

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: 2/24/25	Time in: 2:30	Time out: 3:37	License/Permit # FS-0004552	CPFM 5	Food handlers 20	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: Bearded Monkey	Contact/Owner Name: Michael Weatherall	Number of Repeat Violations: X _____	18/82/B
Physical Address: 2861 Ridge Rd #101 Rockwall, Tx	Pest control : Orkin 2/17/25	Number of Violations COS: _____	
Hood Roadrunner 2/10/25		Grease trap / waste oil Refer to Teddy	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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
2						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					★
1					★	✓					
	✓					✓					
Proper Use of Utensils						1					★
	✓					✓					
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alfredo Valle	Print: Alfredo Valle	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bearded Monkey	Physical Address: 2861 Ridge Rd #101	City/State: Rockwall, Tx	License/Permit # FS-0004552	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
3door fridge back	39	Par cooked wings	38	Buffalo/bbq	137/138
3door fridge dry storage	36	Prep cooler		Line prep cooler	
Chix/burger patties	36/36	Mushrooms	398	Pico/dice tom	36/45
Beef crumble	36	Egg wash	38	Mozz/pizza sauce	38/39
Par cooked wings	38/38	Below		Ham/beef	38/40
Wings cooling	136	Chix breast	36	Below	
Jager freezer	9.6	Chix strip	36	Chicken	37
Glass prep cooler	38	Hot holding		Lettuce	40

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 temp greater than 105
31	Hand sink equipped greater than 104 except sink next to fry station
	3 comp sink not set up, 121 using quat sani 200ppm test strips current
	Dishwasher confirmed 100ppm, test strips current
	Great practice hanging mop heads to drip dry over mop sink
32	Observed rough cutting boards, code requires smooth, options include resurfacing or replacement
	Observed new dishwasher racks purchased, using digital thermo and gloves to touch Rte foods
32	Observed 1 fry basket and fryer hand strainer with broken wires, discarded
37	Time to defrost jager chest freezer
28	Observed multiple date labels of food prepped or opened dated longer than 6 days, all discarded during inspection
32	Observed egg wash dredge basket, broken wires, discard and replace
42/45	General detail cleaning underneath, between, behind, around all line equipment. Heavy "old dirt" buildup
	Hot holding queso 150, refried beans 148, chili 146, marinara 150
42/45	General detail cleaning under flattop and grill
34/45	Observed air curtain inoperable at rear service door in order to aid in flying insects during deliveries
	WIC amb 34, slice/grated cheese 36/37, whole tomatoe 38, cut lettuce 38. // WIC keg cooler 34
25	Observed Sweet Baby Rays opened at room temp, manufacture label requires refrigeration after opening, discarded
10	Mold observed on ice machine deflection plate. Burn ice, W/R/S bin before allowing ice to accumulate
2	Observed diced tomatoes in grill cooler temp 44, discard during inspection
	Bar
	Hand sink equipped greater than 104
	Dishwasher confirmed 100ppm, strips current
	Bottle beer cooler 36, glass chiller 20, bottle beer cooler 42, bottle beer chest 51, glass chiller 24
	Using draft plugs, cleaned daily. Lines are cleaned weekly by Andrews and BEK
	Frozen margarita machine cleaned per manufacturer specs weekly

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

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