

Additional followups  
\$50.00 fee  
Virtual

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: 12/19/2024	Time in: 9:25	Time out: 11:48	License/Permit # Fs8894	Food handlers All w/n 30 days	Food managers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

Establishment Name: Shenaniganz Rosie's grill	Contact/Owner Name: Ripp	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>4/96/A</b>
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Physical Address: 140 Rockwall Tx	Pest control : To provide	Hood 11/24	Grease trap/ waste oil To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics	<b>4/96/A</b>
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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  in appropriate box for IN, NO, NA, COS Mark an  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>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature <b>See attached</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting <b>To move poster by all hand sinks Et</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
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					
	<input checked="" type="checkbox"/>					<b>Preventing Contamination by Hands</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
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 )					
		<input checked="" type="checkbox"/>				<b>Highly Susceptible Populations</b>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		<input checked="" type="checkbox"/>				<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Prep and land putting						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used					
<input checked="" type="checkbox"/>						<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Us foods</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						19. Water from approved source; Plumbing installed; proper backflow device					
8. Food Received at proper temperature <b>To check n</b>						<input checked="" type="checkbox"/>					
<b>Protection from Contamination</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
<input checked="" type="checkbox"/>											
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
<input checked="" type="checkbox"/>											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>100</b>											
		<input checked="" type="checkbox"/>									
11. Proper disposition of returned, previously served or reconditioned											

**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>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>6</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
<input checked="" type="checkbox"/>						<b>2</b>			<input checked="" type="checkbox"/>		
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition <b>6 days out</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital and within date</b>					
<input checked="" type="checkbox"/>						<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>No specialized process</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Warning in menu						<input checked="" type="checkbox"/>					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>200 ppm</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>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
<input checked="" type="checkbox"/>						<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						<b>W</b>	<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/>						42. Non-Food Contact surfaces clean <b>Watch</b>					
<b>1</b>						<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored <b>Store in bucket</b>						43. Adequate ventilation and lighting; designated areas used					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
37. Environmental contamination <b>See attached</b>						44. Garbage and Refuse properly disposed; facilities maintained					
		<input checked="" type="checkbox"/>				<b>1</b>					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <span style="font-size: 1.2em; font-weight: bold;">Andrew Huffman</span>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Shenaniganz Rosie's</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8894</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Fry Cooler top eggs	37	Steam table just turned on	
Pimento	39	Tomatoes x: diced	37.9	Grill cooler cheese grated	39
Cut tom	39	Inside Green beans	41	Pico/ turkey	37/ 37
Cooked onions	39	Laser	34	Drawer unit line cheese	50,3
Mashed pot	39	Fry upright	40	Hamburger Pattie	38.8
Wif	-12	Wings par	39	Expo cooler	
Chorizo	HTT	Under counter steam table.Cooler		Cut Lettuce	39.6
		Queso /taco meat /mashed pot	37/40	Whipped cream	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: ALL TEMPS TAKEN in F
	Hot water 102f at hand sinks and 124 at three comp
	Prep sink 126
	New flooring looks great
	Dishmachine confirmed -.with bleach test strips 100 ppm
37	Need to delime Machine
	Three comp sink /sanitizer 200 ppm
28/cos	Date marking is always today plus 6
	Thawing in wic bottom
Note	To store Boxes lower than cooked foods
	General cleaning in wic - minor
	Sanitizer 200-400 in three comp
Watch	Walls painted in dryStorage
	Confirmed air curtain operation
✓	Dumpsters -need new .... Already ordered
	Watch storage of mops outside
	Advised to check on cleaning for ice machines- on line
	Need to move health poster to all hand sinks
	Eng Spanish needed
	Cook station area
	Par cooking wings .to 155 then cooled down the bagged and when ordered cooked to 170
	Save a date used once only
	Storing straws correctly
	Gloves used to touch rte
	Pizza table 32.6/cut tomatoes/ hamburger 40
	Mini melts -39/-1
45	Various tiles broken to address

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<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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