

Retail Food Establishment Inspection Report

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)

Establishment Name: Bin 303	Physical Address: 105 Olive street	City/State: Rockwall	License/Permit #	Page 2 of 2
---------------------------------------	--	--------------------------------	------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		New app cold top		Sauté cold top	38
Pasta / flat iron	41/41	Mixed soft cheese	38	Pico/ cabbage	39/40
Mixed soft cheese	40	Cold top unit grill		Potatoes /pasta	38/39
Ground beef / quinoa	40/40	Tomatoes / eggs	37/38	Cooking sauces	135-178
Pasta/ choco	39/40	Blue cheese / cooked asparagus	38/37	Beer wic	
Upright seafood freezer	-5	Under neath	33	Fish -	35/35/35
Dry freezer	-2	Steam tables		Beef on cart	36
Steam table ambient	158	Just turned on		Keg cooler/ bottle cooler	34/36

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: all temps F
	Keep outside storage area clean and watch storage
	Hot water at hand sink 110 plus (watching placement of clean dishes next to)
	Kitchen is showing Maint issues ... door frames, wall behind prerinse, corners FRP, flooring , cove base , etc
45	Need to scrub ceiling where needed
	Great date marking in wic
32	Address rusty shelving in wic and clean fan guards / avoid reuse of plastic shipping containers for nonoriginal
32	Keep an eye on cutting boards -replace where needed
W	Reminder to tie up opened bagged items really good at night
32	Address shelving various locations rusty or oxidized
37	Watch and address condensation in upright freezers - especially left one
	Pickling veggies for cold holding only - using 7 days - for flavor
W	Need to remove shipping film on SS on new cold top unit before you cannot get it off later and it becomes a sanitation issue
32	Cutting boards to be sanded where needed
W	Lighting is added when cleaning units in cooking area
45	Flooring is pitted etc in cooking area
42/45	General detailed cleaning behind equipment / under and around in cooking area
	Watch use of dry towels-always store in sanitizer unless used for handling hot pan handles etc
	Sanitizer at 100 in buckets / Dishmachine 100 ppm
39	Need to protect linens on shelving next to mop sink
42/45	Store mop area clean / watch hose too / fill holes in walls
45	Repair hole in wall in employee restroom
39	Need to invert ice bucket on top of ice machine / avoid storing on wooden tray /
42/45	Clean around ice machine area!
W	Watch wood in bar that it stays washable and nonabsorbent
19	Need air gaps at drains to sinks and ice bins in bar
32	Time to replace hose at three compartment in kitchen starting to peel - replace with food grade nsf approved
	Discussed sanitizing tables -watch using quats and bleach together
	Any galvanized or wooden food containers are lined with paper or approved food containers for food contact

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

Form EH-06 (Revised 09-2015)