

Retail Food Establishment Inspection Report

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

Date: 3/18/2025	Time in: 12:00	Time out: 2:10	License/Permit # need to post current	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: Wade's Landing	Contact/Owner Name:	* Number of Repeat Violations: _____	20/80/B
Physical Address: 308 Fannin Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : ABC/twice monthly	Hood <small>Hit That Spot/3-2-2025</small>	Grease trap : to email/refer to city	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					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)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Chef Produce/Allen		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination							3					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					22. Food Handler/ no unauthorized persons/ personnel		2					28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) need to post current	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		W					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
1					38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Luis Reyes</i>	Print: Luis Reyes	Title: Person In Charge/ Owner Chef
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wade's Landing	Physical Address: 308 Fannin	City/State: Rockwall, TX	License/Permit # need to post current	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
chicken hot holding	188	under/whipping cream	41	shredded cheese	41
grill drawers/steak	38	cold section cold top/ hummus	41	wings	40
raw hamburgers	41	cooked chicken	40	tiramisu	37
cooked meatballs	41	cut tomatoes	41	reach in freezer	8
under counter cooler/chicken cooked	41	bagged egg salad	43-63	reach in cooler in outside storage	40
cooked onions	41	2 door reach in freezer	7	outside WIC	37
line cold top/cut tomatoes	42/42	dessert cooler/whipped Nutella	40	bar cooler	37
shredded cheese	42	WIC/egg salad	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:
	RR sinks 100F equipped , drink counter hand sink 100+F equipped
31	Warewash hand sink 105 F equipped/slow draining, probably needs to be snaked
	Prep sink 108F equipped
	3 comp sink 117+F
	3 comp sink sani dispenser at 200ppm quats
	Dishwasher sanitizing at 100ppm chlorine
32	Need to replace duct tape on table indicating clean and dirty dishes. Tape is frayed/needs to be cleanable
45	To replace moldy caulking behind 3 comp sink
25/38	Must remove frozen vacuum sealed fish from packaging PRIOR to thawing
32	To address cutting boards where badly scored/discolored in particular the one in front/attached to line cold top
39	Do not store knives between equipment/area is not cleaned and sanitized. Instead store knives clean on a sanitized knife magnet or other cleanable surface
28	To date mark all foods once cooked or opened, discard after 6 days
W	Cold top is very borderline before service, lowered thermostat as temps needs to be 41F or below during high peak service
2	Bagged egg salad sticking up and out of cold top wells, discarded as had been there overnight
	Discussed needing to store below to cold hold at 41F or below
	Hand sink by WIC 100+F equipped
21	Need certified food manager on duty during prep and service
	Discussed all foods transferred from outside storage inside to be covered/only bread, tortillas, canned goods
	Outside storage unit MUCH improved, much cleaner, organized/continue to clean, dispose of unused items
	Continue to monitor and treat for pest control
34	Found one dead roach in outside storage
45	To repair/couple of broken floor tiles in kitchen/ lifting from floor
42	Some cleaning needed in/around/on equipment and between equipment
18	Bottles labeled as sanitizer in bar (not sani, most likely glass cleaner) and one bottle not labeled
	Must be labeled correctly and label all spray bottles, store chemicals low/separate
	Bar hand sink 113F
31	Need hand soap in bar for hand washing
34	Some fruit flies in bar/to address

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

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