## Follow-up fee of \$50.00 is Retail Food Establishment Inspection Report First aid kit

	ղ u ow				ifter 1st irst routine ins		City of I					111,	sh	ecu	ton Report	Allergy p Vomit cle		ng
Date: 03/15/2021					Time in: Time out: License/Permit # 10:26 12:00 pm FS 0000194							Est. Type	e Risk Category	1 . 1 .	2			
					10:26	12:00 pm	3-Compla		)U	_	14 Inve	etias	atio	_	Full and 5-CO/Construction	bar Med / high	TOTAL/SCO	
Est		shm	ent i	Nan			ntact/Owner N		e:			ou.g.			* Number of Repeat ∨ ✓ Number of Violatio	iolations:		
Ph	ysic:	al A	ddre	ess:		Pest con Orkin mo	trol : nthly / 2,week	is.		Hoo 02/2					e trap : teddy /Trimble	Follow-up: Yes	18/82/	B
Ma	rk tl	Com	plia	ice S	tatus: Out = not in corpoints in the OUT box for	mpliance IN = in compl	iance No		not ol						plicable COS = corrected		iolation W-Wate	ch
										e Im	ımed	liate	Cor	rect	ive Action not to exceed 3			
O U T	mpli I N	N O	N A	C O S		perature for Food Sa egrees Fahrenheit)	afety	R		O U T	ompli I N	N O	N A	C O S	E	mployee Health		R
w				-	1. Proper cooling time a Placed into up	oright cooler /	freezer				/			~	12. Management, food en knowledge, responsibilitie		al employees;	
	~				2. Proper Cold Holding <b>See</b>	temperature(41°F/45°	°F)				/				13. Proper use of restriction eyes, nose, and mouth		scharge from	
	/				3. Proper Hot Holding to See	emperature(135°F)									Taking temps / em Preventing	Contamination by Ha	ınds	
	•	/			4. Proper cooking time	and temperature					/				14. Hands cleaned and pr	operly washed/ Gloves	used properly	
		·			5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2					/			15. No bare hand contact alternate method properly	with ready to eat foods followed (APPROVE	or approved D Y <sub>.</sub> N <sub>.</sub> .)	
					6. Time as a Public Hea	lth Control; procedure	es & records								Gloves used Highly S	usceptible Population	s	
					App	proved Source					/				16. Pasteurized foods used Pasteurized eggs used wh	•	offered	
	~				7. Food and ice obtained good condition, safe, an destruction Comme	d unadulterated; paras										Chemicals		
	/				8. Food Received at pro						/				17. Food additives; appro & Vegetables		; Washing Fruits	
						from Contamination	1			3					Water only use 18. Toxic substances prop	erly identified, stored a	and used	
					9. Food Separated & propreparation, storage, dis	•	ing food								See peroxide issue	Vater/ Plumbing		
					10 Food contact surface	es and Returnables : C	leaned and								19. Water from approved		lled; proper	
W	•				Sanitized at 200	of returned, previously									backflow device City approved 20. Approved Sewage/Wa	astewater Disposal Syst	em, proper	
		<b>'</b>				arded					•				disposal			
O U	I N	N O	N A	C O		ority Foundation of Knowledge/ Perso		R	_	olatı O U	ions I N	Req N O	uire N A	Cor	rective Action within 10	days ature Control/ Identif	ication	R
T	11		А	s	21. Person in charge pre	esent, demonstration of	f knowledge,			T	-11		А	s	27. Proper cooling method			
	<b>'</b>				and perform duties/ Cer 2  22. Food Handler/ no ur					W				<b>'</b>	Maintain Product Temper  28. Proper Date Marking	ature Corrected te	chnique	
	<b>/</b>				All employees have a	at hiring					~				Good reminder for 29. Thermometers provide	cream cheese et	ated: Chemical/	
Ī						rdkeeping and Food l Labeling				٧	<b>'</b>				Thermal test strips Digital / test strip			
	/				23. Hot and Cold Water 121 24. Required records av										Permit Requirem 30. Food Establishment	ent, Prerequisite for	•	
			<b>/</b>		destruction); Packaged		s, parasite				<b>'</b>				Posted			
			~		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for specializ	rocess, and ed			2					31. Adequate handwashin supplied, used Various hand s			
	•				Cons	sumer Advisory				2					32. Food and Non-food C designed, constructed, and Watch condition	l used	le, properly	
w					26. Posting of Consume foods (Disclosure/Remi Will check on menu					2					33. Warewashing Facilitie Service sink or curb clean Dishmachine in	es; installed, maintained ing facility provided		
0	T	N	N	С	Core Items (1 Poin	t) Violations Requi	re Corrective	Act		Not O	to E	xcee	ed 90 N	O Da	ys or Next Inspection , W			R
O U T	N	0	A	o s	Prevention of 34. No Evidence of Inse	of Food Contamination		K		U T	N	0	A	o s	Fo 41.Original container labe	od Identification		K
1					animals Gap at back	door						•						
1					Watch storage of 36. Wiping Cloths; prop	of drinks / hair r	estraints			4					42. Non-Food Contact sur	hysical Facilities faces clean		
1					Store in solution 37. Environmental control	n avoid pocke amination				1 W					See 43. Adequate ventilation a		l areas used	
-	<u> </u>				Condensation 38. Approved thawing r Pull thaw	nethod	ier		-	W					Inside cabinets  44. Garbage and Refuse p	roperly disposed; facili	ties maintained	
						er Use of Utensils				1					Compactor and ou 45. Physical facilities inst See	<u>ıtside back door</u>	watch	
1					39. Utensils, equipment dried, & handled/ In us See	, & linens; properly us e utensils; properly us	sed, stored, ed				/				46. Toilet Facilities; proper Equipped	erly constructed, suppli	ed, and clean	
1					40. Single-service & sin and used See	ngle-use articles; prope	erly stored			1					47. Other Violations See attached			
								1	1	1				1 1				1

