	Followup Fee of																		
	\$50.00 after       Retail Food Establishment Inspection Report       Image: First aid kit         First Followup       Allergy policy																		
	·													-11	Vomit clean up				
Date:     Time in:     Time out:     License/Permit #     CPFM     Food handlers																			
1	/27				2:05	3:04	FS-			39:	3				2	26	Page $\underline{1}$ of	2	
Purpose of Inspection:         1-Routine         2-Follow Up         3-Complai           Establishment Name:         Contact/Owner N						er Nam					n		of Repeat Violations: 2			ORE			
Siren Rock     Cory/Eva Can       Physical Address:     Pest control :							ION Violations COS:						9/91/	Α					
	310 S Goliad St Rockwall, Tx PSSI Control Jan2014								Lukas 12/18/24 Will provide No										
М	Mark the appropriate points in the <b>OUT</b> box for each numbered item $Mark ''$ a checkmark in appropriate box for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>COS</b> Mark an <b>X</b> in appropriate box for <b>R</b>																		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days           Compliance Status         Compliance Status           0         I         N         C											R								
U T	N	0		O S	(E degrees Echrenheit)					U I T	N O	A	O S	12 Management	-	oyee Health ees and conditional	employees:		
					1 0	x				v				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	~	2. Proper Cold Holding temperature(41°F/ 45°F)				]	L				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
	~	$\top$		╉	3. Proper Hot Holding temperature(135°F) See				1	Preventing Contamination by Hands							nds		
				1	4. Proper cooking time		1 [	14. Hands cleaned and properly washed/ Gloves use											
					5. Proper reheating pro Hours)	ocedure for hot holding	; (165°F in 2			15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y									
3		$\uparrow$	L		6. Time as a Public Hea Using for pico, tomato's	alth Control; procedur s, cheese, lettuce top p	res & records prep cooler	s	1		Gloves used Highly Susceptible Populations								
	<u> </u>				Approved Source								Γ		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtaine		┥┟												
					good condition, safe, and destruction RD & U		site								Ch	emicals			
	~				8. Food Received at pro	oper temperature			1 [	L				& Vegetables	es; approved a	nd properly stored;	Washing Fruits		
						n from Contaminatio	n		┥┝				┢┥	18. Toxic substat	nces properly	identified, stored ar	nd used	+	
				T	9. Food Separated & pr preparation, storage, di	· .	ring food		1						Water	/ Plumbing			
				+	10 Food contect surfac	and Patumahlas (	Cleaned and	_	┥┝						pproved source	ce; Plumbing install	ed; proper		
				4	Sanitized at <u>200</u> 11. Proper disposition of				╡┟	_			Ļ	backflow device City appro	oved	ntor Disposal Syste			
	~				reconditioned Disc	ard	serveu or							20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I			C		iority Foundation		Points R		0 1	I N	Ν	С					R	
U T	N	0		o s	<b>Demonstration</b> 21. Person in charge pr	on of Knowledge/ Pers resent, demonstration of		e,	┥┟	U I T	N O	A	O S		•	e Control/ Identific			
	~				and perform duties/ $\hat{Ce}$	ertified Food Manager	(CFM)	,		v				Maintain Produc	t Temperature		equate to		
				$\downarrow$	22. Food Handler/ no u 26 within 30 days		┥┝	U	4	L		28. Proper Date I Good date n 29. Thermometer	narking	lisposition	ted: Chemical/				
					Safe Water, Reco			·				Thermal test stri	ips	strips current					
	~				23. Hot and Cold Wate Good pressure	)		;	] [			_		Permit F	Requirement,	Prerequisite for O	peration		
		24. Required records av destruction); Packaged Commerical		available (shellstock tags; parasite d Food labeled				W         30. Food Establishment Permit/Inspecti           Posted, expired 12/31/2			-	rent/ insp posted							
