

Retail Food Establishment Inspection Report

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

Date: 5/21/2025	Time in: 10:30	Time out: 11:45	License/Permit # FS-8945	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Bin 303			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 105 Olive Rockwall, TX			Pest control : EnviroTech/twice monthly	Hood Elite/4-2025	Grease trap : LES/sent 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Chef's Produce, BeneKeith	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 18	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				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>Matt Nugent</i>	Print: Matt Nugent	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: Bin 303		Physical Address: 105 Olive		City/State: Rockwall, TX		License/Permit # FS-8945		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left cold top/tomatoes		37	hamburger		39	cheesecake/chicken salad		42/43	
cut tomatoes/ cheese		36	bacon wrapped quail		38	twice baked potatoes		42	
under/sushi		37	small cold top/pimento		40	tomatoes		41	
sautéed mushrooms		38	artichoke dip		40	outside WIC/shrimp		34	
steam well/mushroom sauce		146	drawers/mandarin oranges for reference		40	salmon/pasta		36/38	
right cold top/pico		40	hot holding/ butternut soup		171				
cut tomatoes		39	reach in freezer ambient		-1				
under/steak		38	kitchen WIC/steak/hamburger		42/42				
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:								
31	warewash hand sink 105. Need soap and paper towels at hand sink								
	3 comp sink 114F								
	Dishwasher sanitizing at 100ppm chlorine								
45	To clean/address mold behind dishwasher on wall								
37	Sticky fly strips in kitchen can only be hung over areas of non food contact surfaces								
45	Various areas throughout kitchen needing maintenance walls, ceiling								
	Confirmed air curtain working at back door								
31	Line hand sink 105/need paper towels and do not block with bread cart/keep accessible for use								
32	To address cutting boards where discolored/ badly scored								
W	Sani buckets setup too strong/COS to 100ppm chlorine								
W	To label foods correctly/ remove labels when filling with new items and re-label								
39	Do not store knives between equipment. Do not store equipment in standing water. Instead store dry and WRS at least every 4 hours								
	Gloves used for prep and RTE								
32	To discard galvanized fry containers as not cleanable (using deli paper to line). best to use a cleanable surface instead								
32	Watch condition of wood charger plates as most are no longer cleanble, chipped and exposed wood								
	Above charger serving dishes have no food contact, ceramic plates placed on top								
37	Raw fish in outside WIC/to be sealed or covered								
	Bar hand sink 115F equipped (need pump soap, not from a pour spout)								
	Bar 3 comp sink 120F								
	Using Steramine tabs for sanitizer								
29	Need chlorine and quat test strips								
	Sushi is not raw fish, using pork belly								
Received by: (signature) <i>Matt Nugent</i>		Print: Matt Nugent				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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