

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:06/19/2025Time in:9:30Time out:12:10License/Permit #Fs 8897Food handlers22Food managers4Page 1 of 2

Purpose of Inspection:☒ 1-Routine☐ 2-Follow Up☐ 3-Complaint☐ 4-Investigation☐ 5-CO/Construction☐ 6-Other☐

TOTAL/SCORE

Establishment Name:
Z lounge / main/corn hole bar

Contact/Owner Name:
Andrew

* Number of Repeat Violations: ____
✓ Number of Violations COS: ____

4/96/A

Physical Address:
I-30 tockwall

Pest control :
Versacor 4/1/25

Hood
5/19/25

Grease trap ./ waste oil
Les 5/97-25 1000

Follow-up: Yes☒
No☐

Compliance Status: Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violation

Mark the appropriate points in the OUT box for each numbered itemMark ✓ in appropriate box for IN, NO, NA, COSMark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R
OUT	IN	NO	NA	COS		
			✓		1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) Seems	
			✓		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 Approved	
	✓				8. Food Received at proper temperature To check	
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 100 ppm/temperature New machine	
	✓				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 (CFM) 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 23	
Safe Water, Recordkeeping and Food Package Labeling						
	✓				23. Hot and Cold Water available; adequate pressure, safe See	
	✓				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 In menu	

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
W					34. No Evidence of Insect contamination, rodent/other animals Doors	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored To store sanitizer when using	
	✓				37. Environmental contamination Watch ice in pafreezrr	
				✓	38. Approved thawing method	
Proper Use of Utensils						
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used During scoop out of ice handle	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS		R
		✓			41.Original container labeling (Bulk Food) Original	
Physical Facilities						
	✓				42. Non-Food Contact surfaces clean No food, contact services and cleaning	
W	✓				43. Adequate ventilation and lighting; designated areas used	
E	✓				44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster	
1	✓				45. Physical facilities installed, maintained, and clean General cleaning under equipment, especially drains	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and all have hot water	
		✓			47. Other Violations Good storage of mops	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Shenaniganz z lounge /bats		Physical Address: I-30 Rockwall Tex's		City/State: Rockwall		License/Permit # 8897		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Main bar service coolers			Z lounge .			Corn hole			
37/38/36/!			Bar back unit		36	Bottle		38	
			Bottle cooler		37	Bottle		33	
			Bottle cooler		36				
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 temps F								
Main	Hot water temp main 115								
19	Watch drain hoses from three comp should fall								
	Drain hoses from Bev guns drain into floor drain								
19	Straws stored at back of bar								
	Employee health needed at all hand								
	Hot water at three comp 115								
19	New glasswasher low temp needs drain air gap I								
	restrooms fully equipped								
Lounge	Zlounge								
	Hot water at 116								
19	New glassware washer in here too - need air gap at drain								
	Watch Bev boots								
19	Drain pipes from drain pans into drains								
	Watch chipped places Ifreezer lids								
	Watch ice accumulation								
W	Wait station no wrapping silverware /all prewrapped / sanitizer 200 ppm								
	Cornhole bar								
45	To clean drains								
19	Adjust air gap at ice								
	Watch drains dirty								
	Covering bottles at night with cups cornhole								
	New ceiling - great and is white keep light color in mind for upgrades								
	Restrooms -fully equipped								
	Single stall review-102								
	Fully equipped / hot water 104-108								
Received by: (signature) See above			Print:			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>			Print:			Samples: Y N # collected			

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