			I			with Approved Proce			╡╞					U	tensils, Equip	oment, and Vendin ilities: Accessible a	0		
	~				HACCP plan; Variance processing methods; m	e obtained for specialize nanufacturer instruction	zed			L				supplied, used Equipped	C C	Intres. Accession -	ind property		
					Temps taken 22 Con	x daily nsumer Advisory				2			$\left  \right $	32. Food and No designed, constru	n-food Contac	et surfaces cleanable d	e, properly	+	
				-	26. Posting of Consum				┥┟	╧┼╴			╂┦			stalled, maintained,	used/	+	
				⊥	foods (Disclosure/Rem					V	E	- 1 0	00 D.	Service sink or c Equipped		• •			
O U	I N		A	C O	Core Items (1 Poin Prevention	of Food Contaminati		R		O I U I	I N N O	Ν	C O	lys or Next Inspec		dentification		R	
Т	~		3	5	34. No Evidence of Ins animals	sect contamination, roc	lent/other	_	11	Т			S	41.Original conta	ainer labeling	(Bulk Food)			
	~				35. Personal Cleanlines	ss/eating, drinking or t	obacco use		] [						Physic	al Facilities			
-	~			_	36. Wiping Cloths; pro					1				42. Non-Food Co					
1					37. Environmental cont See				┥┝	•				- -		ghting; designated			
	~			_	38. Approved thawing Refrigerator				┥┝	1	<u> </u>		$\parallel$	U		, maintained, and cl			
					39. Utensils, equipmen			+	┥┝	1	+		⊢∣	46. Toilet Facilit	ies; properly c	constructed, supplie		+ .	
1	$\square$		ŀ	1	dried, & handled/ In us Strainer utensil 40. Single-service & sin			_	┥┝	v	1			Equipped 47. Other Violati				_	
					and used		, storeu					~	·	N/a					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Received by: Cory/Eva Cannon	Print: Cory/Eva Cannon	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Siren	nent Name: Rock	Physical A 310 S		ity/State: Rockwal	l, Tx	License/Permit # Page 2 of 2.					
<b>T</b> . <b>T</b>			TEMPERATURE OBSERVAT		<b>.</b>						
Item/Loca		Temp	Item/Location	Temp	Item/Location			Temp			
Keg co		43			Marinara/meatballs			155/186			
Bev	verage cooler	40	Buttermilk/butter	37/34				153/154			
Che	est freezer htt	7.8	Grill drawer top		Tom soup/ chili			176/154			
2Do	or Refrigerator	N/a	Burger patties/ stk	39/38	Prep cooler						
N	o tcs foods		Par cooked wings	38	l	Jsing tphc					
2Do	or refrigerator		Raw strip/ breast	37/38							
Par	cooked wings	34	Shrimp	37							
Rav	v strips/steak	32/34	Hot holding								
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 temperatures are taken in F										
	Restrooms equipped all greater than 103 in each restroom										
	Hand sinks equipped temp greater than 108, throughout kitchen										
	3comp sink not set up, 118, using quat sani 200ppm										
	Dishwasher confirmed 100ppm										
W	Keep spent grease container closed during inclement weather and to deter pest										
20/40	Gloves used for Rte foods, digital thermo										
32/42 37											
37	Observed frozen condensation on side walls of chest freezer										
	1 of 2 two door fridges inoperative during inspection										
6cos	Prep cooler still not cooler, using tphc for all tcs foods Observed arugula left underneath prep cooler last night, using tphc, discard during inspection										
32/39/cos	•		broken wires, discarded du	• •		damig nopeetien					
				• ·							
32/45	Using digital thermo, strips current for sani and dish machine 5 Observed drywall paint chipped between prep cooler and oven, uncleanable, to repair to make clea										
W	To post updated health permit asap										
	Bar	-									
	Bottle cooler 41, drink	mix cool	er 40								
	Keg cool 42										
	Using draft plugs for all keg dispensers										
	Dishwasher confirmed										
	Hand sink equipped temp greater than 104										
Received			Print:			Title: Person In Charge/ (	Owner				
(signature)	See abov	/e	See abo	ove		_					
Inspected (signature)		$\bigcirc \tau$	Print: Richard	Hill	SIT						
(signature) Form EH-06 (Revised 09-2015) Richard Hill SIT Samples: Y N # collected											