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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate:	23,	n	2	Time in: Time or 11:0		License/Per Fs 89							Food hand	Food managers 4	Page 1 of	2_
_							3-Complain		4.1	Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCOI	
Е	stabl	ishme		_		Conta	ct/Owner N		1	III V Co	ugu			* Number of Repeat Vi ✓ Number of Violations	olations:	TOTALISCO	· ·
_	in 30	al Ad	ldre	ss:		Pest control			Нос	od		Gr	ease	e trap//waste oil	Follow-up: Yes	10/90/	Α
	ive				Т	Envirotech 1	11/14/2022		Mon	day		Les	100	00 gals / darling 2 weeks	No□Pic		
M					Out = not in compliance points in the OUT box for each number	bered item	NO Mark X	= not of in app						plicable COS = corrected of NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an in appropriate	olation W-Wato e box for R	:h
	amnl	iance	Stat		Priority Iten	ns (3 Points)) violations	Requi	_	<i>medi</i> ompli				ive Action not to exceed 3 a	lays		
O	Î	N O	N A	C O	Time and Temperature		ty	R	O		N O	N	C O	Em	ployee Health		R
Т				S	(F = degrees Fahra.) 1. Proper cooling time and temper				Т				S	12. Management, food emp		employees;	
		~								/				knowledge, responsibilities,	, and reporting		
w	/			/	2. Proper Cold Holding temperatu One unit turned down / CHEC	ıre(41°F/ 45°F) K SETTING	AND			/				13. Proper use of restriction eyes, nose, and mouth		· ·	
	•				TEMP BEFORE LOADING 3. Proper Hot Holding temperatur See	re(135°F)								Emailed poster for all hand			
-	_				4. Proper cooking time and tempe						1			14. Hands cleaned and prop	contamination by Han		
-		~			5. Proper reheating procedure for		65°F in 2			V				15. No bare hand contact w			-
		'			Hours)					\				alternate method properly for Observed black glov	ollowed (APPROVED		
		/			6. Time as a Public Health Control	ol; procedures	& records							Highly Su	sceptible Populations		
					Approved So	ource				/				16. Pasteurized foods used; Pasteurized eggs used when Warning in menu a	required	fered	
					7. Food and ice obtained from appropriate good condition, safe, and unadulte												
	V				destruction Ben e Keith / u										Chemicals		
	/				8. Food Received at proper temper	erature								17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits	
	_				To check always					•				Water 18. Toxic substances proper	rly identified, stored an	ıd used	
	Τ				9. Food Separated & protected, pr		food			•				Watch storage in wa			
	/				preparation, storage, display, and Watch storage									Wa	ter/ Plumbing		
	~				10. Food contact surfaces and Ret Sanitized at 100 ppm/temp		aned and		3				1	19. Water from approved so backflow device Air gap at ice ma		ed; proper	
		. /			11. Proper disposition of returned	l, previously ser	rved or			. /			Ī	20. Approved Sewage/Wast disposal	tewater Disposal System	m, proper	
					reconditioned Discarded	1								Watch			
L		LL	_				(2 D :	4 \		_	_		~				_
0	I	N	N	C	Priority Fo	undation Ite		nts) v	О	I	N	N	С	rective Action within 10 da			R
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Retail Food Establishment Inspection Report

Owner may send pic of air gap for City of Rockwall

Received by: (Printed / Covid Ruben Lopez	Print:	Title: Person In Charge/ Owner Km
Inspected by: Kelly Kirkpatrick R.S.	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bin 303	Physical A Olive		City/State: Rockwal	Page 2 of 2							
		TEMPERATURE OBSERVAT	IONS								
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp 1						
Wic		Salad grill		Bar temps							
Pork / steak	37/38	Eggs / tomatoes	40/39 Unit 1		34						
Crab dip/ chicke	n 40/37	Butter	40	Keg	40						
Stuff potato / past	ta 38/38	Steam table	154-160	Outside cooler	35/36						
Upright fish freeze	er 7.1	Sandwich table		AllPackaged							
Fry freezer	8.8	Pico / blue cheese spread	39/38	Shrimp	38						
Salad station crab d	ip 43 / COS	Chicken / butter	39/38	Steam table							
Tomatoes / whippe	<u>.</u>	Mushrooms / shrimp roll/ potatoes		Mushroom	160						
Tomatoco / Winppe		SERVATIONS AND CORRECTIVE			1.00						
Item AN INSPECTION OF YOUR Number NOTED BELOW: ALL TEM		ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	O AND						
		upped putoide on it in for inci-	ا معمد دا	t can be taken anout to get in	oido						
				can be taken apart to get in							
	•			ed Sops and hand wash stat	ion etc						
	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 /										
•	Time to start replacing shelving etc where needed										
	delicities detailed steaming // emission staming und carried out // maile repaire to delining under proming										
•	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										
	Wic shelving time to start replacing these as well										
	Also time to sand or replace cutting boards where needed										
Using usda or Texa	•										
	•			it to be 39f product at 41 / loa	•						
		•	pove coo	ler holding same product at	41 at exi						
	0 0 1 1										
	Adding lighting when needed for cleaning inside coolers on line /										
	Just need detailed cleaning in cooking area										
				sed as food contact but should remai	n washable						
	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										
• •	Best to hang mops to dry - add mop rack to do so										
	To invert ice buckets to store on ice machine w										
	Need air gaps at ice machine drain/. Any ice										
	Bar area - narrow neck bottles to be inverted to allow to drain and dry at same time / avoid wood in bar area /										
	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 or	GeneralCleaning outside wic / sops to transport back and forth / covered / rusty shelving										
D 11		n.		mu p v ~ ·							
Received by: (signature) See about	ove	Print:		Title: Person In Charge/ Ow	ner						
Inspected by:		Print:									
(signature) See about Inspected by: (signature) Kelly kirk	batríck	\mathcal{RS}		Samples: Y N # col	llected						
Form EH-06 (Revised 09-2015)		1		Samples, 1 19 # col	u						