

# Retail Food Establishment Inspection Report

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

Date: <b>7/24/2023</b>	Time in: <b>12:40</b>	Time out: <b>1:40</b>	License/Permit # <b>FOOD5074</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	TOTAL/SCORE
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Establishment Name: <b>Waffle House #1130</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>24/76/C</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2610 Ridge Rd Rockwall, TX</b>	Pest control : <b>to be emailed</b>	Hood <small>Hood Boss/9-2022</small>	Grease trap : <b>to be emailed</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>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					✓					
		✓				✓					
<b>3</b>						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
<b>3</b>						<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

**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>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>2</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					<b>2</b>					
<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>					
<b>1</b>						✓					
	✓					<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>						✓					
	✓					✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Idella Royals</i>	Print: <b>Idella Royals</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 # <b>FOOD5074</b>	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
cold top/cut tomatoes	41	steam well/gravy	108		
sliced cheese	48	chili	137		
diced ham/sliced ham	47	glass front cooler/hashbrowns	41/42/41		
hashbrowns	41	WIC/steak	37		
under/sliced cheese	41	butter	41		
glass front cooler/pork chop	41	WIF ambient	7		
steak	41	glass front cooler/creamer	41		
sausage	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 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 raw shelled eggs above grill/placed out 30 minutes prior/Moved back to cooler to be used first
10/39	Must clean knife magnet/lots of food debris/need to store knives clean
36	Need to store wiping 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
42	Need to clean in/around/on equipment/food debris and grease buildup
45	Need to clean floors, under equipment
42	Need to clean carts where condiments are stored
3	Gravy in steam well discarded as had been out more than 4 hours
	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
	Back hand sink 100F
45/34	Need to clean dead crickets under shelves in back storage and throughout store
34	Flies
	Dishwasher sanitizing per Temp strips
	Gloves used throughout
29	Need chemical test strips
W	Last hood cleaning was 9/2022. Need current/refer to fire dept
9/42	Need to clean behind cook top/hanging grease above/need to clean

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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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