



**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pastry Case	39	Expo cooler	38	Grill drawers	
Milk/oat	40/40	3 door cooler		Salmon/ shrimp	36/37
Cheesecake bites	41	Mozz/cheddar	50's	Burger patty/ chix	40/39
Beverage cooler(non tcs)	72	Butter/buttermilk	50's	Hot holding	
Juice cooler /butter	38/38	Chicken	50's	Grits	164
Keg cooler	41	Pork chops	50's	Water	165
Beer/glass cooler	37	Beef	40	Prep cooler ice machine	38
Bottle beer cooler	38	Steak	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 101 in each room
W	Restroom doors should have a auto door closer per code
	Hand sinks equipped temp greater than 104 throughout entire kitchen
	Pastries covered that are not stored in cooler
	Using non sleeved straws (coffee bar) protect so customers can't touch or sneeze as self serve
	Cleaning expresso wands with sani towel
	Sani buckets filled at 3 comp sink
42	Need to clean inside of coffee bar mini oven
	Brofers including utensils w/r/s once ever 4 hours or as needed
	Soda nozzles cleaned nightly
42	Dehydration machine need to be cleaned inside
	Using draft plugs and rubber tip alcohol spout covers
	Cleaning frozen machine on a weekly basis
	3comp sink not set up, 124, quat sani
10	Countertop can open blade is dirty, need to clean
	Grill drawers Right hamburger40, steak 40, salmon on ice 36, shrimp on ice 36
	Grill drawers L tomatoe sauce 40, bone in chicken half 39, 40 cooked and cooled
10	Observe mold in ice machine walls and deflector plate, burn ice w/r/s entire hopper before allowing ice To accumulate again
	Reach in Freezer non operational, pending part on order
2	Observed amb temp in 3 door refrigerator to be 55, discarded all dairy, pork, chicken, soup within 4 hrs
	Only meats allowed to keep were beef that arrived this morning and seafood that was iced down
32cos	Wire mesh damaged on strainer, discarded broken equipment
25cos	Observed hot honey sauce requires refrigeration after opening per label, discarded in trash

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Inspected by: (signature) <b>RJH SIT</b>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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