

# Retail Food Establishment Inspection Report

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

Date: <b>12/13/2022</b>	Time in: <b>9:10</b>	Time out: <b>10:35</b>	License/Permit # <b>FS-9158</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>Olive Garden</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>7/93/A</b>
Physical Address: <b>I-30 Roelwall, TX</b>		Pest control : <b>Ecoclab/monthly</b>	Hood <b>Cintas/3mo</b>

Grease trap : <b>Southwest/2000gal/3mo</b>	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>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
<b>3</b>							✓				
	✓					<b>3</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>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						W					
	✓						✓				

### 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>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
W							✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓					W					

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Charlie Rougeau-Medlie</i>	Print: Charlie Rougeau-Medlie	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Olive Garden</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9158</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
WIC/raw chicken	<b>32</b>	grill drawers not setup/ ambient	<b>36</b>	dessert reach in cooler/cheesecake	<b>40</b>
<b>pasta/pasta</b>	<b>33/35</b>	cold holding drawers not setup/ ambient	<b>34</b>	salad cold top/cut tomatoes	<b>41</b>
creamy mushroom sauce	<b>35</b>	cold holding drawers not setup/ambient	<b>37</b>	<b>cut lettuce</b>	<b>41</b>
bagged lasagna meat	<b>36</b>	grill cold holding drawers not setup/ambient	<b>29</b>	under counter salad cooler/ambient	<b>39</b>
bagged chicken gnocchi in ice slurry	<b>34</b>	pasta cooler water w/bags in it/water	<b>188</b>	counter salad cooler/ambient	<b>40</b>
Veggie WIC ambient	<b>34</b>	pasta cooler water w/bags in it/water	<b>191</b>	under counter freezer ambient	<b>19</b>
<b>WIF ambient</b>	<b>-11</b>	steam wells not setup/water	<b>178</b>	under counter cooler/milk	<b>41</b>
under counter cooler/shrimp	<b>41</b>	Calamari on cart from WIC	<b>40</b>	bar cooler ambient	<b>38</b>

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Prep hand sink 109 F with soap and paper towels. Post employee health poster at hand sink
W	A little condensation in WIF/cover foods under to protect
	Prep hand sink 110 F with soap and paper towels
42	Need to clean carts/some food debris
	Line hand sink 128 F with soap and paper towels. Watch high temps
20	Cookline pasta cooker/drain under is clogged and not draining properly. Will not use until drain is working.
	Above drain is isolated. Other drains working properly
	Watch dented cans
	Hand sink by ice machine 129 F with soap and paper towels. Watch hot temps
	Ice machine looks good
	Dishwasher hand sink 109 F with soap and paper towels
	3 comp sink 143 F
	Dishwasher sanitizing per Temp Dot stickers
	Salad prep hand sink 120 F with soap and paper towels
42	Clean inside dessert cooler/handles, etc
W	Gasket broken in various places throughout/ on order already to be installed
42	Need to clean inside salad chiller/food debris/croutons
W	Rusty salad plate rack. To protect plates and to be made cleanable
	To go hand sink 109 F with soap and paper towels
	Sani buckets at 200 ppm quats
	Drink hand sink 127 F with soap and paper towels
	Expo hand sink 110 F with soap and paper towels
	Soda/tea nozzles WRS daily
W	Cover alcohol bottles nightly to prevent fruit flies
	Bar 3 comp sink 110+F, bar hand sink 100+F with soap and paper towels
	No evidence of fruit flies in bar. Good
10	Need to clean milk frother/sanitize/ Avoid leaving dirty overnight
	HACCP logs current and on file

Received by: (signature) <i>Charlie Rougeau-Medlie</i>	Print: Charlie Rougeau-Medlie	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)