## **Retail Food Establishment Inspection Report**

Made sanitizer in bar sink for buckets
until hose can be replaced at three comp sink City of Rockwall

Tested buckets to be 200 ppm quats

Received by: (signature) Bhatt	Print: Owner	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loc			er lee	rockwai	0000194				
			TEMPERATURE OBSERVAT		T. 0. 0.				
	ation	Temp F	Item/Location	Temp F	Item/Location Temp				
Dottie		39	Dairy cooler		Under counter freezer 5				
Smal	I reach in freezer	11	Butter / cheese	40/40	Cold top				
	Keg wic	32/33	Upright freezer meats	11	Cut tomatoes / diced	40/41			
Gla	iss front prep		Fries freezer	10	Butter	41			
Chicke	en grilled just cooked	75	Meat cooler	34/36	Steam table				
Chick	en fried just cooked	112/119	Batter station sifting hourly		Queso - keep stirred	140			
Cut r	melons / onions	39/30	Chicken	38	End cold top tomatoes	s 41			
Ve	eggie cooler	40	Drawer unit brisket / cod	38/38	Small freezer	-5			
	39910 000101	OBSERVATIONS AND CORRECTIVE ACTIONS							
Item Number	and the second s	ГАВLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED	AND			
Number	NOTED BELOW:								
	Address leak at compa			at aliali la					
40			ree compartment sink/ 122						
40	Watch storage and handling of straws in all areas / also watch glassware under pipes to drains of beer area.  Hot water at 100 at hand sink								
45			k of anleah guarda at hand a	inko th	is was discussed prior to appr				
40	Will address issues with the lack of splash guards at hand sinks - this was discussed prior to opening  Sink flow should be away from hand sinks								
33	Beer taps are stored with plugs at night / Glass washer not dispensing sanitizer - changes needed and unit primed / using three. IMO for now								
 W					illiled / using three. IIVIO 101 ht	JVV			
V V	Plans to replace foamy mat with real bar netting under glassware  Discussed using copper mugs for Moscow mules								
47	0 11		er / condensation inside						
37				le in con	densation - to address issues				
37/42	To clean out ice on bot			10 111 0011	deriodieri to dadress issues				
077 12	Keeping caps on bottl								
31			•						
45									
42/45	GeneralCleaning insid		·						
32			ting boards throughout - rep	lace whe	ere needed				
34			<u> </u>		/ remove old scrub brushes ar	d cloths			
18					this is not approved to be use				
				•	aced with peroxide non food cl				
	•				ore using with 146 / this is also used				
45									
31	Need paper towels at all hand sinks / throughout								
39/45									
W	Discussed cooling precooked chicken on sheet pans uncovered amd checking temps / product just cooked and now addressed								
37	Transfer opened cans to stainless or plastic after opening ex pizza sauce								
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Owner	er			
Inspected (signature)	See abov Kelly Kirkpa	ıtrick	Print:		Samples: Y N # colle	cted			