
					7. Food and ice obtained good condition, safe, and			n								
	~				destruction US Foo		, F								Chemicals	
	_				8. Food Received at pro						_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece						,				water only 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	otected, prevente					~					
3					preparation, storage, dis										Water/ Plumbing	
3					10. Food contact surface Sanitized at			ıd			~			ı	19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of reconditioned disca	*	ously served or	•			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							tion Items (2	2 Poi	nts) v	riolat	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
1	~			3	21. Person in charge pre and perform duties/ Cer			dge,		1	~			3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no un	nauthorized person	ons/ personnel				~				28. Proper Date Marking and disposition	
					Safe Water, Recor					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	~				23. Hot and Cold Water	available; adequ	uate pressure, s	afe							Permit Requirement, Prerequisite for Operation	
	~				24. Required records available destruction); Packaged I		ck tags; parasite	e			~				30. Food Establishment Permit (Current/insp report sign posted 12/31/2023	d)
					Conformance w										Utensils, Equipment, and Vending	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe	ecialized	d		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Cons	sumer Advisory	,				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consume foods (Disclosure/Remin in menu w/aster						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
														_		
U					Core Items (1 Poin			ctive 1							ys or Next Inspection , Whichever Comes First	
	I N	N O	N A	C O S			Require Corre	ctive 2	Action R	O U	I N	xcee N O	ed 90 N A	C 0	ys or Next Inspection , Whichever Comes First Food Identification	R
1				О		nt) Violations I	Require Corre	ctive A		O U	I N	N	N	C		R
1				О	Prevention of 34. No Evidence of Inse	nt) Violations I of Food Contam ect contamination	Require Corre			O U	I N	N	N	C 0	Food Identification	R
1	N			О	Prevention of 34. No Evidence of Inseanimals	of Food Contamination ect contamination s/eating, drinking	nination n, rodent/other g or tobacco us			O U	I N	N	N	C 0	Food Identification 41.Original container labeling (Bulk Food)	R
1	N			О	34. No Evidence of Inse animals 35. Personal Cleanliness	nt) Violations I of Food Contamination ect contamination s/eating, drinking perly used and ste	nination n, rodent/other g or tobacco us			O U T	I N	N	N	C 0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	R
1	N			О	Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop	nt) Violations II of Food Contam ect contamination s/eating, drinking perly used and ste amination	nination n, rodent/other g or tobacco us			O U T	I N	N	N	C 0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R
1	N			О	34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta	nt) Violations II of Food Contam ect contamination s/eating, drinking perly used and ste amination	Require Corre nination n, rodent/other g or tobacco us ored			O U T	I N	N	N	C 0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R
1 1 1	N			О	34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta	of Food Contament contamination s/eating, drinking perly used and stem amination method er Use of Utensile, & linens; proper	n, rodent/other g or tobacco us ored is	e		O U T	I N	N	N	C 0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R

Retail Food Establishment Inspection Report

Received by: (signature) Idella Royals	Print: Idella Royals	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 #1130	Physical A	ddress: Ridge RD	City/State: Rockwa	ıll TX	License/Permit # FOOD5074	Page <u>2</u> of <u>2</u>					
vvan	Ε 11003C #1100	2010	TEMPERATURE OBSERVA		III, IA	1 0000014						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
cold to	op/cut tomatoes	41	steam well/gravy	/ 108								
sli	ced cheese	48	chili	137								
diced	d ham/sliced ham	47	glass front cooler/hashbrowns	41/42/41								
h	ashbrowns	41	WIC/steak	37								
unde	er/sliced cheese	41	butter	41								
glass	front cooler/pork chop	41	WIF ambient	7								
	steak	41	glass front cooler/creamer	41								
	sausage	41										
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 119F equipped											
31	Must not store anything in hand sink/to be used for hand washing only and to be accessible											
2	Cold top must cold	hold at 41F or below. To discard TCS items over 41F at 4 hours										
6	No TPHC time stickers on ra	aw shelled	eggs above grill/placed out 30 mi	nutes prior/l	Moved bac	k to cooler to be used	first					
10/39	Must clean knife ma	agnet/lo	ts of food debris/need to	store k	nives cl	ean						
36	Need to store wiping	g cloths	in sani buckets									
10	One sani bucket setup to 0ppm chlorine sanitizer/other sanitizer bucket setup to 100 ppm chlorine sanitizer											
	COS to 100 ppm chlorine sanitizer											
9	Need to store raw shelled eggs low and separate in coolers Need to clean in/around/on equipment/food debris and grease buildup											
42			• •	and grea	ase buil	dup						
45	Need to clean floors		• •									
42	Need to clean carts where condiments are stored											
3	Gravy in steam well discarded as had been out more than 4 hours											
24	Do not double pan gravy and unit to be steam well to be turned up/steam water at 140F. Must be hotter to hot hold at 135+F											
31	Need paper towels at back hand sink and non scented hand soap preferably antibacterial											
	3 comp sink 120F	\ <u></u>										
15/21	Back hand sink 100F											
34	Need to clean dead crickets under shelves in back storage and throughout store											
J 4	Flies Dishwasher sanitizing per Temp strips											
	Dishwasher sanitizing per Temp strips Gloves used throughout											
29	Gloves used throughout Need chemical test strips											
W Last hood cleaning was 9/2022. Need current/refer to fire dept												
9/42	<u> </u>											
5, 12	Trees to death berning book top/manging groupe above/freed to death											
Dono! 1	bys		Duint		П	Title: Person In Charge/	Owner					
Received (signature)			Idella R	oyal	s	Manager Manager	Owner					
Inspected (signature)		tez 1	RS Christy Co	ortez	RS	-						
Farms FIL 00	5 (Revised 09-2015)	0, 1		 ,	1 - 0	Samples: Y N #	collected					