

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Leo Smajli	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 30 brunch house	Physical Address: Ridge road	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Butter at room temp	76	Steam table		2 door unit freezer	14
Milk at room temp	66	Gravy / sausage	140/142	Bread cooler	38
Wait station cooler	38	Drawer unit	56	Wic	38.8
Whipped cream	40	Veggies	55	Chorizo cooling	38
Cold top unit / temps inside	55/56	Meats chicken / steak	54/54	Tomato	40
Cracked eggs	55	Fry station		Diced / eggs	40/40
Whites	56	Tomatoes / pico	39/39		
Salsa	56	Cream cheese / ham	39/39		

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 temps F
	Outdoor seatingcovered only
	Need nonsmoking signage
	Watch pitchers
10/cos	Sani buckets nothing showing / now using bleach ! 100 ppm
	Restrooms 100 hot water / soap and towels
	Bar: milk at 66 discarded - avoid leaving out at room temp ..
Cos	Sinks not set up right / not needed at this time / need soap and towels at hand sink hot water 110/ bar closed
	Cleaning under netting as needed
10	Need to set up sanitizer for espresso wand
10	Need to clean coating on it and keep wipes after each coffee - must check ppm suggest to use quats product
	Juicer cleaned after each use
W	Discussed straws and storage
	Opened ice only for service /
45	Need to scrub drains Where needed /
18	Avoid having fly spray bin bar area
18	Need to label spray bottles an provide testable sanitizer - need to figure it out / suggested quats in bar and dining
31	Wait station hot water 108 / to repair soap
18	Watch FRP under shelving/,store windex away from cups to go
40	Avoid reuse of oj containers for non original
02	Cold top unit holding 55 to discard all!!! Tcs foods !
02	Drawer unit is holding 55-56 F - to discard all Tcs foods
	Discussed bacon and crispy at room temp
	Set up Sani buckets and tested to be 100 ppm
W	Moved table from mop sink area to keep accessible
	Dishmachine 100 ppm / reminder to store chemicals low/separation between dirty and clean
19	Small leak at three comp / hot water to address handle
W	Yellow clean towels are used to keep cups warm

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