

Retail Food Establishment Inspection Report

City of Rockwall

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|---|----------------------------|--------------------------------|
| Received by: (signature) Danny Smajli | Print: Danny Smajli | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Richard Hill</i> | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

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|---|---|------------------------------------|---------------------------------------|-------------|
| Establishment Name: 30 Brunch House | Physical Address: 2455 Ridge Rd | City/State: Rockwall, Tx | License/Permit # FS-0004078 | Page 2 of 2 |
|---|---|------------------------------------|---------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|------------------------|-------|-------------------|-------|--------------------|-------|
| Upright fridge non tcs | 24 | Turkey sausage | 41 | Bev cooler | 40 |
| 2Door freezer htt | 16 | Slice Tom/dice | 50/48 | Bottle cooler | 44 |
| Grill drawers | | Spinach | 50 | Whip | 43 |
| Filet/steak tips | 40/50 | Egg/waffle cooler | | WIC | 39 |
| Hashbowns | 50 | Egg, waffle | 51/55 | Ham/ dice Tom | 41/41 |
| Chiros | 48 | Sandwich cooler | | Egg/pancake batter | 42/46 |
| Chix/chix | 40 | Slice/dice tom | 41/41 | Waffle batter | 45 |
| Hamburger patty | 41 | Lett/mozz | 41/40 | | |

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 |
| | Outdoor seating covered, need no smoking signs installed |
| 46 | Restrooms equipped men's 95, women's 68 |
| | 3comp sink set up 134 chlorine sani 100ppm |
| | Dishwasher confirmed 100ppm |
| 45 | Several ceiling tiles open in rear of kitchen, replace tiles |
| 32 | Time to sand ir replace cutting boards |
| 47 | Secure CO2 tanks to wall |
| 33 | Rear hand sink missing plumbing underneath sink |
| 43 | Light burned out in hood |
| 2 | Slice and diced tomatoes, spinach discarded immediately high 40's |
| | Sani buckets Chlorine based 100ppm |
| 31 | Keep trashcan stored away from handsink to that it is not blocking access |
| | Soaking soda and tea nozzles overnight |
| | Hot holding gravy 165, sausage 156, |
| | Waffle prep cooler not cooling properly, discard all tcs foods internal temps mid 50's |
| | Juicer cleaned after every use |
| 10 | Espresso machine wand cleaned with water, need a small sani bucket and towel for each hse |
| | Whip cream in bar, opened 1 hour ago according to mod |
| 45 | General detail cleaning on all drains throughout kitchen and bar |
| | Eggs, waffle and pancake batter just prepped in WiC |
| 42/45 | General cleaning of service line equipment, between, underneath behind, floor etc |
| 10 | Slime in the ice machine burn all ice W/R/S ice hopper and deflector plate |
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|---|--------------------------------|--------------------------------|
| Received by: (signature) See above | Print: See above | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>RJH SIT</i> | Print: Richard hill SIT | Samples: Y N # collected |

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