	Followup Fee of \$50.00 after																		
•	\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Allergy policy																		
	·														Vomit clean up				
Date: Time in: Time out: License/Per									City of Rockwall						CPEM Food handlers				
				002288					2	2	Page $\underline{1}$ of		2						
Purpose of Inspection:						2-Follow Up	3-Compla			-Inv	estig	atio	n	5-CO/Constru		ction 6-Other TOTAL/SC		RE	
Rockwall Tavern M. Street						Hood Grease trap :/ waste o				raas	✓ Number of V	Violations CO	ns COS: 8/92		Ą				
Physical Address: Pest control : 2412 S Goliad St Rockwall, TX Enviro Tech biweekly							N/A	4		N/.	A		1	No					
М	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 '\si' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R											ch							
Priority Items (3 Points) violations Require Immedia Compliance Status Complia								olianc	e Sta	tus	tive Action not to ex	xceed 3 day	\$						
O U T	I N	N O	N A	C O S							N O	N A	C O S		Emplo	oyee Health		R	
		~			1. Proper cooling time and temperature					~	~				t, food employees and conditional employees; ponsibilities, 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)					L	~				Émployee health form posted							
	See '				See	oking time and temperature			_	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves use									
						5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat foods or app						r approved	-	
		Hours)						alternate method properly followed (APPROVED Y Gloves & utensils						Y <u>N</u>)					
	~				6. Time as a Public He For graded cheese	ealth Control; procedur	es & records			-		1	1	H					
					Ар			~	•			16. Pasteurized for Pasteurized eggs u N/A	tered						
	~				7. Food and ice obtained good condition, safe, and destruction Labatt			Π		_		1	1		Ch	emicals			
	~				8. Food Received at pro	roper temperature				~	•			17. Food additives & Vegetables Water	; approved a	nd properly stored;	Washing Fruits		
	1 1				Protection	n from Contaminatio	n			~	•				es properly	identified, stored an	d used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					<u> </u>			<u> </u>		Water	/ Plumbing			
3					10. Food contact surface Sanitized at 200		cleaned and			~	•			19. Water from app backflow device City approv		ce; Plumbing install	ed; proper	Γ	
	~				11. Proper disposition	of returned, previously	served or			~				20. Approved Sew disposal	age/Wastew	ater Disposal System	m, proper		
_	reconditioned Discarded				oints)	ts) violations Require Corrective Action within 10 days													
O U T	I N	N O	N A	C O S		on of Knowledge/ Pers	· ·	R		D I U N	I N N O	N A	C O S			e Control/ Identific	ation	R	
	~			3	21. Person in charge pr and perform duties/ Ce 2			П	1	~	•		3	27. Proper cooling Maintain Product	method use	d; Equipment Ade	quate to		
	~				22. Food Handler/ no u 1	unauthorized persons/ p	ersonnel		2	2				28. Proper Date M See	arking and d	lisposition			
					Safe Water, Reco	ordkeeping and Food Labeling	Package			~	-			29. Thermometers Thermal test strips	s	ccurate, and calibrat			
					23. Hot and Cold Wate			<u> </u>				•		<u>strips curren</u> Prerequisite for O		_			
					126, Good pres	wailable (shellstock tag	s; parasite				•			30. Food Establis	hment Pern	nit/Inspection Curr	-	-	
					destruction); Packaged Commercial	with Approved Proce	dures							Posted and		Nt oment, and Vendin	a		
	~				25. Compliance with V HACCP plan; Variance processing methods; m	Variance, Specialized P e obtained for specialized	rocess, and ed	Π		~						ilities: Accessible a		T	
					Con	nsumer Advisory			2	2				32. Food and Non- designed, construc		et surfaces cleanable	e, properly		
	~				26. Posting of Consum foods (Disclosure/Rem Ingredients upon re	ninder/Buffet Plate)/ Al		П		~	•			See 33. Warewashing I Service sink or cur Confirmed	b cleaning f	stalled, maintained, acility provided	used/		
		N	N	0	Core Items (1 Poin	•	ire Corrective												
U T	I N	N O	N A	C O S		of Food Contaminati		R		U N	N O	N A	C O S			lentification		R	
	~				34. No Evidence of Ins animals					~	•			41.Original contain	ner labeling	(Bulk Food)			
	~				35. Personal Cleanlines		obacco use				1		1	42. Non-Food Con	·	al Facilities			
_	~				Stored in solut 37. Environmental con	tion			1					See		ghting; designated a	areas used		
-	~				38. Approved thawing Refrigerator			+	┝							ly disposed; faciliti			
						per Use of Utensils			╞	V	•			45. Physical facilit	ies installed	, maintained, and cl	ean		
-					39. Utensils, equipmen dried, & handled/ In us	nt, & linens; properly u	sed, stored,		┢						s; properly c	onstructed, supplied	l, and clean	+	
_					40. Single-service & si			$\left - \right $		~				Equipped 47. Other Violation	ns			_	
	~				and used	See and and a set of the set of t	-, stored					~		N/a	-				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Joe Benavides	^{Print:} Joe Benavides	Title: Person In Charge/ Owner Bar Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: wall Tavern	Physical A 2412	S Goliad St	City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2 FS-0002288					
Item/Loc	ation	Тетр	TEMPERATURE OBSERVAT	TIONS Temp Item/Lo		ion	Тетр				
WIC		37	Bottle/can coole	-	Item/Locat		Temp				
	Butter		Alcohol cooler	44							
Ble	nded Cheese	39	Chili	181							
	Gudda	39	Blended cheese on ice	e Tphc							
	Bar		Hot holding	148							
Re	d Bull cooler	41									
G	alass chiller	14									
	Keg cooler	41									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INDITION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped, greater than 102 in both rooms Hand sinks equipped temp great than 110										
				strips cu	rrent						
28	3comp sink not set up, 126, using steramine sani 200ppm, strips currentObserved blended cheese and gudda with no date label										
	Chips are pre manufactured with full labels on back										
	Soda guns cleaned nig	ghtly									
	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										
	. .		e water on septic maintaine								
32	•		able, to remove and fix gas								
10			e and hopper sides. Burn ice,	w/r/s entir	e hopper,	air dry before ice acc	umulation				
40	Using yellow digital the		•								
42	Observed interior of m	icrowave	e dirty, to clean as needed								
Received by: Print: Title: Person In Charge/ Own											
(signature)	See abov	'e	See ab	ove		.					
Inspected (signature)	THE THE	St.	T Richard	Hill		Samples: Y N # col	lected				
Form EH-06	6 (Revised 09-2015)		(]								