Each Followup Cost \$50.00 After First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 10/20/23			Time in: 8:40	Time out: <b>11:40</b>		FS-8							3 CPFM	Food handlers	Page 1	of <u>2</u>		
					tion: 1-Routine	2-Follow Up		3-Complai		_	-Inve	estiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
	tor	ı N	/lai	n E	Bar, Banquet		Driftw		Name:	1					Number of Repeat Violations C	COS:	3/97	7/Δ
Phy <b>20</b> !	sica 55	ıl A Sı	<sup>ddre</sup>	ss:	er Lee Dr Roc	kwall, TRegi		st 4/21/24		Ho N/a	ood a				e trap :/ waste oil raste 4/2/24 2000g	Follow-up: Yes No	0/0/	
Mar	k th	Com e ap	pliar prop	riate	points in the <b>OUT</b> box for		em	Mark '		heckn	nark ir	appı	opriat	te bo	plicable COS = corrected on ox for IN, NO, NA, COS Maive Action not to exceed 3 da	site <b>R</b> = repeat vio	lation W=	Watch
	nplia I	ance N	Stat	tus C		•			R	(		liance	Stat		ve Action not to exceed 3 au	ys		R
	N	0	A	o s	(F = d)	nperature for Fo		iy ———		Ţ	J N		A	o s	•	loyee Health	1	
			~		1. Proper cooling time a	•					~				12. Management, food emplo knowledge, responsibilities, a	nd reporting		
	/				2. Proper Cold Holding	g temperature(41°1	F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	charge from	
			~		3. Proper Hot Holding t	temperature(135°)	°F)						<u> </u>		Preventing Con	ntamination by Han	ıds	
			<b>/</b>		4. Proper cooking time	•					~				14. Hands cleaned and prope			
			~		5. Proper reheating prod Hours)	cedure for hot hol	lding (16	55°F in 2			~				15. No bare hand contact with alternate method properly foll <b>Gloves</b>			)
	/				6. Time as a Public Hea	alth Control; proce	edures &	& records								eptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when r Eggs		fered	
					7. Food and ice obtaine good condition, safe, ar destruction Sysco	nd unadulterated;										hemicals		
	/				8. Food Received at pro Checking on C						~				17. Food additives; approved & Vegetables Water only	and properly stored;	Washing Fru	its
L					Protection	n from Contamin	nation				/	1			18. Toxic substances properly	identified, stored an	d used	
•	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	5									er/ Plumbing		
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 100						~				19. Water from approved sour backflow device City approved	-		
	/			11. Proper disposition of returned, previously served or reconditioned Discard				ved or			~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
	- 1																	
0	T	NT.	NI	C	Pri	ority Foundat	tion Ite	ems (2 Poi				_			rective Action within 10 day.	s		l D
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Peter Andinoc	Print: Peter Andinoc	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	Address:	City/State:		License/Permit #	Page 2 of			
	Main Bar & Banquet		Summer Lee Dr	Rockwal	l, Tx	FS-8803	1 180 1			
Item/Loc	ation	Temp	TEMPERATURE OBS	ERVATIONS Temp	Item/Loc	ation	Tem			
	vare fridge	36	Tech Bocation	Temp	Tem Esc					
	Beer fridge	39								
	Mixes cooler									
Che	erries as reference	39								
C	Conference WIC	38								
	Fridge 1	45								
	Fridge 2	39								
Item	AN INSPECTION OF VOLID ES		BSERVATIONS AND COR ENT HAS BEEN MADE. YOUR			THE CONDITIONS OPE	ERVED AND			
Number	NOTED BELOW: all temperature			TITION IS DIKI	בייטון עייי	THE CONDITIONS OBSI	EN ED AND			
	Soaking soda guns ir	n sani ov	rernight							
	Handsink equipped 1									
	Using draft beer plug	S								
	Dishwasher confirme	d 100pp	m							
34	Observe fruit flies around floor drain in bar									
45	Minor detail cleaning	under e	quipment in hard to r	each areas						
	Napkins and straws a	are behir	nd bar to prevent cus	omers grabbi	ng them	1				
	All drinkware stored upside down on bar mats									
	Menu contains consumer advisory for undercook/raw foods and allergies									
	Buffet setup still the same, new design pending									
	Buffet sign to use clean plate every visit present									
	Top Plate inverted during no use									
	Sneeze guards in plac	ce, bar m	ats used to store inve	ted glassware	!					
	All light fixtures have	a plastic	covering on light bulb	to prevent sha	attering					
	Reach in refrigerator 1	I, confere	ence amp 45, no tos fo	ods stored						
	Reach in refrigerator 2	2, confere	ence amb 39, no tos fo	ods stored						
	Interior doors to dump	ster area	a have newly installed	door sweeps	to close	gaps				
44	Dumpster area looks	great, mi	nor cleaning on top of	spent grease	containe	r				
	Receiving dock doors look great, no gaps									
Received (signature)		/e	See See	above		Title: Person In Charg	ge/ Owner			
Inspected (signature)	l by:	<u>~  </u>	Print:							
(orginature)	K JM	M	>   Kich	ard Hill		Samples: Y N	# collected			