

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>8/17/24</b>	Time in: <b>11:47</b>	Time out: <b>12:55</b>	License/Permit # <b>FS-0004552</b>	CPFM <b>5</b>	Food handlers <b>4</b>	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>Bearded Monkey</b>	Contact/Owner Name: <b>Michael Weatherall</b>	Number of Repeat Violations: <b>6</b>	<b>11/89/B</b>
Physical Address: 2861 Ridge Rd #101 Rockwall, Tx	Pest control : Orkin 2/14/24	Number of Violations COS: <b>0</b>	

**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>					
	✓					✓					
1. Proper cooling time and temperature <b>See</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>State hand sink form posted</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>						✓					
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature						✓					
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓					
	✓					<b>Highly Susceptible Populations</b>					
6. Time as a Public Health Control; procedures & records						✓					
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>N/a</b>					
	✓					<b>Chemicals</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>BEK</b>						✓					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
8. Food Received at proper temperature <b>Checking</b>						✓					
<b>Protection from Contamination</b>						✓					
	✓					18. Toxic substances properly identified, stored and used <b>Store low</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>					
	3					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>★</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	✓					✓					
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					

**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>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>5</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 4 all within 30 days						28. Proper Date Marking and disposition <b>Good date labels</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Thermapen and strips current</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>120, good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commerical</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temps taken 3x daily</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Front sink only reach 94</b> <b>★</b>					
<b>Consumer Advisory</b>						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu						✓					
33. Warewashing Facilities; installed, maintained, used/ service sink or curb cleaning facility provided <b>confirmed 100ppm</b>											

**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>					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals <b>★</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean <b>★</b>					
1						✓					
36. Wiping Cloths; properly used and stored <b>Stored in solution</b>						43. Adequate ventilation and lighting; designated areas used					
	✓					✓					
37. Environmental contamination <b>★</b>						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					1					
38. Approved thawing method <b>Refrigerator</b>						45. Physical facilities installed, maintained, and clean <b>★</b>					
	✓					✓					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped and clean</b>					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations <b>N/A</b>					
	✓										

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Alfredo Valle</b>	Print: <b>Alfredo Valle</b>	Title: Person In Charge/ Owner <b>MOD</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Bearded Monkey</b>	Physical Address: <b>2861 Ridge Rd #101</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0004552</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
3door fridge back	40	Par cooked wings	38	Fire/ sweet	135/138
3door fridge dry storage	37	Prep cooler		Line prep cooler	
Chix/burger patties	37/37	Mushrooms	39	Pico/slice tom	35/37
Beef crumble/refried bns	38/38	Egg wash	38	Mozz/pizza sauce	37/35
Par cooked wings	40/41	Below		Ham/beef	36/36
Wings cooling	138	Chix breast	38	Below	
Jager freezer	13.4	Chix strip	38	Chicken	38
Glass prep cooler	38	Hot holding		Lettuce	39

**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: all temperatures are taken in F
	Restrooms equipped temp greater than 104
31	Hand sink equipped greater than 104 except sink across from dry storage
	3 comp sink not set up, 120, using quat sani 200ppm test strips current
	Dishwasher confirmed 100ppm, test strips current
34	Fruit flies observed by dishwasher
32	Time to sand or replace all cutting boards
	Great practice to hang mop heads to drip dry over mop sink
47	Time to detail clean or replace a few dishwasher racks that are heavily soiled
37	Time to defrost jager chest freezer
	Digital thermo onsite, gloves used to touch rte foods
32	Observed egg wash dredge basket, broken wires, discard and replace
42/45	General detail cleaning underneath, between, behind, around all line equipment. Heavy "old dirt" buildup
	Hot holding queso 138, refried beans 146, chili 145, marinara 146
42/45	General detail cleaning under flattop and grill
	WIC keg cooler amb 34
	WIC amb 34, slice/grated cheese 38/39, whole tomatoe 38, cut lettuce 39
	WIC keg cooler amb 39
10	Mold observed on ice machine deflection plate. Burn ice, W/R/S bin before allowing ice to accumulate
	Bar
	Hand sink equipped greater than 104
	Dishwasher confirmed 100ppm
	Bottle beer cooler 41, glass chiller 32, bottle beer cooler 42, bottle beer chest 41, glass chiller 17
	Using draft plugs, cleaned daily. Lines are cleaned weekly by Andrews and BEK
	Frozen margarita machine cleaned per manufacturer specs weekly
32/42	Using pencil top erasers for bottle toppers, uncleanable, replace with rubber tip bottle toppers
42/45	General detail cleaning underneath, behind, between all bar equipment

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: <b>Richard Hill</b>	Samples: Y    N    # collected

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