

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:<br>12/30/25                                                                                                                                                                                                                                                                                                                                                                          | Time in:<br>10:15 | Time out:<br>12:30                                               | License/Permit #<br>FS-8894 | CPFM<br>5   | Food handlers<br>20                                                                                                                                                        | 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:<br>Shenaniganz Main Bar & Z Lounge                                                                                                                                                                                                                                                                                                                                     |                   |                                                                  | Contact/Owner Name:<br>Ripp |             | <div><div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div> |                                                                                   |
| Physical Address:<br>1290 I-30 Rockwall, TX                                                                                                                                                                                                                                                                                                                                                |                   |                                                                  | Pest control :              | Hood<br>N/A | Grease trap / waste oil<br>LES                                                                                                                                             | Follow-up: Yes <input checked="" type="checkbox"/><br>No <input 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<br>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 <input checked="" type="checkbox"/> 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<br>(F = degrees Fahrenheit) |                             |             | R                                                                                                                                                                          |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                                                        | IN                | NO                                                               | NA                          | COS         |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   |                                                                  | ✓                           |             | 1. Proper cooling time and temperature                                                                                                                                     |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 2. Proper Cold Holding temperature(41°F/ 45°F)                                                                                                                             |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   |                                                                  | ✓                           |             | 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<br>US Foods                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 8. Food Received at proper temperature<br>Checking                                                                                                                         |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | 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<br>Discard immediately                                                                              |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | 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<br>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 Y N )<br>Gloves & utensils                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Highly Susceptible Populations                                   |                             |             |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required<br>N/a                                                                      |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Chemicals                                                        |                             |             |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br>Water                                                                                     |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 18. Toxic substances properly identified, stored and used                                                                                                                  |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Water/ Plumbing                                                  |                             |             |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 19. Water from approved source; Plumbing installed; proper backflow device<br>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)<br>5                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 22. Food Handler/ no unauthorized persons/ personnel<br>20                                                                                                                 |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Safe Water, Recordkeeping and Food Package Labeling              |                             |             |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 23. Hot and Cold Water available; adequate pressure, safe<br>Great pressure                                                                                                |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled<br>Commercial                                                                |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | 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 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                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br>Digital Thermo strips current                                                        |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Permit Requirement, Prerequisite for Operation                   |                             |             |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 30. Food Establishment Permit/Inspection Current/ insp posted<br>Posted and current                                                                                        |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Utensils, Equipment, and Vending                                 |                             |             |                                                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 31. Adequate handwashing facilities: Accessible and properly supplied, used<br>Equipped                                                                                    |                                                                                   |
| 2                                                                                                                                                                                                                                                                                                                                                                                          |                   |                                                                  |                             |             | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used<br>See                                                                          |                                                                                   |
| 2                                                                                                                                                                                                                                                                                                                                                                                          |                   |                                                                  |                             |             | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided<br>Not Confirmed                                                  |                                                                                   |
| 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<br>Stored in solution                                                                                                          |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 37. Environmental contamination                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | ✓                                                                |                             |             | 38. Approved thawing method                                                                                                                                                |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   | Proper Use of Utensils                                           |                             |             |                                                                                                                                                                            |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                                                          |                   |                                                                  |                             |             | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used<br>See                                                          |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 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                                              |                             |             |                                                                                                                                                                            |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                                                          |                   |                                                                  |                             |             | 42. Non-Food Contact surfaces clean<br>See                                                                                                                                 |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 43. Adequate ventilation and lighting; designated areas used                                                                                                               |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 44. Garbage and Refuse properly disposed; facilities maintained                                                                                                            |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                                                          |                   |                                                                  |                             |             | 45. Physical facilities installed, maintained, and clean<br>See                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                 |                                                                  |                             |             | 46. Toilet Facilities; properly constructed, supplied, and clean                                                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                   |                                                                  | ✓                           |             | 47. Other Violations<br>N/A                                                                                                                                                |                                                                                   |

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|---------------|----------------------------|------|--------------------------------|--|-------------|--|
| Establishment Name:<br>Shenaniganz Z Lounge                                                                      |                                                                                                                                                           | Physical Address:<br>1290 I-30 |               | City/State:<br>Rockwall Tx |      | License/Permit #<br>FS-8894    |  | Page 2 of 2 |  |
| TEMPERATURE OBSERVATIONS                                                                                         |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
| Item/Location                                                                                                    |                                                                                                                                                           | Temp                           | Item/Location |                            | Temp | Item/Location                  |  | Temp        |  |
| Main Bar                                                                                                         |                                                                                                                                                           |                                | Z Lounge      |                            |      | Backyard Bar                   |  |             |  |
| Beer cooler L                                                                                                    |                                                                                                                                                           | 38                             | Beer Cooler L |                            | 36   |                                |  |             |  |
| Beer cooler R                                                                                                    |                                                                                                                                                           | 39                             | Beer Cooker R |                            | 38   |                                |  |             |  |
| Mug freezer                                                                                                      |                                                                                                                                                           | 3.2                            | Keg Cooler    |                            | 43   |                                |  |             |  |
| Keg cooler                                                                                                       |                                                                                                                                                           | 40                             | Chest Freezer |                            | 7.1  |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
| 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 |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Main Bar                                                                                                                                                  |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Hand sink equipped 104                                                                                                                                    |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Main Restrooms equipped greater than 104 in each room                                                                                                     |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Single use Restrooms main lanes equipped 101                                                                                                              |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | 3 comp bar not setup, 118 using Steramine tablets                                                                                                         |                                |               |                            |      |                                |  |             |  |
| 33                                                                                                               | Dishwasher not confirmed 100ppm                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Quat / Chlorine test strips current, refer to Grill report                                                                                                |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Margaritas machine cleaned weekly                                                                                                                         |                                |               |                            |      |                                |  |             |  |
| 39                                                                                                               | To store glasses inverted on cleanable surface in main bar shelves i.e. bar mats or drain boards                                                          |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Z Lounge                                                                                                                                                  |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Hand sink equipped, greater than 102                                                                                                                      |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | 3 comp bar not set up, 118 using Steramine tablets, strips current                                                                                        |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Dishwasher confirmed 100ppm                                                                                                                               |                                |               |                            |      |                                |  |             |  |
| 32/45                                                                                                            | Grout issues in Z Lounge bar floor and broken tiles, new flooring when?                                                                                   |                                |               |                            |      |                                |  |             |  |
| 32/42                                                                                                            | Chest Freezer, oxidation on lid, to address to make surface cleanable                                                                                     |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Bottled beer coolers 36, 37 / freezer 7.1                                                                                                                 |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Backyard Bar currently under construction inspection                                                                                                      |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Food Trailer has been removed permanently                                                                                                                 |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  | Back bar has been removed permanently                                                                                                                     |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
|                                                                                                                  |                                                                                                                                                           |                                |               |                            |      |                                |  |             |  |
| Received by:<br>(signature) See above                                                                            |                                                                                                                                                           | Print: See Above               |               |                            |      | Title: Person In Charge/ Owner |  |             |  |
| Inspected by:<br>(signature)  |                                                                                                                                                           | Print: Richard Hill, RS        |               |                            |      | Samples: Y N # collected       |  |             |  |

Form EH-06 (Revised 09-2015)