

Retail Food Establishment Inspection Report

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

Date: 1/29/2025	Time in: 10:30	Time out: 11:22	License/Permit # FOOD5043	Est. Type	Risk Category	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
Establishment Name: The Oar House			Contact/Owner Name:		* Number of Repeat Violations: _____		10/90/A
Physical Address: 305 E I-30 Rockwall, TX			Pest control : Rentokil/1-7-2025	Hood America's/1-4-2025	Grease trap : LES/1000gal/11-4-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
	✓						✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1							✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Renato Cardoso</i>	Print: Renato Cardoso	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Oar House	Physical Address: 305 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5043	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
soup wells/lobster bisque	158	pasta/pasta	40/40	WIC/rice	39
Fava beans	180	large cold top/tomatoes	41	meat sauce	37
small cold top/stuffed mushrooms	40	potato	41	cooked beef	36
lasagna	41	butter	41	cooked potatoes	38
pasta	39	under/shrimp	39	raw beef	37
cut tomatoes	39	steak/ mussels	36/41	sweet potatoes	39
drawers/shrimp	40	chicken	41	bar cooler	40
salmon	41	reach in freezer ambient	4		

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:
	Hand sink 100+F equipped
	3 comp sink 120F
	Dishwasher sanitizing at 100ppm chlorine
31	Need to keep hand sink accessible/ no personal coffee cups or ice molds to be stored in hand sink
32	Need to address cutting boards/to clean or replace
	Sani buckets setup to 100ppm chlorine
42	To clean shelves, organize, discard unused items to better clean
45	To clean in crevices, walls, fill gaps and cracks in walls
45	To clean floors and under equipment
45	To seal any exposed wood throughout and in various places in kitchen/to be made cleanable
42	To clean inside reach in freezer/some food debris on floor
32/42	To clean shelves in WIC/dirty and rusty/to address
42	To clean fan guard on fan in kitchen
42	To clean fan guards in WIC
28	To date mark all foods/to discard at day 7 once opened or cooked
	Chlorine test strips/current
45	To clean ceiling tiles, air return vents
	Bar hand sink 126F/with soap, need paper towels during surface
	Bar 3 comp sink 130F
	Alcohol bottles covered nightly
34	One dead roach in bar
40	To discard single use paper towels after use

Received by: (signature) <i>Renato Cardoso</i>	Print: Renato Cardoso	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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