

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/24/2021	Time in: 10:41	Time out: 12:03	License/Permit # FS 8945	Est. Type Full	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: Bin 303	Contact/Owner Name: Matt	* Number of Repeat Violations: _____	10/90/A
Physical Address: Olive street		✓ Number of Violations COS: _____	
Pest control : Envirotech		Hood Perkins	Grease trap : Sent to teddy
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/> Pics	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				✓					
W	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
Approved Source						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					3					
	✓					W	✓				

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					
			✓			✓					
Conformance with Approved Procedures						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					
		✓				W					
		✓				W					
Proper Use of Utensils						1					
1						1					
	✓						✓				

Retail Food Establishment Inspection Report

Dark ceiling and walls make it hard to see to clean in expo area! City of Rockwall

Received by: (signature) Ruben Lopez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Avoid reuse of plastic shipping containers for non original

Establishment Name: Bin 303	Physical Address: Olive street	City/State: Rockwall	License/Permit # FS 8945	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	33/36	Upright freezer	-11		
Cheese		2nd	-8		
Raw meat	41	Cold top empty	38		
Pasta	41	Cold top 2	33		
Macaroni	41				
Chicken cooked	41				
Twice baked pot	41				

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:
!!	Need to address dumpster and area around it - major fly issue
	To discuss what smoker is being used for outside ... will need SOPS air approved to do so on a regular basis
	Reminder to not wash mats in parking lot
	Hot water 112 / throughout
42/45	General detailed cleaning in kitchen under behind around etc
	Soap and towels will be provided at all hand sinks prior to starting
32	Address rusty shelving where needed
W	Wic ambient temp is 30's / BUT product is barely 41 consistently!!! Is defrost lasting too long etc?
	Defrost should never place foods close to the danger zone - to address ASAP
42/32	Clean shelving in wic and address rusty shelving f
32	Replace plastic containers where needed
39	Condensation in upright freezer may be a result of gasket? To check
W	Always store can opener blade clean / will be cleaned prior to using again
	Sent pic to city hall regarding hose attachment at three comp sink / using for Dishmachine filtered etc
	Dish machine 100 ppm
19	Plumbing -need air gap at three compartment sink - no air gap - approved as is by building inspections
45	Make needed repairs to cove base walls and flooring etc
32	Time to sand or replace cutting boards that are badly scored
42/45	General cleaning behind under and around cooking equipment
	Watch storage of bowls etc on shelving and invert where possible
32	Time to also replace some spatulas
34	Flies in kitchen / clean and protect entrances
42/39	Clean out mop sink and watch storage of hose next to clean cloths and replace brooms where needed etc
45	Repair hole in wall in employee restroom and door to be self closing
39	Ice scoop in ice machine to store handle out / clean around ice machine and keep an eye on filter on compressor over ice machine
39	Add panel to soda station/ reminder that shelving should be 6 inches from floor
19	Bar: need air gap at ice bins and three comp sink / again this was approved by plumbing inspector when installed
42/45	General Cleaning - seal wood in various locations to allow to keep clean easily / meet bar netting on cork

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Samples: Y N # collected

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