Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
	Date: Time in: Time out: License/Pe 10/21/2024 10:00 11:35 FS-9												Est. Type Risk Category Page 1 of 2	2		
Pı	Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 🔲 3-Compla							4-Ir	ivest	iga	tior	n	5-CO/Construction 6-Other TOTAL/SCOR	ε		
Pi	Establishment Name: Contact/Owner N Pier 101										1		* Number of Repeat Violations: Vumber of Violations COS: a trap : Follow-up: Vac [1]	R		
Ph 10	ysica 1 Fa	al A ann	_{ddre} nin	ess: Roc	kwall, TX Pest control : ABC/9-28-2024			looc gacy/1	1 10-7-20)24	G	reas eD	e trap : Follow-up: Yes IJ/03/1	_		
Ma						0 = not							pplicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an \bigwedge in appropriate box for R$	h		
Co	mpli	ance	Sta		Priority Items (3 Points) violations	Ĺ	_		<i>nedia</i> nplia		Sta		ive Action not to exceed 3 days			
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	R O I N N C U N O A O Employee Health T - - S - -						Employee Health	R		
3					1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)	\square			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands			
	~	4 Proper cooking time and temperature											14. Hands cleaned and properly washed/ Gloves used properly			
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)			
	-				6. Time as a Public Health Control; procedures & records	$\left \right $										
						\square							16. Pasteurized foods used; prohibited food not offered	 		
					Approved Source 7. Food and ice obtained from approved source; Food in		_	~	~				Pasteurized eggs used when required eggs cooked			
	~	destruction BeneKeith/Sysco											Chemicals			
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Protection from Contamination						_		~				Water only 18. Toxic substances properly identified, stored and used			
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing					Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature					19. Water from approved source; Plumbing installed; proper backflow device	proved source; Plumbing installed; proper					
	~				11. Proper disposition of returned, previously served or reconditioned discarded			•	~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	Priority Foundation Items (2 Poi							0	I	N	Ν	С		R		
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0 A	A	O S	Food Temperature Control/ Identification			
	~				and perform duties/ Certified Food Manager/ Posted		2	2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	<u> </u>		
	22. Food Handler/ no unauthorized persons/ personnel					2	2					28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
┝	~	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite				[]	_	Т					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)			
	~			24. Required records available (snelistock tags; parasite destruction); Packaged Food labeled				٩	~				12/31/2024			
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
	Consumer Advisory					2	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/Buffet Plate)/ Allergen Label in menu			1	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio		0	Ι	N	Ν	С		R		
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Т		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)			
┝	マ マ				animals 35. Personal Cleanliness/eating, drinking or tobacco use	$\left - \right $			~				Physical Facilities			
W	•				36. Wiping Cloths; properly used and stored	$\left \right $			~				42. Non-Food Contact surfaces clean			
F	~				37. Environmental contamination	[]			~	1			43. Adequate ventilation and lighting; designated areas used			
╞	~	╡			38. Approved thawing method			,	~	1			44. Garbage and Refuse properly disposed; facilities maintained			
		Proper Use of Utensils				•	1	1	1			45. Physical facilities installed, maintained, and clean				
		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					F	-		-1		· · · · ·				
	~								~				46. Toilet Facilities; properly constructed, supplied, and clean			

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

Retail Food Establishment Inspection Report

Received by: ^(signature) Rodrigo Granados	Print: Rodrigo Granados	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	hysical Action 101 F	annin	City/State: Rockwa		License/Permit # Page _ Page _		<u>2</u> of <u>2</u>					
Item/Location Tem	mp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locatio	'n	Temp F						
	40	soup/soup	163/139		WIC/shrimp		34					
cooked shrimp	34	right side cold top/shrimp	33	cooked corn/sausage			37/37					
pasta 2	40	shrimp	34	potatoes			37					
left side cold top/cooked veggies	41	under/alligator	34	pasta/pasta/pasta			36/35/37					
cheese/pico 40	0/40	beans on stove	186	oysters/ cooked veggies			38/40					
under/grits 5	50	under counter back cooler/cevich	· 37		fish		36					
raw shrimp 37	7/38	cooked shrimp	36	be	er cooler		28					
steam wells/rice 1	67	small white freezer	-									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number NOTED BELOW:	NOTED BELOW:											
	Hand sink 100+F											
	Must use hand sink for hand washing/sink was dry and spigot turned to the wall at inspection as hadn't been used											
	Employees said they used 3 comp sink/need to use hand sink											
	3 comp sink 111F Watch sprayer hose at 3 comp sink to maintain air gap/very close											
Dishwasher sanitizing		•	gapivers	/ 01030								
45 Maintenance to walls,		• •	sealed t	o be clea	anable)							
28 Need to follow date marking						/12						
9 Reminder raw meats to be sto												
1 Discarded grits made y	veste	rday at 50F	-									
27 Must aggressively cool/to he		•	below/use	e shallow n	netal pans, not tal	pan	s					
32 Clean cutting boards w	where	badly scored or discole	ored/repl	ace whe	n necessary							
28 Reminder to date all fo	ods o	once cooked or opened	/to be di	scarded	at day 7							
Ceviche cooked in lime	e juic	e overnight										
W To store wiping cloths	in sa	ni buckets										
32 To seal all wood shelve	ves in	dry storage/to be clean	able									
31 Bar hand sink 112F/ne	eed ha	and soap at hand sink										
bar 3 comp sink 113F												
	Using Q-25 Sani packets in bar 3 comp sink/need quats test strips											
Oyster tags current/to	Oyster tags current/to keep for 90 days											
	+											
Received by:		Print:		Г	Title: Person In Charge/ (Owner						
^(signature) Rodrigo Granados		Rodrigo G	Granad	los	Manager							
(signature) Rodrigo Granados Inspected by: (signature) Christy Corte	ez, F	2.5 Christy Co	ortez,	RS s	amples: Y N #	collecte	ed					

Form EH-06 (Revised 09-2015)