

Date: 7/17/26	Time in: 3:59	Time out: 4:36	License/Permit # FS-0002288	CPFM 2	Food handlers 0	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Rockwall Tavern			Contact/Owner Name: Jesse Westlake		Number of Repeat Violations: ____ Number of Violations COS: ____	
Physical Address: 2412 S Goliad St Rockwall, TX			Pest control : To provide	Hood N/A	Grease trap / waste oil N/A	Follow-up: Yes ☒ No ☐
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch Mark the appropriate points in the OUT box for each numbered item Mark ‘✓’ a checkmark in appropriate box for IN, NO, NA, COS Mark an ✗ in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt	
	✓				8. Food Received at proper temperature 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>0</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						
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) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 0	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 116, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Daily temps before opening	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request	
Food Temperature Control/ Identification						
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature N/A	
	✓				28. Proper Date Marking and disposition Good date labels	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, test strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted, current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals See	
1					35. Personal Cleanliness/eating, drinking or tobacco use See	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		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		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean 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 See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bailey Hausign	Print: Bailey Hausign	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Tavern		Physical Address: 2412 S Goliad St		City/State: Rockwall, Tx		License/Permit # FS-0002288		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb		35	Bottle/can cooler		63				
Shredded cheddar cheese		39	Alcohol cooler		40				
Bar									
Red Bull cooler		54							
Glass chiller		18.7							
Keg cooler		42							
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F								
	Restrooms equipped, greater than 108 in both rooms								
	Hand sinks equipped temp great than 109								
29	3comp sink not set up, 116, using steramine sani 200ppm, No test strips								
	Good use of date labels in wic								
	Chips are prepackaged by manufactured with nutritional labels on package								
	Soda guns cleaned nightly								
	Red sani buckets filled at 3 comp sink, 200ppm								
	Residential microwave discouraged, upgrade to commercial nsf equipment when replacing								
	Using clear plastic caps on alcohol bottle covers overnight								
W	Straws are protected from bar guest, reminder to grab in middle								
	Glass dishwasher confirmed 100 ppm, test strips current 11/1/26								
	No grease trap in kitchen, waste water on septic maintained by AA Septic Service								
42/34	Interior of microwave dirty, to clean as needed and store clean in order to not attract pest								
42	General detail cleaning in bottom of glass chiller (trash & broken glass)								
	Metal stem thermometer available onsite								
42	Draft cooler moldy water in bottom to clean as needed								
42	General detail cleaning of WIC shelves and floor								
17	Label all cleaner spray bottles in kitchen								
45	General detail cleaning underneath bar equipment.								
	Draft lines cleaned Andrews biweekly according to service log								
35	To store employee food on lowest shelf in WIC								
W	To provide pest control information and maintenance company for septic system								
Received by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) Richard Hill									
Print: Richard Hill									
Samples: Y N # collected									

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