

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: 12/30/25	Time in: 9:45	Time out: 12:30	License/Permit # FS-8894	CPFM 5	Food handlers 20	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Rosies Grill - Shenaniganz			Contact/Owner Name: Ripp		☒ Number of Repeat Violations: _____ ☒ Number of Violations COS: _____	
Physical Address: 1290 I-30 Rockwall, TX			Pest control : Vesicore 12/1/25	Hood Prestige 12/4/25	Grease trap :/ waste oil LES 11/30/25 2500g	Follow-up: Yes ☒ No ☐
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 ☒ 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 US Foods	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					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 immediately	
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) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commerical	
		Conformance with Approved Procedures				
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions See	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W					28. Proper Date Marking and disposition See	
	✓				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 Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 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		
W					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
W					43. Adequate ventilation and lighting; designated areas used See	
W					44. Garbage and Refuse properly disposed; facilities maintained See	
1					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
			✓		47. Other Violations	

City of Rockwall

Received by: (signature) Andrew Huffman	Print: Andrew Huffman	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rosie's Grill - Shenaniganz		Physical Address: 1290 I-30		City/State: Rockwall Tx		License/Permit # FS8894		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb			Noodles		39	Sliced Tom		37	
Turkey/Slice cheese		38/37	Prep cooler Pico		38	Blended Cheese		39	
Pico/Ranch		36/36	Turkey/slice cheddar		38/37	Lettuce		39	
Par cooked Wings/ chicken		38/37	Grill Drawers			Topo Chico Cooker		39	
WIF HTT		2.6	Hamburger patties		38	Chest Freezer		7.8	
Fry freezzer HTT		5.4	Raw chicken		38	Pizza Prep cooler			
Prep cooler			Expo Prep Cooler			Sauce/shred mozz		36/38	
Blended Cheese/lettuce		39/40	Pico		38	Beef crumble/mozz		34/37	
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 temperatures are taken in F								
	Restrooms equipped greater than 100 in each room								
	Hand sinks equipped greater than 104 throughout kitchen								
	3comp sink 125 using quat sani 200ppm strips current 3/2026								
	Dishwasher confirmed 100ppm strips current 03/2026								
45	Sealant top of 3 comp & wall missing, to replace using silicone caulk smooth to make cleanable								
32/45	Oxidation on hvac vents (due to age) in kitchen, to address surface to make cleanable								
32	Red cutting boards rough, options include resurfacing or replacement, other cutting boards in great s								
45	General detail cleaning underneath dry storage shelves								
W	Date labels missing on opened turkey/ham, sliced cheese right after prep, label as you go!								
32/45	Ceiling tiles missing above ice machine / dishwasher repairs in progress, to replace acoustical tile w/ vinyl clad tile								
39	Good practice to hand mop head to drip dry over mop sink not stored wet on floor								
39	To store dredge scoop with handle up not in flour								
	Soda / Tea nozzles cleaned nightly								
25	To store Sweet Baby Rays wing sauces in fridge after opening according to manufacturer label, discard open sauce at room temp								
	May store sauces hot holding 165-135 after opening unless going to use tphc, must fill out and sign tphc form								
Wcos	One light bulb burned out under hood, replaced onsite								
W	Dumpster enclosure clean, one dumpster missing lids								
10	Ice machine has red slime / mold on ceiling. Melt ice w/r/s entire hopper, allow to dry before ice accumulates								
W	Replace ceiling tiles to prevent avenue for pest activity								
32/45	Tiles broken in front of stove on service line, to address to make durable & cleanable								
Received by: (signature)			Print:				Title: Person In Charge/ Owner		
See above			See Above						
Inspected by: (signature)			Print:						
R M Hill			Richard Hill						
							Samples: Y N # collected		

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