

Retail Food Establishment Inspection Report

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

Date: 10/14/2025	Time in: 2:10	Time out: 4:00	License/Permit # FS-7877	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							TOTAL/SCORE
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Establishment Name: Steak n Shake	Contact/Owner Name:	* Number of Repeat Violations: _____	14/86/B
Physical Address: 578 E I-30 Rockwall, TX	Pest control : Ecoclab/9-24-2025	Grease trap : Southwaste/ 9-16-2025	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
3						3					
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						2				
	✓						2				

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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						Proper Use of Utensils					
	✓					1					
	✓						✓				
	✓					1					

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Phillip Moore</i>	Print: Phillip Moore	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: Steak n Shake	Physical Address: 578 E I-30	City/State: Rockwall, TX	License/Permit # FS-7877	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hamburger cold top/raw burger	40	reach in freezer/not HTT	34	WIF ambient	-2
under/raw burger	41	whipped topping	50		
cold top/cut tomatoes	38	under counter cooler/ambient	35		
shredded cheese/pasta	36/36	shake mix	38/40		
steam wells/soup	156	WIC/hamburgers	38		
grilled onions	158	chile	39		
cheese dispenser	154	sliced cheese	40		
burger from grill	214				

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:
	Front hand sink 105F equipped
19	Front hand sink leaking under/ onto floor/need to repair
42	To clean in/around/on equipment/ grease and food debris
	Sani bucket not setup 200ppm quats/COS/to change every 2 hours
	Grease changed every 10 days at least/test using company standards strips
	Back prep hand sink 113F
34/32	Fruit flies around shake spinner sink/not draining properly/using bungee cord to hold sink up/not cleanable
19	Need to drain properly to not allow water to pool in spinner sink
	Shake cups rinsed after every use
	Whipped topping machine and shake spinners sanitized every 4 hours
34	Fruit flies/to address
45	To clean walls and floors debris/food debris and splatters /need to clean grease under and below fryers
42	To clean inside coolers/ food debris
	Commercially bagged chile/heated to manufacturer's instructions
	warewash hand sink 105F equipped
	3 comp sink 127F
	Sani sink setup to 200ppm quats
	Test strips on site/current
45/ 47	To clean floor drains/odor detected in multiple places
	Internal grease system/Darling
10/ 33	Dishwasher not sanitizing/ will use 3 comp sink until repaired
	Drink hand sink 118 F equipped
	Soda/tea nozzles WRS daily
	Self Serve ketchup cleaned every 2 weeks
42	To clean inside storage containers in drive thru area
19	Need air gap under soda machine/ice machine
45	To seal gaps in ceilings, holes in walls
47	Reach in freezer not hht/ambient temps 34F/if using as a freezer, must hold food frozen ambient should be below 10F

Received by: (signature) <i>Phillip Moore</i>	Print: Phillip Moore	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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