

Retail Food Establishment Inspection Report

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

Date: 4/29/2025	Time in: 3:50	Time out: 4:50	License/Permit # FOOD5115	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: IHOP 1493			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2616 Ridge Rd Rockwall, TX			Pest control : Ecolab/4-24-2025/monthly	Hood A-Strong/10-2024	Grease trap : LES/2000gal/3-28-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 30	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Kayla Miller</i>	Print: <b>Kayla Miller</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>IHOP 1493</b>		Physical Address: <b>2616 Ridge Rd</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FOOD5115</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
juice dispenser ambient		36	reach in freezer		5	under/milk		40	
reach in cooler/ham		41	reach in cooler/steak		36				
steak		36	WIC/tomatoes		40				
cold top/cut tomatoes		35	ham		41				
ham		33	hasbrowns		41/37/38				
under /waffle mix		35	WIF ambient		-6				
hot holding/gravy		162	sausage on flat top		198				
egg wells/eggs		40	front cold top/ranch		40				
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:								
	Drink hand sink 123F equipped								
	Shelf stable individual creamers								
	Sani buckets using Sink & Surface 272-700ppm								
	Test strips on site/June 2027 for Sink & Surface								
	Cookline hand sink 122F equipped								
45	To clean floors, food debris, missing grout								
42/10	To clean in/around/on equipment								
42	To clean pass thru/grease and some food debris								
42/39	To clean shelves under cookline where plates are stored								
42	To clean receipt holder over cookline/grease droplets above								
42/10	Clean cold top gaskets, under cold top lids, door and handles of reach in coolers								
	Grease changed twice a week								
42	To clean hand sink and walls throughout								
42	Need to clean scale and various equipment throughout								
	Warewash hand sink 130F equipped								
	3 comp sink 120+F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
45	To clean floors drains/food debris								
34	Some fruit flies in dish pit area								
29	Need current chlorine test strips								
43	Need light in WIF/not working								
10	To clean ice deflector panel/some minor pink slime forming								
	Digital thermo								
	Dar Pro picks up and disposes of spent grease								
	Sleeved straws								
	Hand sink (drink area by RRs)								
	Soda/tea nozzles WRS dailt								
	Bulk butter in ice slurry/but during slow service, in coolers								
Received by: (signature) <i>Kayla Miller</i>			Print: <b>Kayla Miller</b>			Title: Person In Charge/ Owner <b>Manager</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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