

Retail Food Establishment Inspection Report

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

Date: 8/14/2025	Time in: 10:30	Time out: 12:15	License/Permit # FS-7554-01	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: Snuffers Restaurant			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		25/75/C
Physical Address: 2901 Village Dr Rockwall, TX		Pest control : LA Exterminators/8-9-2025	Hood Optimum/8-1-2025	Grease trap : Southwaste/1000gal/7-10-2025	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 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		
3					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 US Foods	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3				✓	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	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 25	
		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	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	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	
1					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	
1					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	
1					47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Chandler Smith</i>	Print: Chandler Smith	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: Snuffers Restaurant		Physical Address: 2901 Village Dr		City/State: Rockwall, TX		License/Permit # FS-7554-01		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
cold top/shredded cheese		41	ham		40	queso		41	
sour cream		41	salsa		39	mashed potatoes		41	
steam wells/mashed potatoes		155	drawers/veggie burgers		41	tomatoes		41	
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	under/raw chicken		41				
cold top/cut tomatoes		40	WIC/par fried fries		46-51				
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:								
31	Hand sink by fryer 135F, needs paper towels								
32	To address cutting boards where badly discolored, scored. Replace when necessary.								
42	Need detailed cleaning of equipment/found food debris and grease buildup								
42	Need detailed cleaning inside coolers drawer, food debris and grease buildup								
9	Do not store raw shelled eggs with ready to eat foods in cooler drawers/COS, discarded jalepenos								
42	Need to clean hood vent filters/grease buildup								
10/39	Need to clean potato slicer and store clean								
40/34	Do not use carboard to line shelves where bread is stored/can attract pests and roaches								
45	Missing grout/food debris buildup and water retention /general maintenance to building, walls, floors, ceilings in bar as well								
45	Need to seal holes in walls and pipe penetrations to ceiling, seal gaps throughout to prevent pest entry								
	Warewash hand sink 120F equipped								
45	Food in drains/to clean to prevent pests, dead roach in floor drain								
	3 comp sink 130+F								
	Dishwasher sanitizing at 100ppm chlorine								
37	AC dripping from air return vents onto floor in warewash area								
42	To clean shelves in cookline/grease buildup								
42/32	To clean and address shelves in chemical storage, rusty								
	Prep hand sink 132F equipped								
10	To clean inside ice machine/some slime buildup								
45	To clean floors under ice machine								
47	Heavy blocks of ice on beer WIC condenser/need to repair								
	Sani buckets at 200ppm quats/Test strips current								
9	Need to cover flour, batter in dry storage when not in use								
1	Discarded par fried fries in WIC as never made it to 41F or below								
27	Must use shallow metal pans, no lids and no stacking until fully 41F or below								
31	Drink hand sink 126F equipped/bar hand sink 120F (need soap and paper towels at bar hand sink)								
19	Bar 3 comp sink/hot water spigots not dispensing water/need to repair/state minimum requirement								
	Bar dishwasher sanitizing at 100ppm chlorine								
Received by: (signature) <i>Chandler Smith</i>			Print: Chandler Smith				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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