

Retail Food Establishment Inspection Report

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

Date: 2/5/2026	Time in: 2:20	Time out: 4:00	License/Permit # need current/to post	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
Establishment Name: Cracker Barrel Old Country Store			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 945 E i-30 Rockwall, TX			Pest control : Ecolab/1-5-2026	Hood Aver/10-2025	Grease trap : LES/1500gal/1-9-2026	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						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					
		✓					✓				
		✓					✓				
3						Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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						W					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
2							✓				
Consumer Advisory						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						1					
	✓						✓				
	✓						✓				

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Justin Sharp</i>	Print: Justin Sharp	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: Cracker Barrel Old Country Store	Physical Address: 945 E I-30	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
fry cooler/chicken/chicken	36/37	sweet potatoes/dressing	178/181	mashed potatoes	168
pancake station/only non TCS/1 waffle mix		hot holding reach in/chicken	148	carrots	158
grill drawers/hashbrowns	41	broccoli rice casserole	168	ROP reach in cooler=m/mashed potatoes	41
ham/cheese	41/41	under counter freezer	5	green beans/turnip greens	41/41
under counter freezer	-8	overflow grill drawers/meatloaf	38/39	3 door cooler/berries	41
stream wells/grits	183	under counter freezer	5	mac n cheese	41
hashbtown casserole	178	pancake cold top/sliced cheese	41	WIC/baked potatoes/turkey	39/42
beans/chicken	154/151	hot holding reach in/sweet potatoes	164	sausage/French toast bake	37/40

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:
	Prep hand sink by office 101F equipped
6	Raw shelled eggs on counter/must use and adhere TPHC stickers, 4 hours to discard
	Waffle cold top not being used except for one pancake dispenser at a time/about 10 orders/less than 4 hours
32	To address cutting boards where badly scored/discolored
42	To clean equipment in/around/and on, grease and food debris /also clean inside coolers and grill drawers
	Sani bucket setup to 272-700ppm Sink & Surface
45	Need to pull out cooking equipment and clean behind/food debris and grease
	Sani dispenser dispensing at 272 to 700ppm Sink & Surface
	Line hand sink 118F equipped
	Warewash hand sink 137 F equipped
	3 comp sink 128+F
	Dishwasher sanitizing per temp strips
W	Temp strips on site/sink & Surface test strips expired 2024/need new
	Digital thermos used
	Prep hand sink 111 F equipped
25	ROP time logs mostly correct/2 days of gravy with starting temp @ 180 then up to 183F/doesn't make sense
	Manager to check with employees to correct
45	under counter milk cooler/ need to replace gaskets, no tape to be used/moldy
	Using shelf stable creamers
	Soda/tea nozzles cleaned and sanitized daily
	Soup conserve well/167, 165F/ice cream Conservewell water 123F/needs to be 135F/ just filled/to monitor
	Expo hand sink 111F equipped
34	Some fruit flies in expo area
	expo/steam well gravy 183F,
	expo cold top/sour cream 40, pico 40F
	WIF ambient -12F
	to go hot holding unit 154F
	under counter milk cooler/milk 41F

Received by: (signature) <i>Justin Sharp</i>	Print: Justin Sharp	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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