

Retail Food Establishment Inspection Report

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

Date: 10/15/2024	Time in: 9:20	Time out: 11:00	License/Permit # FS-0001049	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: Onassis Greek Taphouse & Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 760 W Ralph Hall Rockwall, TX	Pest control : F5 Pest Control/10-15-2024	Hood Global/11-2023	Grease trap : refer to Teddy	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	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°F/ 45°F)			✓				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 gloves used	
	✓				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							Highly Susceptible Populations	
					Approved Source				✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Restaurant Depot							Chemicals	
	✓				8. Food Received at proper temperature			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
					Protection from Contamination				✓			18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				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	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				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							Permit Requirement, Prerequisite for Operation	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			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		W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tim Nation</i>	Print: Tim Nation	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: Onassis Greek Taphouse & Kitchen	Physical Address: 760 W Ralph Hall	City/State: Rockwall, TX	License/Permit # FS-0001049	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
right side cold top/ cut tomatoes	41	pasta/sausage	41/41	cut tomatoes	41
cheese	41	pastitio	41/41	under/salmon	41
under/pastitio	41	cheese	41	drink counter/milk	42
grill drawers/shrimp	41	hot holding reach in/potatoes	168	under counter/dessert	41
chicken/chicken	42/41	lima beans	164	under counter/lettuce	41
fritters/wings	41/41	orzo	148	hot holding/soup/soup	146/148
WIC/potatoes	47/48	sausage	154	glass front cooler/ cheesecake	41
lima beans	47/47/41	left side cold top/hummus	41		

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:
19	Drink hand sink 133F/cold water handle broken/need to be able to wash hands as 133F is too hot
	Warewash hand sink 120F equipped
	3 comp sink 120F
	Dispenser at sani sink at 200ppm quats
	Test strips on site
	Dishwasher sanitizing at 100ppm chlorine
34	Lots of flies around back door/need to turn on air curtain/would help with fly control
45	To repair large holes in back wall in dry storage
	Line hand sink 102
1	Potatoes discarded over 41F/made previous evening/never reached 41F or below
27	Must aggressively cool/2 hours to 70F then 4 hours to 41F or below
	Do not stack or place lids on cooling foods until fully 41F or below/ use shallow metal pans uncovered
32	To address cutting boards where badly discolored and/or scored/to replace when necessary
	Beer taps cleaned/maintained by supplier
W	Bar dishwasher not sanitizing/ will use kitchen dishwasher until repaired/before opening/Ecolab arrived before opening, will confirm with pic
	Bar hand sink 100+F equipped
W	Vent hood hasn't been commercially cleaned in almost a year/vent hood filters clean at inspection
W	Discussed gyro to be cooked and shaved all at one time/after 4 hours, will need to be discarded/need to document times
W	Do not leave on spit for more than 4 hours/cannot leave internal temps in danger zone for more than 4 hours
45	To clean floors and under equipment, floors drains.
42	To clean in/around, on dish pit area, landings, dishwasher strainer

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

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