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

Ба 5/2	29/	24	L		1:45	3:15		3-00			28				3	All	Page <u>1</u> of <u>1</u>
Pu	rpo	se of	f Ins	spec	tion: 1-Routine	2-Follow U		omplair		_	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCORE
				Nam L(e: Dunge		Contact/Ov Gale Flee		ame:						Number of Repeat Viola Number of Violations C	os:	2/07/1
Physical Address: 2101 Summer Lee Dr Rockwall, Keepers creepers 5/22						s 5/22/2	24						e trap :/ waste oil Follow-up: Yes V ys 5/8/24 1500g No V		3/97/A		
		Com	plia	ice S	tatus: Out = not in cor points in the OUT box for	$\frac{1N}{\text{mpliance}} = \ln \alpha$	compliance			t obser					plicable COS = corrected on s	site R = repeat vio	elation W= Watch
IVI	IK U	е ар	ргор	Trate											ex for IN, NO, NA, COS Man ive Action not to exceed 3 day		e box for K
O U	mpli I N	upliance Status I N N C Time and Temperature for Food Safety					R	Compliance Status					R				
Т				S	1. Proper cooling time a	egrees Fahrenhei and temperature	t)			T				S	12. Management, food employ	yees and conditional	employees;
			'		/a2. Proper Cold Holding	tomporoturo(41°	E/ 45°E)				~				knowledge, responsibilities, at 13. Proper use of restriction at		aharga fram
	~				See						~				eyes, nose, and mouth Have state hand sink		charge from
		~			3. Proper Hot Holding to	emperature(135°	°F)									ntamination by Han	ıds
		~			4. Proper cooking time a	<u> </u>					•				14. Hands cleaned and proper		
		~			5. Proper reheating proc Hours)	cedure for hot ho	lding (165°F i	in 2			~				15. No bare hand contact with alternate method properly followes		
	/				6. Time as a Public Hea	lth Control; proc	cedures & rec	cords								eptible Populations	
					Арј	proved Source					1				16. Pasteurized foods used; pr Pasteurized eggs used when re Shell eggs		fered
	~				7. Food and ice obtained good condition, safe, an destruction Sysco//	d unadulterated; Allen Brot	parasite	in								hemicals	
	~				8. Food Received at pro Checking tem						/				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits
					Protection	from Contamir	nation				~				18. Toxic substances properly	identified, stored an	d used
	/				9. Food Separated & propreparation, storage, dis			1							Wate	r/ Plumbing	
	~				10. Food contact surface Sanitized at 200			and			~			1	19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper
	~				11. Proper disposition o reconditioned Disca	f returned, previo	ously served o	or			~				20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper
				_													
0	T	N	N	C	Prio	ority Founda	tion Items	(2 Poir	_	_	_	_			rective Action within 10 days	1	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		nts)	violar O U T	I N	Req N O	N A	Cor C O S	·	e Control/ Identific	ation
				О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/ esent, demonstrat tified Food Mana	Personnel tion of knowled ager (CFM)	edge,	_	O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec	ation
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marcus Moehler	Print: Marcus Moehler	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Steak House		Address: Summer Lee Dr	City/State: Rockwall	Tx	License/Permit # FS-0004228	Page <u>2</u> of <u>2</u>						
		1	TEMPERATURE OBSI										
Item/Loc	cation	Temp	Item/Location	Temp	Item/Lo	cation	Temp						
Beer c	cooler	38											
	Olasa alaillan	0.4											
	Glass chiller	24											
			DBSERVATIONS AND CORR	ECTIVE ACTION	S								
Item		ESTABLISHN	MENT HAS BEEN MADE. YOUR A			THE CONDITIONS OBSERV	ED AND						
Number	NOTED BELOW: all temperate												
			ear Steak House inspe										
			om, chlorine strips curr	ent									
	Hand sink equipped												
34	Observed fruit flies	when tur	ned on hand sink and	cycled dish wa	asher								
	At glasses inverted	and stor	ed on drain nats										
	Using unsleeved straws, not stored on bar top to protect from consumers, reminder to only												
	middle area not where mouth goes on straw												
	Using spray bottle 200ppm and stemine tabs												
29	No quat test strips												
Received			Print:	_		Title: Person In Charge/	Owner						
(signature)	See abo	ve	See a	above									
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