

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

Date: 6/24/26	Time in: 9:00	Time out: 11:00	License/Permit # FS-8894	CPFM 4	Food handlers 16	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: Shenaniganz Rosies Grill			Contact/Owner Name: Ripp		☒ Number of Repeat Violations: ____ ☒ Number of Violations COS: ____ 10/90/A	
Physical Address: 1290 I-30 Rockwall, TX		Pest control : Vesicore 6/1/26	Hood Prestige 3/15/26	Grease trap :/ waste oil LES 5/29/26 4500g		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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
		✓			✓	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 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.✓) Gloves used
	✓				Highly Susceptible Populations	
					✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs
	✓				Chemicals	
	✓				✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water
					✓	18. Toxic substances properly identified, stored and used Stored low
	✓				Water/ Plumbing	
3					✓	19. Water from approved source; Plumbing installed; proper backflow device City approved
	✓				✓	20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
	✓				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4
	✓				✓	22. Food Handler/ no unauthorized persons/ personnel 16 within 30 days
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				118	23. Hot and Cold Water available; adequate pressure, safe 118, Good pressure
	✓				Commerical	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commerical
		Conformance with Approved Procedures				
	✓				See	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions See
		Consumer Advisory				
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	
1					✓	34. No Evidence of Insect contamination, rodent/other animals See
	✓					35. Personal Cleanliness/eating, drinking or tobacco use
	✓					36. Wiping Cloths; properly used and stored
	✓					37. Environmental contamination
	✓					38. Approved thawing method Refrigerator
		Proper Use of Utensils				
1					✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See
	✓					40. Single-service & single-use articles; properly stored and used
Food Identification						
	✓					41.Original container labeling (Bulk Food)
		Physical Facilities				
	✓					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 See
	✓					46. Toilet Facilities; properly constructed, supplied, and clean
			✓			47. Other Violations

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