

Retail Food Establishment Inspection Report

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

Date: 1125/2025	Time in: 9:00	Time out: 10:25	License/Permit # FS-8945	Est. Type	Risk Category	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: Bin 303			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 105 Olive Rockwall, TX			Pest control : EnviroTech/11-27-2025	Hood Elite/11-2025	Grease trap : LES/sent to Teddy	Follow-up: Yes <input checked="" type="checkbox"/> 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 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 <b>X</b> 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)	
	✓				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 Chef's Produce, BeneKeith	
	✓				8. Food Received at proper temperature check at receipt	
		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>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 18	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		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	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Matt Nugent</i>	Print: <b>Matt Nugent</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Bin 303</b>		Physical Address: <b>105 Olive</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS-8945</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left cold top/ambient/no food		<b>34</b>	<b>steak</b>		<b>38</b>				
right side cold top/not setup			twice stuffed potatoes		38/37/38				
<b>cream cheese</b>		<b>36</b>	<b>sauce</b>		<b>38</b>				
small cold top/not setup ambient		<b>53</b>	Outside WIC/mushrooms cooked		<b>49</b>				
<b>reach in freezer</b>		<b>-5</b>	<b>shrimp</b>		<b>38</b>				
<b>WIC/chicken</b>		<b>39</b>	<b>roasted corn</b>		<b>39</b>				
<b>pasta</b>		<b>40</b>	<b>chicken</b>		<b>37</b>				
<b>raw hamburgers</b>		<b>37</b>							
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:								
31	warewash hand sink 113. Need paper towels at hand sink								
	3 comp sink 113F								
<b>!</b>	Dishwasher not sanitizing/ will use 3 comp sink until repaired								
45	To clean/address mold behind dishwasher on wall								
34	Live roach on wall by warewash hand sink/ to call pest control today								
45	Various areas throughout kitchen needing maintenance walls, ceiling								
	Confirmed air curtain working at back door								
31/34/36	Do not store dirty wiping cloths in hand sinks overnight/could attract pests/needs to be used only for hand washing								
32	To address cutting boards where discolored/ badly scored								
<b>!</b>	Sani bucket setup at inspection at 100ppm chlorine								
45/34	Need to clean inside floor drains/lots of grease buildup/could attract pests								
31	NEED TO REPAIR line hand sink! Handles broken and water turned off! need for cookline/will use warewash sink until repaired								
	Gloves used for prep and RTE								
29	Need secondary thermos in all coolers								
<b>!</b>	Small cold top/ambient 53F/no food in it at time of inspection but cannot use to cold hold as is not cold holding at 41F or below								
	Bar hand sink 74F at inspection								
	Bar 3 comp sink 74F								
	Owner flipped GFI switch/tank heating/left when water was 103F/owner to confirm reaches 110F for warewashing								
34	Fruit flies under bar/to address drains and breeding sites								
	Using Steramine tabs for sanitizer								
29	Test strips on site and digital thermos used								
	Sushi is not raw fish, using pork belly								
34	Flies in kitchen/to address								
Received by: (signature) <i>Matt Nugent</i>									
Print: <b>Matt Nugent</b>									
Title: Person In Charge/ Owner <b>Owner</b>									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: Christy Cortez, RS									
Samples: Y N # collected									

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