Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		20	Time in:	Time out:		License/Po			7 1				Est. Type Risk Category Page 1 of 2	f 2		
			FOOD5074 3-Complaint 4-Investigation 5							5-CO/Construction 6-Other TOTAL/SCOI						
Establishment Name: Waffle House #1130 Contact/Owner Na						4-	-inve	suga	* Number of Repeat Violations: Vumber of Violations COS:	KE						
Physical Address: 2610 Ridge Rockwall, TX Pest control: Cantura/monthly						Но	od I Boss	/2ma	G	rease	e trap : Follow-up: Yes 7	В				
		Com	plia	nce S	Status: Out = not in co	ompliance IN = in	n complian	ce NO) = not	obser	ved	N/	4 = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watc	h
Ma	ırk t	he ap	prop	riate	points in the OUT box for Prio								_		ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days	
О	I	iance N	N	C	Time and Ten	nperature for F	Food Safet	tv	R	О		N	N	С		R
T U	N	О	A	O S		egrees Fahrenhe	eit)			U T		0	A	o S	Employee Health 12. Management, food employees and conditional employees;	
W					Tritoper ecoming time	and temperature					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	V				3. Proper Hot Holding	temperature(135	5°F)				<u> </u>				Preventing Contamination by Hands	
	•	~			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating pro-	cedure for hot h	olding (16	55°F in 2			~				Is. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a Public Hea	alth Control: pro	ocedures &	& records			Ľ					
	•										Π				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					•	proved Source					~				Pasteurized eggs used when required eggs cooked	
go					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
	_				8. Food Received at pro	oper temperature	e								17. Food additives; approved and properly stored; Washing Fruits	
	•				check at rece	eipt					~				Vegetables Water only 18. Toxic substances properly identified, stored and used	
				l	Protection 9. Food Separated & pr	ofected prevent		food			~				16. Toxic substances properly identified, stored and used	
3				~	preparation, storage, di	splay, and tastin	ng								Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 100	es and Returnal ppm/temperature	bles ; Clea re	ned and		3				/	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc	of returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							otion Ita	me (2 Do	inte) ı	riolat	tions	Rea	uire	Cor	rective Action within 10 days	_
							ation ite	1115 (2 1 0	iiits) i	wiiii		4		CUI	recuve Acuon wunin 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge			R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
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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) Tommy Day	Print: Tommy Day	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: Te House #1130	Physical A		ity/State: Rockwal	I TX	License/Permit # Page FOOD5074	e <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT	IONS	1, 17	1 0 0 2 0 0 1 1					
Item/Loc		Temp F	Item/Location	- r	Item/Locat		Temp F 36				
Grill c	old top/hash browns	42	steam wells/gravy	155	V	WIC/steak					
(diced ham	42	chili	158	ham		32				
CL	ut tomatoes	41	glass front cooler/hashbrowns	41-46	pancake batter		39				
unde	er/pancake batter	41	milk	41	WIF ambient		4				
glass	s front cooler/milk	46	creamer	41							
ch	ocolate milk	47	Shaved steak	41							
	creamer	48	sausage	41							
stea	am wells/grits	155/165	ham	41							
T,			SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
18	Sanitizer bucket setup far	too strong/	well over 100 ppm chlorine saniti	zer. Use te	st strips t	to test to be 100 ppm. CO	S				
	Hand sink 100+F										
45	Lots of food debris	and wat	er on floor.								
31	Syrup bottle in hand	d sink.	Must keep accessible fo	r hand w	<u>ashing</u>	g only.					
40			s as storage containers.	Use a d	cleanal	ole container instea	<u>d</u>				
39	Clean knife magnet										
45	-		et so door remains shut when	closing to	retain te	emps of 41F or below.					
36	Wiping cloths to be										
2	Dishwasher sanitizi		below. No TCS to be stored until re	paired. Mov	ed milk ar	nd creamer to alternate coole	r.				
37			ottles on floor. Store 6 in	iches off	of floo	nr					
40			remely dirty and not cleanable. Avoid card								
W	Hashbrowns per manufacturer's in	structions to I	pe placed in refrigeration of 41F after prope	er draining. Mar	nager to ask	c corporate for further instructions					
9	Store eggs in coole	rs low a	ind separate, not over sa	ausage, l	bacon,	Pork chops. COS					
	3 comp sink 125 F		,	, , , , , , , , , , , , , , , , , , ,	,	•					
	Back hand sink 109 F										
42/45 Cleaning throughout in/around/on equipment. Under equipment, floors.											
Received	l by:		Print:		Ī	Title: Person In Charge/ Owner	•				
(cianotura)	` •		· · · · · · · · · · · · · · · · · · ·	Dav		Manager Manager					
Inspected (signature)	Tommy Day d by: Chvisty Cov	<u>.</u>	Print:								
	6 (Revised 09-2015)	rez, T	RS Christy Co	rtez, I	KS	Samples: Y N # collect	ted				