

# Retail Food Establishment Inspection Report

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

Date: <b>10/31/2025</b>	Time in: <b>2:26</b>	Time out: <b>3:45</b>	License/Permit # <b>FOOD5115</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>IHOP 1493</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>8/92/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2616 Ridge Rd Rockwall, TX</b>	Pest control : Ecolab/10-24-2025/monthly	Hood Blanco/9-2025	Grease trap : LES/2000gal/8-26-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41 °F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
			✓			<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked for immediate service</b>					
				✓		<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used					
	✓					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Gordon</b>						19. Water from approved source; Plumbing installed; proper backflow device					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature <b>check at receipt</b>											
<b>Protection from Contamination</b>											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>											

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>4</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>25</b>						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2025</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
<b>Consumer Advisory</b>											
	✓										
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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					1					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
W							✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean					
1							✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

Received by: (signature) <i>Nikki Jankovec</i>	Print: <b>Nikki Jankovec</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	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 <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ham	40	reach in freezer	11	salad cold top/ranch	39
cut tomatoes	40	sausage hot holding	181		
under/pancake mix	42	reach in cooler/corn dog	41		
reach in cooler/ham	41	ham	41		
cut melon	41	WIF ambient	13		
gravy hot holding	145	WIC/cut tomatoes	40		
chicken fried	191	cheese	40		
egg well	41	raw hamburgers	38		

**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 110F equipped
	Shelf stable individual creamers
	Sani buckets using Sink & Surface 272-700ppm
	Test strips on site/June 2028 for Sink & Surface
	Cookline hand sink 103F equipped
45	To clean floors, food debris, missing grout
42	To clean in/around/on equipment
42	To clean pass thru/grease and some food debris/cleaner than last inspection
42	To clean shelves under cookline where plates are stored/cleaner than last inspection
	Wheels on equipment have been cleaned
	Cold top and cooler gaskets much cleaner! good
	Grease changed twice a week
42	To clean walls throughout
42	To clean various equipment throughout
	Warewash hand sink 122F equipped
	3 comp sink 130+F equipped
	Dishwasher sanitizing at 100ppm chlorine
45	To clean floors drains/food debris
34	Lots fruit flies in dish pit area/near and in trash can
39	Avoid storing knives between equipment
W	Condensation in WIF/multiple repairs have been made/working toward repairing
31	Bathroom hand sinks must be at least 100F and run continuously for 20 seconds/NEED handled faucets
	Digital thermo
	Dar Pro picks up and disposes of spent grease
	Sleeved straws
	Hand sink (drink area by RRs) 120F equipped
	Soda/tea nozzles WRS dailt
	Bulk butter in ice slurry/but during slow service, in coolers

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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