

Keeping oyster tags

Retail Food Establishment Inspection Report

To place in order and best to put

City of Rockwall

date last one was served

Received by: (signature) David Hoffman	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Using ice chest for fish storage - need to organize properly! Shellfish should be below cut salmon etc This is intended for permanent use - discussed with owner

Establishment Name: Downing's bottles and bites	Physical Address: San jacinto	City/State: Rockwall	License/Permit # 9488	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front cooler - with eggs and veggies	26/32	Three door	34	Meat and cheese cooler	37/38
Juice cooler	38	Meats	39	Cheese	38
Cold top unit		Veggies	39	ColdSoup	33
Quinoa (made yesterday)	38	Whipped cream	40	Chives fresh cut	39
Turkey	38	Three door cooler		Upright freezer	-8
Chicken	40	Meat/ cheese display	30's	2 door small unit cooler	30's
Three door cooler		Soft cheese	32	Hummus	36
Raw sprouts/ yolks	38/38			Cold top unit hummus	36

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:
	Do your part to keep the dumpster are cleaned
	Restrooms equipped - to label mouth wash in women's restroom - (reminder about wild Turkey bottle)
W COS	Watch storage in hallway of chemicals with food related items and over there as well - move to below
09	Need to make an obvious separation of raw shelled eggs next to butter and other items in cooler in tasting room (perhaps place into container to separate) best to have raw eggs somewhere else etc
09	Also need to protect veggies once washed and other items from what is above and customers etc
	Hot water at hand sink in prep 100 and up 110 at three comp
Cos	Sanitizer in bucket - over 100 ppmChlorine reduced to 100 while on site - just setting up
	Watch storage of nuts - known allergens and use
W	Reminder to datemark if not using prepped Tcs within 24 hrs -in cold top unit - some with some without
37	Avoid floor storage ... various locations / repair legs to cooler for water bottles
	Bamboo boards are covered with paper for storage
	Reminder to use commercial grade nsf equipment - avoid home appliances
32	Seal all wood to make it washable and avoid non washable wicker for baskets
39	Glass placement and exposed mouth portion of utensils to provide manner that protects
32	To use Wooden crate for intended use / not approved for shelf - exit for conveyor oven
W	Reminder that employees must wear gloves or provide a bare hand policy - email me for this
37	Condensation in two door cooler with wrapped meats to be addressed - ASAP ! Add bar netting
09	Best to store anything in Saran in containers / avoid storing in condensation and reminder to date mark
	Best Change paper on sheet pans daily and wash for non Tcs storage
W	Please provide a list of everything you are placing into a cryovac bag - to review with FDA / no home units to use / raw frozen only
07	Also may not use beef labeled NOT for sale - must have Texas or USDA stamp on packaging - to be approved source
	Reminder that dirty dishes to be on side of three comp sink where other chores may be done that could contaminate clean dishes
	Best to label ground meats etc that are frozen ... for identification.
W	Please provide a list of all specialized processes to determine need for Haccp plan/owner indicated none only cryo of raw meats to portion and freeze
32	Need to address galvanized shelving - use bar netting on surfaces until replaced
W	Reminder to watch reuse of thin plastic containers as they must be replaced when needed / avoid using cloth under fruit in containers
39	Organize kitchen shelving over head and remove what is not needed for operation.

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:
		Samples: Y N # collected