



**Retail Food Establishment Inspection Report**

Owner may send pic of air gap for Followup City of Rockwall

Received by: (Printed / covid) <b>Ruben Lopez</b>	Print:	Title: Person In Charge/ Owner <b>Km</b>
Inspected by: (signature) <i>Kelly Kirkpatrick R.S.</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Bin 303</b>	Physical Address: <b>Olive street</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8945</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Salad grill		Bar temps	
Pork / steak	37/38	Eggs / tomatoes	40/39	Unit 1	34
Crab dip/ chicken	40/37	Butter	40	Keg	40
Stuff potato / pasta	38/38	Steam table	154-160	Outside cooler	35/36
Upright fish freezer	7.1	Sandwich table		AllPackaged	
Fry freezer	8.8	Pico / blue cheese spread	39/38	Shrimp	38
Salad station crab dip	43 / COS	Chicken / butter	39/38	Steam table	
Tomatoes / whipped	43/ COs	Mushrooms / shrimp roll/ potatoes	41:41/41	Mushroom	160

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 TAKEN IN F
	New table outside is not being used outside as it is for inside once it can be taken apart to get inside
	Pit is not used outside / watch placement as under trees and will need Sops and hand wash station etc
44	To clean around waste oil container outside ... picked up every 2-3 weeks
	Also watch what is stored outside to prevent harborage
	Area around grease trap to avoid attracting /
32	Time to start replacing shelving etc where needed
42/45/32	General detailed cleaning /. Smoke stained walls and surfaces etc - / make repairs to ceiling where peeling
	Watching use of sinks and clean dish table next to hand sink in back area / protecting / or will add splash guards
	Dishmachine 100 ppm / air gaps at drain pipes now and hose attachment has back siphonage device attached
32	Wic shelving time to start replacing these as well
	Also time to sand or replace cutting boards where needed
	Using usda or Texas stamped meats
W	Found salad unit turned up too high/ turned colder and confirmed at exit to be 39f product at 41 / loaded today
	Watch sandwich unit below as temps are 41 / confirmed above cooler holding same product at 41 at exit
42/45	General cleaning around cooking equipment
	Adding lighting when needed for cleaning inside coolers on line /
42/45	Just need detailed cleaning in cooking area
	Using galvanized pans and wood for service using paper liners .... Galvanized is not used as food contact but should remain washable
42/	To clean under bar netting under clean plates under prep table
	Using chlorine bleach for sanitizer - Ben e Keith product 6.0 % Sodium hypo / tested bucket to be 100 ppm
👍	Watching storage in mop room to keep separated
39	Best to hang mops to dry - add mop rack to do so
39	To invert ice buckets to store on ice machine w
19	Need air gaps at ice machine drain/. Any ice
39	Bar area - narrow neck bottles to be inverted to allow to drain and dry at same time / avoid wood in bar area /
39	Hand sink equipped when in use / hot water 111/ reminder about cork not being washable etc ... glasses to be inverted to drain and protect
42/32	GeneralCleaning outside wic / sops to transport back and forth / covered / rusty shelving

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

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