

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>09/30/2022</b>	Time in: <b>10:39</b>	Time out: <b>12:59</b>	License/Permit # <b>FS 9488</b>	Food handlers <b>8</b>	Food managers <b>4</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: <b>Downing bottles &amp; bites</b>	Contact/Owner Name: <b>David</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: 106 San jacinto Rockwall Tx		✓ Number of Violations COS: _____	
Pest control : Walt hall 09/28/2022		Hood Na	Grease trap : CTS
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/> Pics	

**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> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>Discussed</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Good</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post - emailed to SC</b>					
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves for RTE</b>					
		✓					✓				
4. Proper cooking time and temperature Per order						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )					
		✓				<b>Highly Susceptible Populations</b>					
W		✓						✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Not using</b>					
6. Time as a Public Health Control; procedures & records Provided form for butter						<b>Chemicals</b>					
<b>Approved Source</b>											
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
	✓					W	✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Ben e Keith</b>						18. Toxic substances properly identified, stored and used <b>See 10 / also watch storage</b>					
8. Food Received at proper temperature <b>To always check</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved when installed</b>					
3				✓			✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch eggs						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature <b>COS</b>							✓				
	✓					<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>					
11. Proper disposition of returned, previously served or reconditioned <b>No. Returns to kitchen</b>							✓				

**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>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>4</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>All</b>						28. Proper Date Marking and disposition <b>Great</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						W	✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital / provided test strips for chlorine</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe							✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>To order</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
W							✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Sops send to city hall / working on / tphc too</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting in menu/ will add asterisk							✓				
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>						<b>Food Identification</b>					
	1						✓				★
34. No Evidence of Insect contamination, rodent/other animals <b>Fruit flies</b>						41. Original container labeling (Bulk Food) <b>Labeled</b>					
	1					<b>Physical Facilities</b>					
	✓					1					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch eating and hair restaurants</b>						42. Non-Food Contact surfaces clean <b>General cleaning under behind and around</b>					
		✓				W					
36. Wiping Cloths; properly used and stored <b>Stored in bucket</b>						43. Adequate ventilation and lighting; designated areas used <b>Watch bulbs over prep</b>					
		✓				1					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained <b>Clean spill around dumpster</b>					
		✓				1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>General cleaning</b>					
<b>Proper Use of Utensils</b>							✓				
W						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	✓							✓			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch storage</b>						47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (Printed) <b>Madison Duffy</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Sous Chef</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Downing's bottles and bites</b>	Physical Address: <b>106 S San jacinto</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9488</b>	Page 2 of 2
---	---	--------------------------------	---------------------------------	-------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Three door glass front cooler	42/41	ColdTop unit		OldTop unit ambient	35
Olives for reference	41/	Ham diced	38	Ham/ turkey	39/39
Pickled cabbage	41	Tapenade	39	Mozz	41
Beer/ wine coolers	38/39	Hummus	40	Pork	41
Under counter cooler	37	Hummus/orzo under	41/39	3 door under	
Dijon	37	Upright freezer	11	Chicken/ feta	39/40
Salmon	35	3 door cooler		Cheese case	35/36
		Salami / bacon / cheese	37-37/39		

**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
W	Need all employees to be food handlers that are cleaning or
W	Discussed handling straws ( sleeved would be better)
W	Three door cooler in dining is holding borderline temps to address (barely 41)
W	Moved all raw egg storage to bottom of cooler / avoid storing with hard boiled
	ChemicalsStorage in hallway is separated
10	Quats sanitizer not dispensing at dispenser at correct ppm - not going to use it today
	Also spray bottles don't have correct labels SSDC a product
34	Hang mops to allow to dry - fruit flies - need to repair hose at mop sink
Cos	Hot water 110F / need paper towels at hand sink
	Discussed oyster tags
	Smaller kitchens are more difficult to keep organized and clean
	Need to seal faucet connection at three comp when running water is dripping
	Dishmachine is sanitizing at 100 ppm
	Good date marking
	Discussed allergens
	Not using cryovac -- using zip loc bags
W	Sous vide fruit and etc to 170 F /. If using bags to cook always exceeding the cooking required temp / cooking duck - 165?or higher
	Watch when loading cold top unit and all other coolers that you are not over stocking or stocking out of cold zone
	Reminder to seal wood where needed
Tphc	Butter at room temp is used within 4 hrs ... provided form for butter
	Fish is received fresh and frozen for 7 days and thawed, acidified and refrigerated and served as raw on menu - warning on menu
	Discussed asterisking menu for clarity
32	Reminder that any wood that is used for food contact is to be a hard wood
	Watch storage overall in kitchen and also employee storage
W	Ceiling tile to be replaced - pushed back over
32	To address rusty shelving where needed
	No raw egg dishes serves
Special	Pickling and keeping 41 or less , Sous vide at required temp , , freezing for parasite destruction curing for flavor raw fish

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

Form EH-06 (Revised 09-2015)