

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: 11/17/23	Time in: 8:30	Time out: 10:30	License/Permit # FS-0003957	CPFM 3	Food handlers All	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: Fable & Fire	Contact/Owner Name: Vanessa Colman	Number of Repeat Violations: <input checked="" type="checkbox"/>	Number of Violations COS: <input type="checkbox"/>	26/74/C
Physical Address: 104 San Jacinto Rockwall, Tx	Pest control : Terminex 10/16/23	Hood Aug 2023	Grease trap /: waste oil Fat boys 2/6/23 500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
1. Proper cooling time and temperature See, rapid cool shallow pans						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3					★	✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
	✓					✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) See						Highly Susceptible Populations					
	✓					✓					
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
Approved Source						Chemicals					
3				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco						18. Toxic substances properly identified, stored and used Stored low					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Checking						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
3						11. Proper disposition of returned, previously served or reconditioned Discard immediately					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓				★	2					
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 See					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, no quat strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Current & posted					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
2				✓		✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions See						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
Consumer Advisory						2					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu, ingredients by request											

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1					★	✓					
34. No Evidence of Insect contamination, rodent/other animals Fruit flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
1						1					
36. Wiping Cloths; properly used and stored Not stored in solution						43. Adequate ventilation and lighting; designated areas used Lighting levels in bar					
	✓					W					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					✓					
38. Approved thawing method Refrigerator						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						1					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean					
1						1					
40. Single-service & single-use articles; properly stored and used						47. Other Violations CO2 tank					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Vanessa Colman	Print: Vanessa Colman	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Fable & Fire	Physical Address: 104 San Jacinto	City/State: Rockwall, Tx	License/Permit # FS-0003947	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pastry Case	39	Beer / glass cooler	34/35	Butter/sharp chd	36/36
Milk/whip	40/40	Bottle/beer cooler	34	Hamburger	41
Red velvet cake	40	Expo cooler	40	Chix/salmon	37/33
Beverage cooler(non tcs)	69	Mozz/cheddar	41/41	Hot holding	175
Bottle cooler	49	Hot holding grits	137	Prep cooler amb	37
Beer cooler	39	Tom/luster soup	185/172	Tom/feta chz	40/40
Whip	40	UR Freezer htt	16	Mozz/bruschetta	39/40
Keg cooler	46	3D fridge amb	33	Spinach/b sprouts	41/40

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 greater than 118
W	Restroom doors should have a auto door closer per code
	Hand sink in coffee bar 115, hand sink main bar 111 equipped , kitchen hand sink equipped 110
	Pastries covered that are not stored in cooker
40	Using non sleeved straws (coffee bar) protect so customers can't touch or sneeze as self serve
	Soda nozzles cleaned nightly
42	Countertops need cleaning under glassware mats
47	Need to secure CO2 tank to wall
45	Hand sink main bar entire faucet is loose, kitchen hand sink loose from wall, seal top again
10	Bar ice maker lid has black substance on door / W/R/S burn all ice
45	Minor detail cleaning under behind bar equipment and floor drains
45	Time to reseal top edge of dishwasher sprayer, 3comp sink
45	See all holes in FRP where needed
	3comp sink not set up, 125 quat sani 200ppm
32	Time to sand or replace all cutting boards
	Grill drawers Right hamburger40, steak 40, salmon 40, scallops 40
1/27	Grill drawers L tomatoe sauce 40, bone in chicken half 46 cooked previous night, incorrect cooling technique
2	UC fridge next to grill, amb temp 55, Alfredo sauce 54, milk, 54, half and half 55, pasta 55 discard all
25	Found bag ready to eat garlic in dry storage 71F, not following manufacturer directions to refrigerate
36	Dry towels observed laying on equipment used to clean. Should be stored in sani solution when towels not in use
	All tcs foods discarded within 4hrs that does not meet temp standards
2	UC cooler by bread found to be unplugged this morning, discarded all tcs foods on spot temps low 50's
	All CFH within 30 days or earlier
2	UC cooler between grill, ice machine not cooling discarded all tcs foods temps ranged between 52-58
34	Fruit flies observed in bar, dishwasher, 3comp sink and dry storage
7	Found unmarked beef container,meat spoiled by smell, discarded on spot

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

Form EH-06 (Revised 09-2015)