

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 6/11/25	Time in: 1:40	Time out: 3:20	License/Permit # FS-0004228	CPFM 3	Food handlers All	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: 360 Bar & Lounge			Contact/Owner Name: Gale Flecter		Number of Repeat Violations: Number of Violations COS: 0/100/A	
Physical Address: 2101 Summer Lee Dr Rockwall, TX 75087			Pest control : Refer to Sear Report	Hood N/A	Grease trap /: waste oil Refer to Sear report	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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) See	
		✓			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 Sysco/Allen Brothers	
	✓				8. Food Received at proper temperature Checking temps	
		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>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
		Employee Health			R	
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED <u>Y</u> <u>N</u>) Gloves and utensils	
		Highly Susceptible Populations				
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel All before first shift	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 106, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
		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/ Buffet Plate)/ Allergen Label On menu	
		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Great date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Current & posted	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirm dishwasher 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Using spray bottle	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				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			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Refer Sear Steak House report	
			✓		47. Other Violations N/A	

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Form EH-06 (Revised 09-2015)

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