



**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>30 Brunch House</b>	Physical Address: <b>2455 Ridge Rd</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0004078</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Upright fridge non tcs		Waffle/pancake cooler		<b>WIC</b>	
2Door freezer htt		Slice Tom/dice	54	Ham/dice tom	55/54
Grill drawers		Egg wash	62	Pancake batter	53
Filet/steak tips	65/65	Eggs	55	Burger patties	51
Hashbowns	54	Waffle/pancake batter	54/57	Eggs	54
Chicken	59	Sandwich cooler		Shredder cheddar/mozz chz	52/51
Burger patty	56	Slice/dice tom	44/43	Waffle batter	64
Turkey sausage	54	Lett/mozz			

**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
Note	Outdoor seating covered, need no smoking signs installed
46	Restrooms equipped temp greater than 100 men's, women's only 80
	3comp sink set up 132 chlorine sani 100ppm, strips current
	Dishwasher confirmed 100ppm
	Cleaning soda and tea nozzles nightly
	Juicer cleaned after every use
	Espresso wand cleaned between each use
	Bar hand sink equipped 103, 3comp sink 111, using quat sani
	Bottle beer cooler, amb 39, whip, 41
32/42	Need to replace torn door gasket on bread cooler door
10	Need to clean ice deflector plate in ice machine, burn ice, w/r/s entire hopper and allow ice to accumulate
42	Reachin freezer minor detail cleaning bottom shelves
<b>!! 2 !!</b>	Grill drawers observed food temps, steak 65, chick 59, hash browns 64, burgers patties 61 - all food will be discarded within 4 hours and not allowed to cool for next day service
<b>!! 2 !!</b>	Waffle prep cooler not cooling properly, discard all tcs foods internal temps mid 50's
<b>!! 2 !!</b>	WIC amb observed 56, meat prepped 2 days earlier 53, ham prepped today 55, no date labels, yogurt 55, internal eggs 54, shredded mozz 51. All foods not received on truck at noon today will be discarded immediately
	Foods received today will be allowed to rapid cool down and transported to sister store in Rowlett
	WIC amb temp must be at 41 or below tomorrow morning 7am or will not allow to open Saturday
43	Light bulb out in hood
<b>!! 8 !!</b>	Need temp logs implemented immediately for walk in cooler, temps recorded open and every 2 hours throughout entire day. Logs need to include temps of food arriving from vendors as well. I will want to review these daily logs on my followup visit next Tuesday July 2, and every routine inspection
Note	WIC amb temp at exit of inspection observed 52. Unit was turned down my mod during inspection

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Samples: Y N # collected

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