Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

6/11/25			1:40 3:20			FS-0004							3	All	Page <u>1</u> of <u>2</u>	<u>-</u>		
Pu	rpo	se of	f Ins	spec	tion: 1-Routine	2-Follow Up		mplain		4-	Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCOR	RE
	tabli O E				ounge		Contact/Ov Gale Flec		ame:						Number of Repeat Viola Number of Violations C	otions:	0/100/	٨
Ph	ysic	al A	ddre	ess:	er Lee Dr Rock		t control : er to Sear Rep	port		Ho N/a	od				e trap :/ waste oil o Sear report	Follow-up: Yes No	0/100/	Α
	(Com	plia	ice S	Status: Out = not in compoints in the OUT box for e	$\frac{1}{\text{mpliance}} = \text{in c}$	compliance			obser					plicable COS = corrected on a	site $\mathbf{R} = \text{repeat vio}$ rk an \mathbf{X} in appropriat	plation W= Watch	h
IVI	uk u	е ар	ргор	паце						ire In	nmed	liate	Corr	recti	ive Action not to exceed 3 day		e box for K	
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T				s	(F = de	grees Fahrenheit nd temperature	t)			T		_		S	12. Management, food employ		employees;	
		'			A. D	(410)	E/ 450E				~				knowledge, responsibilities, a			
	~				2. Proper Cold Holding See	temperature(41°1	F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth Employee health form		charge from	
		~			3. Proper Hot Holding to	emperature(135°)	F)									ntamination by Han	nds	
		~			4. Proper cooking time a	and temperature					~				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
		~			5. Proper reheating proce Hours)	edure for hot hol	lding (165°F i	n 2			/				15. No bare hand contact with alternate method properly foll Gloves and utens	ready to eat foods o	or approved O YN)	
	/				6. Time as a Public Heal	Ith Control; proce	edures & reco	ords								eptible Populations		
					Арр	proved Source							/		16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
	1				7. Food and ice obtained	I from approved	source; Food	in								•		
	~				good condition, safe, and destruction Sysco/	d unadulterated; Allen Brot	parasite hers								Cl	hemicals		
	~				8. Food Received at prop	per temperature					/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
						from Contamin	ation				~				Water 18. Toxic substances properly	identified, stored an	id used	
	~				9. Food Separated & propreparation, storage, disp										Wate	r/ Plumbing		
	~				10. Food contact surface Sanitized at _200_ p	es and Returnable	es ; Cleaned a	nd			/			-	19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disca	f returned, previo	ously served o	or			~			İ	City approved 20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
					Prio		tion Items ((2 Poir	nts)	violai	tions	Req	uire	Cor	rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	ority Foundat	Personnel		nts)	violat O U T	I N	Req N O	uire N A	Cor C O S	•	re Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marcus Moehler	Print: Marcus Moehler	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:	License/Permit # FS-000422	Page <u>2</u> of <u>2</u>							
Sear Steak House	2101 8	Summer Lee Dr TEMPERATURE OB	Rockwall, Tx	F5-000422	.8							
Item/Location	Temp	Item/Location		/Location	Temp							
Beer cooler	39/40											
Glass chiller	20											
	OB	SERVATIONS AND CO	RRECTIVE ACTIONS									
Item AN INSPECTION OF Y NOTED BELOW: all ten			R ATTENTION IS DIRECTED	TO THE CONDITIONS OBSI	ERVED AND							
NOTED BELOW: all tell			naction report									
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middle area not			protect from consul	mors, reminaer to e	only todon							
		goes on shaw										
Coming oping bott	Using spray bottle 200ppm											
Received by: (signature)		Print:		Title: Person In Charg	ge/ Owner							
See at			above									
Inspected by:	v 41 V	Rich										