

Retail Food Establishment Inspection Report

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

Date: 3/25/2025	Time in: 8:55	Time out: 10:30	License/Permit # FS-8267	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
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Establishment Name: Zanata	Contact/Owner Name: Kevin Lefere	* Number of Repeat Violations: _____	17/83/B
Physical Address: 202 Rusk Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : TX Extreme/2-2025/monthly	Hood JASVID/3-2025	Grease trap : LES/3-2025/monthly	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						✓					
W						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						3					
3						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					
	✓					✓					
Conformance with Approved Procedures						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						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>Kevin Lefere</i>	Print: Kevin Lefere	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Zanata	Physical Address: 202 Rusk	City/State: Rockwall, TX	License/Permit # FS-8267	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna	42/46	potatoes/grilled onions	41/41	reach in dessert cooler/cake	40
grilled chicken	42	salad cold top/mozzarella	41	reach in cooler ambient	36
raw shrimp/pasta	42/46	ricotta/cut tomatoes	41/41		
risotto/cheese	42/42	pizza drawers/sausage	42		
cold top/meatballs	41	grilled onions/mushrooms	42/41		
pimento/steak	41/41	cheese	42		
fish/ potatoes	41/41	reach in freezer ambient	8		
cooler drawers/fish	41	reach in freezer ambient	8		

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 109F equipped
1	Lasagna discarded made yesterday/never made it to 41F or below
27	Must aggressively cool/2 hours to 70F then 4 hours to 41F or below
9	Need to store raw shelled eggs low and separate, not over ready to eat foods and fruit.
45	Maintenance to walls, some exposed drywall near pizza oven
34	Fruit flies in bar
42	Need to clean dry good shelving/ food debris and grease
	Dishwasher sanitizing at 100ppm chlorine
45	To repair hole in ceiling over dishwasher
42	To clean reach in freezer/lots of food debris
45	To clean under equipment/lots of debris, food
45	To clean dust from ceiling, debris
18	Sani buckets setup far too strong/COS to 100ppm chlorine
	Test strips on site/current
	Digital thermo
32	To seal exposed wood throughout
	All coolers to be serviced. Owner called at inspection.
47/42	Need to clean and organize WIC
W	Bar hand sink 100F equipped/ slow draining, to clean
	Bar dishwasher sanitizing at 100ppm chlorine

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

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