Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 11/21/23			Time in: 3:02	Time out: <b>3:55</b>		FS-000			28				2 Food handlers Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								4-]	Inve	stiga	tion			/SCORE	<u>C</u>			
Establishment Name:  360 Bar & Lounge  Contact/Owner I Gail Fletcher							me:	Hood Grease			C		Number of Repeat Violations: 2 Number of Violations COS:  te trap://waste oil Follow-up: Yes //	8/92/A				
Physical Address: 2101 Summer Lee Dr  Pest control: Refer to restaurant rep						t report	t	N/a	ou				to restaurant report					
Ma					points in the OUT box for		em N	Iark '✓'		eckma	ark in	appro	priat	e bo	opticable COS = corrected on site R = repeat violation W ox for IN, NO, NA, COS Mark an in appropriate box for I	= Watch		
Co	mpli	ance	Sta	tus	Prio	rity Items (3	Points) viola	tions R	equi.	_	<i>ımed</i> ompli				tive Action not to exceed 3 days			
O U T	Î N	N O	N A	C O S	Time and Temperature for Food Safety				R	O U T	I N	N O	A	C O S	Employee Health			
	~				Proper cooling time and temperature						~				12. Management, food employees and conditional employees knowledge, responsibilities, and reporting	;		
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		~			3. Proper Hot Holding								Preventing Contamination by Hands					
		~			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used proper	ly		
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. Gloves available	_)		
	<b>/</b>	6. Time as a Public Health Control; procedures & records					rds							Highly Susceptible Populations				
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon's										Chemicals			
	~				8. Food Received at pro Checking					~				17. Food additives; approved and properly stored; Washing I & Vegetables Water only	ruits			
					Protection				3				/	18. Toxic substances properly identified, stored and used Quat sani 400plus ppm				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at						~				19. Water from approved source; Plumbing installed; proper backflow device  City approved			
	~				11. Proper disposition of returned, previously served or reconditioned Discard immediately						~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Pri	ority Foundat	tion Items (		ts) v	iolat O	ions .	Requ		Cor	rrective Action within 10 days	<u> </u>	R	
U T	N	0	A	o s	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstrat		lge,		U T	N	0		o s	Food Temperature Control/ Identification			
	~				and perform duties/ Certified Food Manager (CFM)						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	<b>'</b>	22. Food Handler/ no unauthorized persons/ personnel						~			Proper Date Marking and disposition      Thermometers provided, accurate, and calibrated; Chemi	an1/						
			Safe Water, Reco	Ü			2					Thermal test strips  Need test strips		k				
	<b>'</b>				23. Hot and Cold Water	re	•								Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled N/a			ج.							30. Food Establishment Permit/Inspection Current/ insp p	octod		
						1 ood labeled					~				Current and posted	osted		
						with Approved F					<b>'</b>				Utensils, Equipment, and Vending			
	~				25. Compliance with V HACCP plan; Variance processing methods; m	with Approved F Variance, Specialize e obtained for spe	zed Process, an				✓ ✓				•			
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: 360 Bar		Physical 2101	Address: Summer Lee Dr	City/State: Rockwal	Тх	License/Permit # FS-00042		ge <u>2</u> of <u>2</u>		
300 0	aı	2101	TEMPERATURE OBS		, 17	1 0-000-2	-20			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Lo	ocation		Temp		
Beer/J	uice cooler	40								
	Milk	41								
	Beer cooler	39								
	Glass cooler	25								
<u> </u>										
<u> </u>										
Item	AN INSPECTION OF VOLID		BSERVATIONS AND COR			THE CONDITIONS OF	RSERVED	AND		
Number	NOTED BELOW: all tempera			ATTENTION IS DIKE	CIED IO	THE CONDITIONS OF	DULKY ED	, 111D		
	Food may be order	ed from K	itchen and is transpo	rted with cove	rs on a	ıll plates				
	Hand sink equipped	d greater t	han 103 / restrooms i	n restaurant						
W	Need to invert glass	ses and s	tore on bar drain boar	ds not directly	on sh	elf				
42cos	Shelf needs to be c	leaned ur	nder glasses on shelf							
			os, no draft beers only	/ bottle						
	· ·									
	Liquid display shelves need to be wiped down, dusty  Reminder to protect straws for guest hands or ability to sneeze on them, touch straw in middle									
18	Using steramine tablets in spray bottle tested 400plus ppm. Empty/remix retested 200ppm									
	No 3 comp sink / only using Dishwasher confirmed at 100ppm									
29	Need test strips for quat and dishwasher									
40	Invert disposable containers for to go foods									
	Be sure to w/r/s utensils and food food contact surfaces every 4 hours									
47	Need state poster at			see every The	<u> </u>					
.,	11000 otato pootor at	TIGITIG OITH	to / will official							
Received (signature)	See abo	NA	Print:	above		Title: Person In Ch	arge/ Own	er		
Inspected		1	Print:	abovo						
(signature)		<i>m</i>		ard Hill		1				