Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /1 4	1/2	02	25	Time in: 10:30	Time out: 12:15		S-7			01				Est. Type Risk Category Page 1 of 2	2_
Es	stabli	ishme	nt l	Nam	tion: 1-Routine	2-Follow 1	Up 3-C	C omplai Owner Na		4-	Inve	stiga	atior		5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	RE
Sr	านf	fers	F	Res	taurant	n				77					Number of Violations COS:	C
29	01	al Ad Villa	ge	ss: Dr	Rockwall, TX	LA	est control : A Exterminato	rs/8-9-20	025	Ho Optim	OQ ium/8-1	-2025	So	uthv	e trap : Follow-up: Yes V 20/1 0/1 V vaste/1000gal/7-10-2025	_
Ma		Comp he app			points in the OUT box for	each numbered		Mark '✓		eckm	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W- Water for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:h
O U	mpli I N		Stat N A	C O	Time and Tem	perature for I	Food Safety		R	O U		iance N O	Stat N A	C O	Employee Health	R
Т				Š	(F = de) 1. Proper cooling time a	egrees Fahrenhond temperature	-			T				Š	12. Management, food employees and conditional employees;	
3											~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding t	emperature(13	5°F)				<u> </u>				Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used	
	~				5. Proper reheating proc Hours)	cedure for hot h	nolding (165°F	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	lth Control; pro	ocedures & re	ecords					L		Highly Susceptible Populations	
					App	proved Source	2				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained			d in							eggs cooked	
	~				good condition, safe, an destruction US Fo	ods									Chemicals	
	~				8. Food Received at pro		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
						from Contam	nination				~				18. Toxic substances properly identified, stored and used	
3				~	9. Food Separated & propreparation, storage, dis			od							Water/ Plumbing	
3					10. Food contact surface Sanitized at			and		3					19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned discarding		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ation Items	s (2 Poi	nts) ı	violai	tions	_		Cor	rrective Action within 10 days	
O U T	I N		N A	C O S	Demonstration	of Knowledge	e/ Personnel		R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
	~				21. Person in charge pro and perform duties/ Cer 4					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no ui 25	nauthorized per	rsons/ personn	el			~				28. Proper Date Marking and disposition	
					Safe Water, Recor	rdkeening and									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						Labeling	l Food Packag	ge			~				Thermal test strips	
	~				23. Hot and Cold Water	Labeling									Permit Requirement, Prerequisite for Operation	
	✓ ✓				23. Hot and Cold Water 24. Required records av destruction); Packaged	Labeling available; adec	quate pressure	e, safe			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					
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Retail Food Establishment Inspection Report

Received by: (signature) Chandler Smith	Print: Chandler Smith	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Southfers Restaurant 2901 Village Dr Rockwall, TX FS-7554-01			T 50		a: (a							
TIMERATURE ORSERVATIONS Investions Investigations In	Snuff	fers Restaurant			ity/State: License/Permit # FS-7554-01 Page 2							
cold top/shredded cheese			1		TIONS							
Sour cream 41 salsa 39 mashed potatoes 4 steam wells/mashed potatoes 155 drawers/veggie burgers 41 tomatoes 4 chile 164 brisket 41 reach in freezer 4 grill drawers/hot dogs 41 fry drawers/raw chicken 41/41 hamburgers 41 cold top/corn dogs 41 cheese 41/41 hamburgers 41 cold top/corn dogs 41 cheese 41 under/raw chicken 41/41 hamburgers 41 under/raw chicken 41 cheese 41 under/raw chicken 41 cold top/cut tomatoes 40 WIC/par fried fries 46-51 observations and sink by fryer 135F, needs paper towels 132 To address cutting boards where badly discolored, scored. Replace when necessary. Note detailed cleaning of equipment/found food debris and grease buildup 10 not store raw shelled eggs with ready to eat foods in cooler drawers/COS, discarded jalepenos 142 Need to clean potato slicer and store clean 145 Missing groutfood debris buildup and water retention /general maintenance to building, walls, floors, ceilings in bar as well 145 Need to seal holes in walls and pipe penetrations to ceiling, seal gaps throughout to prevent pest entry Warewash hand sink 120F equipped 15 colean shelves in cookine/grease buildup 16 colean shelves in cookine/grease buildup 17 colean fish 130+F Dishwasher santitzing at 100ppm chlorine 18 Colean shelves in cookline/grease buildup 19 colean shelves in cookline/grease buildup 19 colean shelves in cookline/grease buildup 10 colean floors under ice machine 10 colean shelves in cookline/grease buildup 10 colean shelves in c	Item/Loc	ation		•		Item/Loca	tion	Temp F				
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