Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 8/23/23		3	Time in: 9:58	Time out: 12:35	FS-00		55	52				2 ^{CPFM}	Food handlers	Page 1	of		
		rrpose of Inspection: ✓ 1-Routine			4-	Inve	stiga	atior	n	5-CO/Construction	6-Other						
	Bearded Monkey Michael Weat								Number of Repeat Violations: ✓ Number of Violations COS:		25/75/0						
	Physical Address: Pest control: Orkin 8/423 Note: Incompliance of the control of			Hood 8/10/23		Grease Refer to			e trap :/ waste oil o Teddy	Follow-up: Yes V		<u> </u>					
Ma	ark t	Com	ıplia ı pprop	nce S	Status: Out = not in compoints in the OUT box for e	npliance IN = in complia each numbered item	ance No Mark '	o = not o ✓' a che						pplicable COS = corrected on ox for IN, NO, NA, COS Ma	site R = repeat vio	lation W= V e box for R	Vatch
Co	ompli	iance	e Sta	tus	Prior	ity Items (3 Point	s) violations	Requi	_	<i>imed</i> ompl				ive Action not to exceed 3 da	tys		
O U T	Î N	N O	N	C O S	-	perature for Food Sar grees Fahrenheit)	fety	R	O U T		N O	N A	C O S	Emp	loyee Health		R
1	~			_ 5	Proper cooling time ar				_1	~			5	12. Management, food emplo knowledge, responsibilities, a		employees;	
2					2. Proper Cold Holding t	emperature(41°F/ 45°	F)		١.٨					13. Proper use of restriction a	and exclusion; No dis	charge from	
J					See 3 Proper Hot Holding te	mperature(135°F)			W					eyes, nose, and mouth Need state posters			
	~				3. Proper Hot Holding te See 4. Proper cooking time a									Preventing Con 14. Hands cleaned and prope	ntamination by Han		
		~			5. Proper reheating proce	1	165°F in 2			~				15. No bare hand contact with			
	~				Hours) See					~				alternate method properly foll Gloves in use			
	~				6. Time as a Public Heal	th Control; procedures	& records							,	ceptible Populations		
					Арр	roved Source						~		16. Pasteurized foods used; pr Pasteurized eggs used when r		fered	
	~				7. Food and ice obtained good condition, safe, and destruction	* *								C	Chemicals		
	~				8. Food Received at prop	•				_				17. Food additives; approved & Vegetables	and properly stored;	Washing Frui	ts
					Checked upon de	Plivery from Contamination			3				•	Water Only 18. Toxic substances properly	y identified, stored an	d used	
	~				9. Food Separated & pro- preparation, storage, disp	tected, prevented durin							•	Wate	er/ Plumbing		
3					10. Food contact surface Sanitized at 200 p	s and Returnables ; Cl ppm/temperature	eaned and			~				19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disca					~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
					Disco	ila illillicala	iciy							_			Į.
					Prio	rity Foundation I	tems (2 Po	ints) v	iolat	ions	Rea	uire	Cor	rrective Action within 10 day	S		
O U T		N O	N A	C O S	Demonstration	of Knowledge/ Perso	nnel	ints) v	iolat O U T		Req N O	vuire N A	C C O S	rective Action within 10 day. Food Temperatu	s re Control/ Identific	ation	R
U	N	N O	N A			of Knowledge/ Person	nnel knowledge,		O U	I	N	N	C	·	re Control/ Identific		R
U	N	N O	N A		Demonstration of 21. Person in charge pres	of Knowledge/ Person sent, demonstration of ified Food Manager (C	nnel knowledge, CFM)		O U	I N	N	N	C	Food Temperatur 27. Proper cooling method us	re Control/ Identific sed; Equipment Adec re		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jose Martinez	Print: Jose Martinez	Title: Person In Charge/ Owner KMOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn	nent Name: led Monkey	Physical A	ddress: C	City/State: Rockwal	ll Tx	License/Permit # Pag FS-0004552	e <u>2</u> of <u>2</u>		
Beard	ica Workey	2001	TEMPERATURE OBSERVAT		1, 1 A	1 0 000 1002			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp		
Queso		135	Expo prep cooler		Queso/chili 138		136		
	Wings	138	Pico/tom 37	37	Re	140			
Gla	ss Dr Fridge		Mozz/slice chz 3	38					
(Chix wings	40	Beef/ham 38	36	Milk/HWP 42		43		
Ter	mpura batter	39	Pizza sauce	36	Tomatoes		41		
Fry	prep cooler	37	Lettuce	39	Beer cooler 41		43		
N	<i>A</i> ushroom	38	Chix/eggs 36	38	Beer bunker		44		
Ch	kstrip/nug 39	39	Hot holding		Gl	20			
Item	AN DIODECTION OF TOTAL	_	SERVATIONS AND CORRECTIVE			HE COMPLETIONS OF SERVICE	NE		
Number	NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT: F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND		
46	Restrooms equipped	hot wate	r less than 100 / Mens 95 / \	Vomens	93				
34	Flies observed in dish	area nea	r back door, kitchen line, dry	storage	, around	bar draft beer dispens	ers		
32	Back service door nee	d to addr	ess rusty surface, uncleana	ble					
47	Mops should be hung	to dry pr	operly in mop sink						
32	Remove shipping wrap	from Up	oright 3 Door Refrigerator in	dry stora	ge, not a	cleanable surface			
W	Need better organized	dry stora	age						
47	Raise dry storage shel	ves to 6i	n off floor to properly mop/	clean un	derneath	1			
45	Need to replace ceiling	g tile in k	itchen						
32	Need FRP corner mold	ling repa	ired outside of dry storage, r	not a clea	anable su	ırface			
32	Time to defrost Jager	Chest fre	eezer						
	Wings are par boiled, o	cooled to	135, transfered to sheet pa	ns and i	nto WIC				
43	2 hood lights need rep	laced							
32/2	WIC fan buildup of ice,	, need re _l	paired. Dispose of all tos foo	ds withi	n 4 hours	3			
42/45	WIC need floors, walls	ceiling	sheves cleaned						
42/45	WIC Keg storage, time	for deep	clean, beer on floor, mold o	n floor, v	valls ceil	ing fan guards			
47	Need to secure addition	nal Nitro	gen Oxide tank to the wall						
31	Handsinks equipped, 102 and 91. Handsink across from dry storage needs to be minimum 100								
40	To go clam shells must be inverted at server station								
18	Remove spray paint can from shelves storing food in dry storage								
	Using beer plugs fro draft beer overnight q								
	Using nozzle covers for all alcohol bottles in bar								
	Red Bull cooler 44, glass cooler 34								
45	45 General detailed cleaning underneath bar equipment								
	3 comp sink setup, 112 Quats sani 200ppm								
10	Kitchen diswasher not sanitizing, call Ecolab								
Confirmed bar dishwasher 100ppm									
	39 Store Ice bucket inverted								
10	Need to deep clean ice	e machin			Т	Title: Down I Charact C			
Received (signature)	Jose Mar	tine	z Jose M	<u>artir</u>	nez	Kitchen MC	D		
Inspected (signature)	l by:) Richard	Hill		Samples: Y N # collec	eted.		