

Retail Food Establishment Inspection Report

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

Date: 5/30/2023	Time in: 9:05	Time out: 10:13	License/Permit # FS-8945	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Bin 303			Contact/Owner Name: Mathew Nugent		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 105 Olive St Rockwall, TX			Pest control : Enviro-Tech/5-23-2023	Hood Perkins/5-2023	Grease trap : LES/owner to email Teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

9/91/A

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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							2				
	✓						✓				

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							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Mathew Nugent</i>	Print: Mathew Nugent	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bin 303	Physical Address: 105 Olive St	City/State: Rockwall, TX	License/Permit # FS-8945	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/baked potatoes	41				
fried potatoes	41				
steak	40				
raw chicken	40				
reach in freezer ambient	-1				
salad cold top ambient (empty)	39				
grill cold top ambient (empty)	33				
saute cold top ambient	29				

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:
	Warewash hand sink 100 with soap and paper towels. Need to post hand sink poster.
	3 comp sink 110+F
	Dishwasher at 100 ppm chlorine sanitizer
45	Maintenance needed to ceiling/to clean
45	New caulking needed behind sinks and adhere to wall
32	Rust in WIC/shelving
	Outside pit/meat covered to and from inside/no prep
45	Maintenance to walls
34	Some flies
W	Watch condition of cutting boards
45	Seal gaps , along baseboards
W	Turned salad cooler down/owner to monitor cold holding at 41 or below
34	Live roach in saute cold top. Need to call pest control today. No food in cold top.
	Grill line hand sink 100+F equipped
42	Need to clean inside melting oven
45	Need to clean floors under cooking equipment/walls in grilling area
18	Spray bottles to be labeled correctly/ labeled as sanitizer and is all purpose cleaner
39	Discard chipped dishes
	Bar hand sink 110 F equipped
	Bar 3 comp sink 115+F
39	Need to protect wine glasses from cork shelving liner. Can use drainable bar matting or turn right side up as are protected with upper shelving
	Tea, soda nozzles WRS daily
	Bar taps maintained/cleaned by supplier
39	Use drainable bar matting under copper cups instead of a linen cloth

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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