

Date: 06/19/2025		Time in: 9:35		Time out: 12:10		License/Permit # Fs894		Food handlers 22		Food managers 4		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: Shenaniganz Rosie's grill						Contact/Owner Name: Andrew				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				5/95/A											
Physical Address: In-30 Tockwallmyx				Pest control : Versacore monthly		Hood 5/25		Grease trap/ waste oil: Les 1000		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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS    Mark an <input checked="" type="checkbox"/> 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		Compliance Status		Employee Health				R									
OUT	IN	NO	NA	COS	1. Proper cooling time and temperature Wings 38						OUT		IN	NO	NA	COS	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) See								<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Post at all hand sinks <input checked="" type="checkbox"/>								
		<input checked="" type="checkbox"/>			3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands												
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature Cooking g to required or touch								<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly								
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours) Really to a 165°									<input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves								
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations												
Approved Source															<input checked="" type="checkbox"/>	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required									
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial facility								Chemicals												
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature Reminder to take 10:40 arrives								<input checked="" type="checkbox"/>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only								
Protection from Contamination													<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used So low and away for anything related to food								
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization								Water/ Plumbing												
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>100</u>								3				19. Water from approved source; Plumbing installed; proper backflow device Need gap and better flow under ice machine								
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded								<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal								
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4									<input checked="" type="checkbox"/>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 22									<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition Using 4 days							
Safe Water, Recordkeeping and Food Package Labeling														<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and in secondary coolers inside							
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation												
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted ) Posted								
Conformance with Approved Procedures													Utensils, Equipment, and Vending												
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions I'm here to manufacturers guidelines								<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used All equipped								
Consumer Advisory													<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch for services that are beginning to wear and need to be replaced								
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Menu								<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Remember to prop the machine before testing in test daily								
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																									
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification						R	
W	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Or for gaps at back door									<input checked="" type="checkbox"/>				41.Original container labeling (Bulk Food)							
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use store employee drinks low								Physical Facilities												
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Remind me to store solution when not in use in the red bucket								1					42. Non-Food Contact surfaces clean Watch							
W		<input checked="" type="checkbox"/>			37. Environmental contamination Watch a small amount of accumulation in freezer									<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used		★					
		<input checked="" type="checkbox"/>			38. Approved thawing method. For following or cooking									<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained							
Proper Use of Utensils													1					45. Physical facilities installed, maintained, and clean Clean drains							
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and good operation							
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used Straws are stored out of customer reach										<input checked="" type="checkbox"/>			47. Other Violations							

# Retail Food Establishment Inspection Report

# City of Rockwall

Received by: (Printed ) <b>Andrew Huffman</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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