

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 4/19/24	Time in: 2:25	Time out: 4:00	License/Permit # FS-9488	CPFM 3	Food handlers 15	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: The Downing Bottles & Bites	Contact/Owner Name: David Hoffman	Number of Repeat Violations: X _____	14/86/B
Physical Address: 106 San Jacinto Rockwall, Tx		Number of Violations COS: _____	

Pest control : Walhall pest 3/13/24	Hood N/a	Grease trap / waste oil Gershone 15g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature See			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Have a hand sink state poaster	
	✓				3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature See			✓				14. Hands cleaned and properly washed/ Gloves used properly	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK		Chemicals						
	✓				8. Food Received at proper temperature Checking			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
Protection from Contamination							3				18. Toxic substances properly identified, stored and used Stored low and separate		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			3				19. Water from approved source; Plumbing installed; proper backflow device Leaks	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Ice/water	
	✓				22. Food Handler/ no unauthorized persons/ personnel 15			✓				28. Proper Date Marking and disposition Good date labels	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips cirrent		
	✓				23. Hot and Cold Water available; adequate pressure, safe 112, good pressure		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken daily			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 100ppm	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals See			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Using		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method Cold running water		1					44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used		1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kat Langlois	Print: Kat Langlois	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Downing Bottles & Bites	Physical Address: 106 San Jacinto	City/State: Rockwall, Tx	License/Permit # FS-9488	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reachin Freezer htt	9.4	Spinach/romaine	41/40	Chili/brisket	156/147
Cooling down		Cabbage/cocktail	40/41	Prep cooler top	
Beef/farro	86/105	Greek yogurt	40	Swiss/ham	35/36
Thawing chix under cold water	55	Cheese/meat cooler	33	Turkey/provlone	37/35
UC fridge amb	39	UC 3door fridge		Below spouts	38
Duck	36	Salami/turckey	36/35	Eh to day/ rice	38/39
Snapper	35	Bleu Chz/ slaw	35/40	Tuna steak	36
Prep cooler top		Hot holding		Shrimp	41

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 temperatures are taken in F
	Restrooms equipped temp greater than 103 in each room
	Hand sinks equipped temp greater than 106
	3comp sink setup, 112, quat sani
19	Leak from 3 comp drain pipe under
45	To address open areas around electrical in ceiling tiles
34	Fruit flies in and around mop sink, dishwasher and 3 comp
	Using spray bottle in prep area, tested 0ppm
	Dishwasher confirmed 100ppm
18	Need to label hand sani bottles in bar
W/cos	Need to protect paper towels next to hand sani bottles
	Bar 3 comp not set up, 110, no sani, using spray bottles
19	Bar 3 comp, small leak in faucet
	Bar beer/wine cooler 44.5 non tcs, under counter fridge 44 non tcs
10	Bar Ice machine confirmed black mold, burn all ice w/r/s entire hopper before allowing new ice to accumulate
	3door glass merchandiser for wine, water and soda 45.7 non tcs
	3 door glass merchandiser for bottle/can beer 46 non tcs
	3 door glass merchandiser Tcs foods -
	Cooking - chicken 202
34/44/47	Side alley has broken down boxes, trash, beer cans/bottles on break table, some equipment stored on shelves towards back of alley. Need to keep clean in order not to attract pest

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

Form EH-06 (Revised 09-2015)