Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

11/24/25			2:45 3:42			6-0003947				3 CPFM	All	Page <u>1</u> of <u>2</u>						
Purpose of Inspect			tion: 1-Routine 2-Follow U			Complaint 4-Investigation			5-CO/Construction	6-Other	TOTAL/SCORE							
	tabli ble						Contact/Ov Matt / Va			olma	n				Number of Repeat Violations C	ations: COS:	2/07/1	
Physical Address: 104 San Jacinto Rockwall, Tx Pest control: Terminex 11/18/25					25	Hood Greas Blanco 06/2025 Fat boy					e trap :/ waste oil	3/97/A						
	(Com	pliai	nce S	Status: Out = not in cor	$\frac{1}{\text{mpliance}} = \frac{1}{\text{mpliance}} = \frac{1}{\text{mpliance}}$	compliance			obser	ved	N.A	\ = no	ot ap	-	site R = repeat vio	plation W= Watch the box for R	
IVI	irk tr	е ар	prop	riate	points in the OUT box for Prior										ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da		e box for R	
O U	mpli:	ance N O	Star N A	tus C O	Time and Tem	perature for Fo	od Safety		R	О		iance N O	Stat N A	C	E	L II ldl.	R	
T	N	U	А	s	(F = de	egrees Fahrenheit	(1)			U T		U	A	O S	12. Management, food emplo	loyee Health vees and conditional	employees:	
	~					r					~				knowledge, responsibilities, a			
	/				2. Proper Cold Holding See	temperature(41°1	F/ 45°F)				/				13. Proper use of restriction a eyes, nose, and mouth		charge from	
	•				3. Proper Hot Holding to	emperature(135°)	F)								Health employee form posted Preventing Contamination by Hands			
		✓			4. Proper cooking time a	and temperature					~				14. Hands cleaned and prope			
					5. Proper reheating proc Hours)	edure for hot hol	ding (165°F i	in 2			~				15. No bare hand contact with alternate method properly foll	ready to eat foods o	or approved	
		•			6. Time as a Public Hea	lth Control: proce	edures & rec	ords										
	'				o. Time as a rubile frea	iui controi, proce	edures & rec	olus					1		Highly Susc	eptible Populations		
					Ард	proved Source					~				Pasteurized eggs used when re N/a		lered	
					7. Food and ice obtained good condition, safe, and			in							Chemicals			
					destruction BEK, G		rothers											
	~				8. Food Received at pro Checking	per temperature					~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					Protection	from Contamin	ation				/				Water 18. Toxic substances properly Stored low	identified, stored an	id used	
	/				9. Food Separated & propreparation, storage, dis			l								er/ Plumbing		
3					10. Food contact surface Sanitized at 200 I	es and Returnable	es; Cleaned a	ınd			/				19. Water from approved sour	rce; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned Disca	f returned, previo	ously served o	or			/			İ	City approved 20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
		ļ					tion Items	(2 Poir	nts)	violai	tions	Req	uire	Cor	rective Action within 10 days	s		
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Foundat	Personnel		nts)	violat O U T	I N	Req N O	uire N A	Cor C O S	•	s re Control/ Identific	ration	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Vanessa Colman	Print: Vanessa Colman	Title: Person In Charge/ Owner Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit # Page	2 of 2					
Fable	& Fire	104 Sa		Rockwall	, Tx	FS-0003947						
Item/Loc	ation	Temp	TEMPERATURE OBSERVATION Item/Location	Temp	Item/Loca	ntion	Temp					
Pastry	Case	39	Cooking marinara	193	_	rill drawers						
,	Whole Milk/Oat	40/41	3 door cooler		Shrimp		40					
Chee	esecake/Carrotcake	41	Slice Cheddar	40	Burg	39/40						
Beve	rage cooler(non tcs)	40	Buttermilk	39	F							
	Juice cooler	39	Raw Chicken	39	Grits							
Ke	eg cooler non tcs	42	Salmon	38	Sauté cooler							
В	Beer/glass cooler	38	Salad prep cooler			ambled eggs	40					
В	ottle beer cooler	36	Ranch/slice tom	39/38	Cod	oked noodles	39					
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS		•					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	ND					
	Restrooms equipped	greater t	than 101 in each room									
W	Restroom doors shou	ld have	a auto door closer per cod	de								
	Hand sinks equipped	temp gr	eater than 104 throughout	entire ki	tchen							
	Bottle beer cooler 39 gaskets look great Using non sleeved straws (coffee bar) self serve able to grab non mouth sides											
	Cleaning expresso wands with sani towel, stored in solution 200ppm											
						accumulates						
10	Mold in Bar Ice machine, melt ice w/r/s entire hopper, air dry before ice accumulates 3comp sink not set up, 113, quat sani 200ppm, test stripes current 02/2026											
	Dishwasher confirmed 100ppm, test strips current 02/2027											
	Soda nozzles cleaned nightly											
	Frozen margaritas machine non operational during inspection											
	Using draft plugs and rubber tip alcohol spout covers											
	Grill drawer L tomato sauce, 39, bone in chicken wings & halves 39/40											
10	Mold in kitchen ice machine on deflection plate, melt ice w/r/s hopper/plate air dry before ice accumulates											
W	No prepping in new st	orage spa	ace until all finishes are con	nplete, to	seal floo	or or install tile						
W	No confirm Bar upon completion in new space offering private dining											
Received (signature)		e	See ab	ove		Title: Person In Charge/ Owner						
Inspected (signature)	l by:		Richard									