

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 5/29/24	Time in: 1:45	Time out: 3:15	License/Permit # FS-0004228	CPFM 3	Food handlers All	Page <u>1</u> of <u>1</u>
------------------	------------------	-------------------	--------------------------------	-----------	----------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: 360 Bar & Lounge	Contact/Owner Name: Gale Flecter	Number of Repeat Violations: X _____		Number of Violations COS: _____	3/97/A
---	-------------------------------------	---	--	---------------------------------	---------------

Physical Address: 2101 Summer Lee Dr Rockwall, TX	Pest control : Keepers creepers 5/22/24	Hood April 2023	Grease trap / waste oil Fat boys 5/8/24 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>	
--	--	--------------------	--	--	--

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 X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature /a						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Have state hand sink form					
			<input checked="" type="checkbox"/>			Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			<input checked="" type="checkbox"/>			Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shell eggs					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Allen Brothers						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature Checking temps						Water/ Plumbing					
Protection from Contamination						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	<input checked="" type="checkbox"/>										
11. Proper disposition of returned, previously served or reconditioned Discard											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/no unauthorized persons/ personnel All before first shift						28. Proper Date Marking and disposition Great date labels					
Safe Water, Recordkeeping and Food Package Labeling						2					
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, no quat test strips					
23. Hot and Cold Water available; adequate pressure, safe 106, good pressure						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						30. Food Establishment Permit/Inspection Current/ insp posted Current & posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirm dishwasher 100ppm					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored Using spray bottle						43. Adequate ventilation and lighting; designated areas used					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
38. Approved thawing method Refrigerator						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					47. Other Violations N/A					
40. Single-service & single-use articles; properly stored and used									<input checked="" type="checkbox"/>		

