

Retail Food Establishment Inspection Report

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

Date: 8/15/2025	Time in: 3:30	Time out: 4:40	License/Permit # FS-9437	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: Well's Cattle Co Restaurant & Market			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 206 N Fannin Royse City, TX			Pest control : Enviro-Tech/8-13-2025	Hood Bare Metal/6-2025	Grease trap : Black Sheep/	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 X 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	
3					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)	
3					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 Sysco/BeneKeith	
	✓				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 2, working on 3rd	
	✓				22. Food Handler/ no unauthorized persons/ personnel 5	
		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 posted consumer advisory on 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	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
W					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
	✓				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	
	✓				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 Wells</i>	Print: Kayla Wells	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Well's Cattle Co Restaurant & Market		Physical Address: 206 N Fannin		City/State: Royse City, TX		License/Permit # FS-9437		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
cold top/cut tomatoes		41	hot dogs on counter		51	meatloaf		41	
shredded cheese		41	small cold top/pimento cheese		41	white freezer		-14	
under/sliced cheese		41	par fried fries on counter		81-95	dessert reach in cooler		34	
steam wells/grilled onions		158	hamburger cooked		178	reach in freezer		-22	
grilled mushrooms		166	glass front under counter/cheese		42	meat reach in freezer		-30	
grill drawers/sliced cheese		43	reach in cooler/butter		42	dessert reach in cooler		34	
pimento cheese/chicken patties		52/ 44	reach in cooler/shredded cheese		41				
under counter freezer		-4	reach in cooler/sliced cheese		42				
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 100F equipped								
38	Do NOT thaw meat in standing water. Must thaw under running cool water								
10	Need to have sani bucket setup to 200ppm/COS/to change every 2 hours								
45	Need to clean floors, walls, food debris								
36	Need to store wiping cloths in sani buckets, not dirty on prep surfaces								
32	Need to clean cutting boards where badly discolored/ replace when necessary								
37	Removed hair from cutting board								
2	Do not double pan pimento cheese in grill drawers as will not cold hold at 41F or below/discarded								
42	Need to clean in/around/ on equipment/food debris and grease								
2	Hot dogs placed in cooler/must cold hold at 41F or below/ had been out for 30 minutes								
6	Par fried fries were made at 11/must be discarded at 4 hours/cannot sit on counter for longer								
	Much more organized in back room! new shelves and reach in coolers, 2 door reach in gone								
	Also using food save sani wipes @200ppm quats								
	Outside looks cleaner out the back door. Good.								
39	Need to store meat presses/patty former clean/do not leave with raw meat on								
2	Grill drawers must cold hold at 41F or below/moved chicken patties to back cooler								
39	Must WRS ice cream scoops at least every 4 hours /in storage room								
35	To store employee drinks low and separate/ not on prep counters								
10	Need to store potato slicer clean								
	Gloves used								
	Digital thermo and current test strips								
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Print: Kayla Wells									
Title: Person In Charge/ Owner Manager									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: Christy Cortez, RS									
Samples: Y N # collected									

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