

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: 1/30/25	Time in: 3:20	Time out: 4:10	License/Permit # FS-0002288	CPFM 2	Food handlers 1	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: Rockwall Tavern	Contact/Owner Name: M. Street	Number of Repeat Violations: X _____	8/92/A
Physical Address: 2412 S Goliad St Rockwall, TX	Pest control : Enviro Tech biweekly	Number of Violations COS: _____	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
	✓										
		✓				✓					
		✓				✓					
	✓										
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
		✓									
		✓									
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
3						✓					
	✓					✓					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Physical Facilities					
	✓					2					
	✓					✓					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						Food Identification					
	✓					✓					
	✓										
	✓					1					
	✓					✓					
	✓					✓					
Prevention of Food Contamination						Physical Facilities					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						Other Violations					
	✓					✓					
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Joe Benavides	Print: Joe Benavides	Title: Person In Charge/ Owner Bar Manager
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Tavern	Physical Address: 2412 S Goliad St	City/State: Rockwall, Tx	License/Permit # FS-0002288	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC	37	Bottle/can cooler	42		
Butter		Alcohol cooler	44		
Blended Cheese	39	Chili	181		
Gudda	39	Blended cheese on ice	Tphc		
Bar		Hot holding	148		
Red Bull cooler	41				
Glass chiller	14				
Keg cooler	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations
	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, greater than 102 in both rooms
	Hand sinks equipped temp great than 110
	3comp sink not set up, 126, using steramine sani 200ppm, strips current
28	Observed blended cheese and gudda with no date label
	Chips are pre manufactured with full labels on back
	Soda guns cleaned nightly
	Red sani buckets filled at 3 comp sink, 200ppm
	Margarita machine no longer in use
	Using clear plastic caps on alcohol bottle overnight
	Straws are protected from bar guest, reminder to grab in middle, noted Eva uses a napkin
	Glass dishwasher confirmed 50-100 ppm, strips are current
	No grease trap in kitchen, waste water on septic maintained by Tri County
32	Glass chiller, duct tape uncleanable, to remove and fix gasket to make cleanable surface
10	Observed mold on deflection plate and hopper sides. Burn ice, w/r/s entire hopper, air dry before ice accumulation
	Using yellow digital thermo, test strips current
42	Observed interior of microwave dirty, to clean as needed

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

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