

Retail Food Establishment Inspection Report

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

Date: 6/1/2026	Time in: 2:30	Time out: 3:50	License/Permit # FOOD5076	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: Applebee's			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		9/91/A
Physical Address: 687 E I-30 Rockwall, TX			Pest control : Rentokil/5-22-2026	Hood RapidFire/5-12-2026	Grease trap : LES/1000gal/3-31-2026	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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
			✓			Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
W						✓					
	✓					✓					

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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
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					
1						✓					
	✓					✓					

Received by: (signature) <i>Aaron Dunn</i>	Print: Aaron Dunn	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: Applebee's	Physical Address: 687 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5076	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
left side cold top/shredded cheese	42	steam well/mashed potatoes	164	reach in cooler/rice	41
pasta/rice	41/41	middle cold top/pico	49	diced cooked chicken	40
under/cream sauce	41	cut tomatoes	40	WIC/cut tomatoes	39
		under/queso/impossible burger/sausage	41/49/41	pico/ribs	38/40
grill drawers/raw chicken	41	right cold top/pico	39	diced cooked chicken	40
ribs/ribs	43/42	cut tomatoes	40	WIF	4
steak	39			beer WIC ambient	34
salmon/cooked chicken	40/39	reach in freezer ambient	16	expo cold wells/sour cream	

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:
	Warewash hand sink 130F equipped
	Dishwasher sanitizing at 100ppm chlorine
45	Need to clean floor drains, food debris and debris (straws)/on top of dishwasher (food debris) and to clean strainer sink/food debris
	Front hand sink 108F equipped
	3 comp sink 120F
39	Need to clean pasta strainers and pots daily/buildup and grease
45/32	MAINTENANCE needed throughout to floors, walls, ceiling in kitchen
	Chlorine test strips current 7/2026 exp, Sink & Surface test strips current 2/028exp
	Sani buckets setup to 272-700 Sink & Surface
34	Some fruit flies near beer WIC
42	To clean carbon/grease buildup around and on grills, grates
32	Rusty shelves inside coolers to be replaced/watch condition of wooden chargers for sizzling fajitas
32	Need to replace cutting boards where badly scored
42	To clean surfaces in crevices, food debris and grease
45	To clean floors and under equipment/ food debris and grease
42	Line hand sink 106F equipped
	Gloves used for prep and RTE
2/32	Impossible burgers above 41F/everything else is cold/they were next to a broken gasket/ perhaps allowing for increase in temp/moved them to top shelf
	Back prep hand sink 106F equipped
42/45	To clean and sanitize all surfaces and prep counters and under shelves, walls, inside running dipper well/food debris
45	To repair broken baseboards where missing/need to seal gaps
	Drink hand sink 105F equipped, RR sinks +F equipped
	Bar hand sink 120F equipped, 3 comp sink 114F

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

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