

Retail Food Establishment Inspection Report

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

Date: 4/21/2026	Time in: 10:58	Time out: 12:15	License/Permit # need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Onassis Greek Taphouse & Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 760 W Ralph Hall Rockwall, TX	Pest control : F5 Pest Control/4-20-2026	Hood <small>Global/6-14-2025/twice a</small>	Grease trap : Southwaste/11-2025/to send current	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	✓				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source				✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant Depot/Sysco							Chemicals	
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination				✓			18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 18			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	2
	✓				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			W				30. Food Establishment Permit (Current/insp report sign posted) need to post current	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used	2
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	2
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	✓				36. Wiping Cloths; properly used and stored			1				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils							45. Physical facilities installed, maintained, and clean	1
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Received by: (signature) <i>Tim Nation</i>	Print: Tim Nation	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Onassis Greek Taphouse & Kitchen	Physical Address: 760 W Ralph Hall	City/State: Rockwall, TX	License/Permit # need to post current	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/hummus	37	marinara sauce	158	reach in hot holding/gyro	157
tzatziki	40	right side/cut tomatoes	41	quinoa/spanakopita	141/158
under/salmon	41	cheese	40	WIC/cooked potatoes/pasta	41/41
small cold top/cut tomatoes	41	under/pastitsio	38	gyro/rice	41/41
stuffed grape leaves	41	grill drawers/chicken gyro	37/36	pasta	41
under/cheese	41	raw chicken/zucchini fritters	37/37	under counter cooler/milk	41/41
steam wells/potatoes	178	raw hamburgers /falafel	37/38	steam wells/soup/soup	158/161
gyro	179	shrimp skewers	37	under counter cooler to go/dessert	39

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:
34	Some flies in drink counter area
	Drink hand sink 116F
	warewash hand sink 114F/equipped
29	Need new chlorine test strips/ wet and contaminated
	Quats test strips 2/2027
35	To store employee drinks low/ separate, not over prep counters, drink counters/avoid screw tops
	Gyro cones are cut within 2 hours/placed in pans in WIC then brought out one pan at a time to reheat to 165F on flat top per order
32	To discard cutting boards where badly scored/discolored
	Line hand sink 109F equipped
42	Need to clean around hand sink/food debris and grease
45	To clean floor, under equipment, and floor drains/some food debris
10	Need to clean and sanitize milk frother on espresso machine at least every 4 hours/don't leave dirty overnight
42	To clean inside dessert cooler/food debris/clean gaskets
10	To clean and sanitize knife magnet
10	Ants noted in dish pit area/pest control treating them outside
34	Some fruit flies particularly in dish pit area
10	Sani bucket setup too weak/COS to 200ppm quats
	Dishwasher sanitizing at 100ppm quats
	3 comp sink 138F
	Sani sink setup to 200ppm quats
	Sani dispenser dispensing at 200ppm quats/to monitor for correct dispersal
31	Bar hand sink 112F/needs paper towels
	Bar dishwasher sanitizing at 100ppm chlorine
29	Need test strips in bar/to test daily

Received by: (signature) <i>Tim Nation</i>	Print: Tim Nation	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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