

# Retail Food Establishment Inspection Report

## City of Rockwall

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

|                            |                         |                           |                                    |                            |                           |                           |
|----------------------------|-------------------------|---------------------------|------------------------------------|----------------------------|---------------------------|---------------------------|
| Date:<br><b>05/31/2022</b> | Time in:<br><b>9:30</b> | Time out:<br><b>11:35</b> | License/Permit #<br><b>FS 8945</b> | Food handlers<br><b>22</b> | Food managers<br><b>5</b> | Page <u>1</u> of <u>2</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:<br><b>Bin 303</b>    | Contact/Owner Name:<br><b>Matt Nugent</b> | * Number of Repeat Violations: _____ | <b>8/92/A</b> |
| Physical Address:<br><b>Olive street</b> | Pest control :<br><b>Envirotech</b>       | ✓ Number of Violations COS: _____    |               |

**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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   |  | ✓  |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   | 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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
|  |    |    | ✓  |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | 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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | W                          |    |    |    |     |   |
|   |    | ✓  |    |     |   | 1                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |

# Retail Food Establishment Inspection Report

## City of Rockwall

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>Matt Nugent</b>           | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly kirkpatrick RS</i> | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

|                                       |  |                                |                  |             |
|---------------------------------------|--|--------------------------------|------------------|-------------|
| Establishment Name:<br><b>Bin 303</b> | Physical Address:<br><b>Olive street</b> | City/State:<br><b>Rockwall</b> | License/Permit # | Page 2 of 2 |
|---------------------------------------|--|--------------------------------|------------------|-------------|

### TEMPERATURE OBSERVATIONS

| Item/Location             | Temp F       | Item/Location           | Temp F    | Item/Location                     | Temp F    |
|---------------------------|--------------|-------------------------|-----------|-----------------------------------|-----------|
| Fillet/ flat iron         | 37/38        | Cold top unit ambient r | 35/39     | <b>Outside wic</b>                |           |
| Mushrooms / Mac / pasta   | 37/37        | Grill station empty     | 36/37     | <b>Beef</b>                       | <b>36</b> |
| <b>Potatoes</b>           | <b>37/37</b> | <b>Steam table</b>      | <b>39</b> | Brisket on cart / chicken on cart | 35/36     |
| <b>Shrimp roll</b>        | <b>37</b>    | <b>Items on stove</b>   |           | Fish bottom shelf under wine      | <b>35</b> |
| <b>Pork belly</b>         | <b>37</b>    | <b>Outside wic</b>      |           |                                   |           |
| Upright freezer fish      | -11          |                         |           |                                   |           |
| Ice cream / fries freezer | -8           |                         |           |                                   |           |
|                           |              |                         |           |                                   |           |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observation  |
|-------------|--|
|             | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:                    |
|             | Leak in dumpster to be addressed with lid replacement as well  |
|             | Hot water at 112 F /   |
| W           | Air gap at three comp sink approved by building insp / will address what is needed / refer to bill   |
|             | Hose attachment at three comp sink is a back siphonage device  |
|             | Splash guard at hand sink needed/ protecting clean dishes to left by spacing   |
|             | Sanitizer in buckets 100 ppm adjusted and test strips on site / 50-100 Dishmachine   |
|             | Digital thermo... on site and test strips and  |
| 46/32       | Finishes in various locations to be addressed to keep in good condition  |
|             | Great organization in wic --- just need to address rusty shelves / walls to address / best to replace with plastic                           |
|             | To scrub ceiling etc   |
| 39          | Discussed adding plastic splash guard to chemical shelf where linens are stored in mop room  |
| 37          | To address condensation in freezers  |
| 32          | Time for new cutting board on line (large one)   |
|             | Line coolers not yet loaded ... temps taken empty - product is in wic  |
| W           | Galvanized French fries containers are lined with paper .... Replaced as needed -  |
|             | Using hard wood platters for service as well   |
| 42/45       | General cleaning between cooking equipment and over and under and around   |
| 39          | Plans to address storage of ice buckets to allow to invert   |
| 45          | To clean around ice machine etc  |
| 45          | Dust throughout  |
|             | Spigots / beverage nozzles are w r s nightly   |
|             | Any TCS placed into the outside wic is from delivery truck and once it goes inside it doesn't comeBack out unless wrapped and SOPS IN PLACED |
|             | Smoking outside - allowed by city - SOPS in place to protect food while transporting to and from and utensils used etc (will address trees ) |
|             | Bar: hot water 111 / sink sanitizer 200 ppm /  |
| 32/45       | Address / Replace wooden cart to make washable /   |
| 37          | Addressed condensation in wine bottle cooler   |
| 32          | Address cork material under inverted wine glasses -will research   |
| W           | Plumbing approved by building inspection / to forward to bill / watching pumps etc as needed for old property                                |

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>See above</b>             | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly kirkpatrick RS</i> | Print: | Samples: Y N # collected       |

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