\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report Permit City of Rockwall approved

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

					<u>Virtual</u>										Employee health			
Date: Time in: Time out: License/P 12/19/2024 9:15 11:48 Fs 88											All Food Managers Page 2 of 2	2_						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						_		4-I1	nvesti	gat	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Contact/Owner Name: Shenaniganz z lounge Ripp						Name	:						* Number of Repeat Violations: ✓ Number of Violations COS:	_				
Ph	Physical Address: Pest control:								loo	d				ase trap: waste oil : Follow-up: Yes Inain Pics	A			
128	1290'eventerstate 3 See main Compliance Status: Out = not in compliance IN = in compliance NO								Na ot obs		ed	_	See = not		pplicable $COS = corrected on site $			
Ma	Mark the appropriate points in the OUT box for each numbered item Mark ✓								appro	opri	ate box				O, NA, COS Mark an In appropriate box for R tive Action not to exceed 3 days			
Co	Compliance Status							R		Cor	mplia	ice S	ce Status					
Ŭ T	N O A O Time and Temperature for Food Safety									A	o s	r	R					
	Proper cooling time and temperature												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	_				2. Proper Cold Holding	temperature(41°F/ 45	i°F)	+	-			13. Proper use of restriction and exclusion; No discharge from						
	•				See	(1250)						eyes, nose, and mouth To move by hand sinks						
		•	/		Proper Hot Holding to Proper cooking time a								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		•	/		Proper cooking time a Proper reheating proc	*	(165°E in 2			•	/		ı		14. Hands cleaned and property washed/ Groves used property 15. No bare hand contact with ready to eat foods or approved	_		
					Hours)					•	/				alternate method properly followed (APPROVED Y. N.) Utensils			
					6. Time as a Public Hea Prep only	alth Control; procedure	es & records								Highly Susceptible Populations			
					Apj	proved Source				•	~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~				7. Food and ice obtained good condition, safe, an destruction Us food	nd unadulterated; paras	ce; Food in								Chemicals			
	/				8. Food Received at pro	oper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					•	n from Contamination	n			•	/				18. Toxic substances properly identified, stored and used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing						
	~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Steramine					3	3				-	19. Water from approved source; Plumbing installed; proper backflow device Drains air gap			
					11. Proper disposition or reconditioned Disca	of returned, previously	served or				/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
			_				Items (2 Po	oints	viol	atio	ons R	equ	ire C	Cor	rrective Action within 10 days			
O U	O I N N C U N O A O Demonstration of Knowledge/ Personnel				R		O U	I !	1	N A	C O		R					
Т	~			S	21. Person in charge pre and perform duties/ Cer 6					Т	/		;	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no ur All	nauthorized persons/ p	personnel				V	1			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 See										Permit Requirement, Prerequisite for Operation			
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											30. Food Establishment Permit (Current/ insp sign posted) See						
					Conformance v	with Approved Proce	edures								Utensils, Equipment, and Vending			
					25. Compliance with Va HACCP plan; Variance processing methods; ma								31. Adequate handwashing facilities: Accessible and properly supplied, used					
					No specialized	process sumer Advisory					-			$\frac{1}{1}$	32. Food and Non-food Contact surfaces cleanable, properly			
					26. Posting of Consume	er Advisories; raw or u	ınder cooked		2	2			+	\downarrow	designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/	_		
	'		_		foods (Disclosure/Remi Available in menu						V				Service sink or curb cleaning facility provided Three comp / plan on installing glass washer			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N C R O I N N C											R							
U T	N		A	o s		of Food Contaminati							A	o s	Food Identification			
	~				34. No Evidence of Inse	oks good				_	/				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 See	<u> </u>						
1		37. Environmental contamination Defrost 43. Adequate ventilation and lighting; designated areas used See anoven 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintain							<u> </u>									
		•	/		so. Approved thawing r	meulou			_	1	/				44. Garbage and Refuse properly disposed; facilities maintained Ordered new 45. Physical facilities installed, maintained, and clean	<u> </u>		
					Prope 39. Utensils, equipment	er Use of Utensils	sed stored		-	1					45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	<u> </u>		
	~				dried, & handled/ In us Watch	se utensils; properly us	sed			ļ	/				Equipped			
1	/				40. Single-service & sin and used Straw	ngie-use articles; prop	eriy stored				v				47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Andrew Huffman	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: aniganz z lounge	Physical A	ddress:	City/State: Rockwa		Fs8897 Page 2 of								
			TEMPERATURE OBSERVA											
Item/Loc		Temp F	Item/Location	Temp F	Item/Locatio	<u>n</u>	Temp 1							
Bar co	ooiers		Bottle\ keg cooler p	p 39										
N	lonTCS 40/	43	Beer cooler	30'										
	Mug chiller	33/30												
	top z(mo milk)	37	Glass front beer	39										
Onde	top z(mo mik)	37	Ciass ironi beei	03										
		OF	 	VE ACTIO	NS									
Item Number			ENT HAS BEEN MADE. YOUR ATTEN			CONDITIONS OBS	ERVED AND							
Number	NOTED BELOW: all temps F Hot water 121F													
	Using steramine tabs	/ tost strip	ne on eito											
	New shelving bottle co	•	os on site											
19	Need air gap at three		ain and ice hins /											
10	. .	•	hoses to be cleaned routin	elv cos										
32			of coolers to keep it washa											
32/42	•		•		t smoother	thus cleanable	e / then clear							
32/42 Blob of foam in soda hoses to do what is within range to seal making it smoother thus cleanab Restrooms -,equipped /hot water 107-110														
37	Time to defrost mig ch	iller on z	lounge											
19'	Scrub pipe under the	three cor	np and need air gap											
W	Watch foam wrapped		er three comp											
W	Watch grout issues va	rious												
New			valves New urinals, sinks,											
New paper towels blowers and footControl:/new trash cans rt. Hot water 117 both														
	Remodel small restroom too . Soap and towels present 117													
Small bus station - no hand food contact /														
Sanitizer bucket I. This area but no hand sink no food contact 45 To clean mop room and seal etc repair any FRP needed														
45	Back area bar :	o clean mop room and seal etc repair any FRP needed												
	Seal behind hand sink -and any permanent piece of equipment													
	Need employee health poster etc													
45 Need to sealFloor where needed														
Watch galvanized Shelving Pipe coming from ice bin is going up to drain,to provide fall and air gap														
45/	45/ Ceiling is being finished / seal wood and make shelves washable													
D : -			l n · /		Т	741. D								
Received (signature)		uffm	an Print:		T	itle: Person In Char	ge/ Owner							
Inspected	d by:		Print:											
(signature)	Keel Kirkpa	tríck	\mathcal{RS}			amples: Y N	# collected							