

Retail Food Establishment Inspection Report

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

Date: 11/13/2020	Time in: 10:15	Time out: 11:44	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
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Establishment Name: Applebee's	Contact/Owner Name:	* Number of Repeat Violations: _____	9/91/A
Physical Address: 1-30 Rockwall, TX	Pest control : Massey/2 weeks	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					
		✓					✓				
		✓					✓				
	✓					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							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
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					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Applebee's	Physical Address: I-30	City/State: Rockwall, TX	License/Permit # FOOD5076	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/pico/pasta	41/39	salmon/shrimp	37/37	reach in cooler/ corndog/rice	41/41
under/pasta/rice	39/41	ribs/beef	40/41	drink counter cooler/ambient	38
left cold top/pico	41	raw chicken	37	Bar cooler ambient	39
lettuce	41	WIC/cut tomatoes	37		
middle cold top/cut tomatoes/chicken	37/37	chicken	35		
under/brisket	39	WIF ambient	1.7		
prime beef	39	Beer WIC/ambient	38		
Grill drawers/cheese	41	reach in freezer/ambient	7.3		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Dishwasher hand sink 100
31	Front hand sink 80, manager is going to reset tanks. Must have hot water available for prep. Tanks reset and were at 100.
	Line hand sink 100
40	Discard single use boats near fryers. Avoid re-use.
32	Badly rusted shelves in grill line coolers. Sand/bleach cutting boards.
45	Watch gaskets on grill line coolers for proper sealing and closure
	New sink and surface sanitizer with Ecolab. Dodecylbenzenesulfonic acid. Test strips on site. 4.3 (within range)
45	Patch holes in walls
W	Dishwasher not sanitizing, will use 3 comp sink until repaired. Had not been used today.
42	Clean spice containers, lids
37	Hang mops to dry
	Back hand sink 100+
37	Condensation in WIF. Protect foods under.
	3 comp sink 110+
45	Maintenance to floors, walls, broken tiles, baseboard, missing grout
39	Clean pasta strainers. Don't store dirty.
34	Fruit Flies
42	Clean in/around/on equipment. Especially grease buildup on fryers, back side of them.
32	Exposed wood in bar area
	Bar hand sink 100. 3 comp 110
	RR sinks 100
	Bodily fluid kit on site
42	Clean floor drains
W	Watch salad cold top for temps to cold hold at 41 or below.
W	Turn on condiment cooler

Received by: (signature) <i>Ricky Parrish</i>	Print: Ricky Parrish	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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