

☒ 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-8897	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 Main Bar & Z Lounge			Contact/Owner Name: Rip		☒ Number of Repeat Violations: ____ ☒ Number of Violations COS: ____ 10/90/A	
Physical Address: 1290 I-30 Rockwall, TX			Pest control : Refer to kitchen report	Hood N/A	Grease trap :/ waste oil Refer to kitchen report	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	
O U T	I N	N O	N A	C O S		
			✓		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 US Foods	
	✓				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>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard immediately	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T	I N	N O	N A	C O S	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20	
		Safe Water, Recordkeeping and Food Package Labeling				
2					23. Hot and Cold Water available; adequate pressure, safe Great pressure / temp 98	
	✓				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	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
O U T	I N	N O	N A	C O S	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				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						
O U T	I N	N O	N A	C O S	R	
	✓				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	
			✓		47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Shenaniganz Z Lounge		Physical Address: 1290 I-30		City/State: Rockwall Tx		License/Permit # FS-8897		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Main Bar			Z Lounge			Backyard Bar			
Beer cooler L		39	Beer Cooler L		37	Beer cooler		41	
Beer cooler R		39	Beer Cooler R		39				
Mug freezer		16.2	Keg Cooler		40				
Keg cooler		39	Chest Freezer		19.3				
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 103 in each room								
	Single use Restrooms main lanes equipped 102								
	3 comp bar not setup, 118 using Steramine tablets								
	Dishwasher confirmed 100ppm								
29	Quat / Chlorine test strips expired, refer to Grill report								
	Margaritas machine cleaned weekly								
W	To post current health permit upon receipt from city hall in view of consumers								
	Z Lounge								
	Hand sink equipped, greater than 106								
29	3 comp bar not set up, 118, using Steramine tablets, strips expired								
	Dishwasher confirmed 100ppm								
	Bottled beer coolers 37, 38 / freezer 17.3								
45	General detail cleaning underneath bar equipment, sinks								
	Backyard Bar								
23/31	Hand sink equipped 96, prep sink 98, should be 100, 110 respectively								
	Bottle beer cooler 41								
32/45	Remove shipping liner from exterior of prep sink								
42	Beverage Cooler fan guards dirty, to clean as needed								
Received by: (signature) See above			Print: See Above			Title: Person In Charge/ Owner			
Inspected by: (signature)  RS			Print: Richard Hill, RS			Samples: Y N # collected			

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