						Ret	tail Fo				ent	In	spe	ect	ion Report	۔ ا		policy	
	ate: 1 31	1/2	20	22	Time in: 3:13	Time out: 3:53		License/Po							Е	Est. Type	Risk Category	Page <u>1</u> of	2
Ρι	irpo	se oi	f In	spec	tion: 🗸 1-Routine	2-Follow		3-Complai	int 🗌	_	Inve	stiga	ation	n	5-CO/Constru		6-Other	TOTAL/SCO	ORE
	tabli 1e				at Chandler's	Bar	Cont	act/Owner N	Name:						★ Number of R✓ Number of V			10/00	/ •
Ph	ivsic	al A	ddre	ess:	Rockwall, TX	W	Pest contr //kitche	n		Ho n/a					e trap : chen		Follow-up: Yes 🗸	10/90	/A
		Com	plia	nce S	Status: Out = not in co	mpliance IN =	in complia	nce No	0 = not				\ = n	iot ap	oplicable $COS = c$	corrected on	site \mathbf{R} = repeat vie	plation W- Wat	tch
					points in the OUT box for Prio					re In	nmed	iate	Cor	rrect	ox for IN, NO, NA, C tive Action not to ex		ark an 🗙 in appropria <i>ays</i>	te box loi K	
Co O U	ompli I N	ance N O	e Sta N A	tus C O	Time and Ten			ety	R	C O U		iance N O	e Sta N A	tus C O		Fmr	bloyee Health		R
Ť		0		Š	(F = d 1. Proper cooling time a	egrees Fahren and temperatu			-	Ť		Ŭ		Š		food emplo	oyees and conditional	employees;	-
	~							_			~				knowledge, respon				
	~				2. Proper Cold Holding	; temperature(4	41°F/ 45°F	⁽)			~				13. Proper use of re eyes, nose, and mo		and exclusion; No dis	charge from	
		~			3. Proper Hot Holding	temperature(1	35°F)								Prev	venting Co	ontamination by Ha	nds	
		~			4. Proper cooking time	and temperatu	ire				~				14. Hands cleaned	l and prope	erly washed/ Gloves	used properly	
		~			5. Proper reheating pro- Hours)	cedure for hot	holding (1	65°F in 2			~						h ready to eat foods of lowed (APPROVEI		
		•			6. Time as a Public Hea	alth Control; p	rocedures	& records		_									
	~					-											ceptible Populations prohibited food not of		
			1		-	proved Sourc					~				Pasteurized eggs us NO raw egg		required		
	~				7. Food and ice obtaine good condition, safe, ar destruction											(Chemicals		
	~				8. Food Received at pro	oper temperatu	ire				~				17. Food additives & Vegetables	; approved	and properly stored;	Washing Fruits	
					Protection	n from Contai	nination			W			_		18. Toxic substanc	es properl	y identified, stored a	nd used	
					9. Food Separated & pr	otected, preve	nted durin	g food		•••	<u>'</u>					XX 7 - 4			
	~				10. Food contact surfac	es and Return	ables ; Cle	aned and				-			19. Water from app		er/ Plumbing arce; Plumbing instal	led; proper	
3					Sanitized at 200		qu	ats			~				backflow device	-			
	~		-		11. Proper disposition of reconditioned	1					~				disposal	0	ewater Disposal Syste	m, proper	
O U	I N	N O	N A	C O	Demonstration				R R	iolat O U	Ι	Req N O	N A	Cor C C	rrective Action with Food T		vs ure Control/ Identifie	eation	R
Ť		-		Š	21. Person in charge pr	esent, demons	stration of	knowledge,		Ť				Š		-	sed; Equipment Ade		-
	~				and perform duties/ Cer 4		-				~				Maintain Product	Temperatu	re	quate to	
	~				22. Food Handler/ no u	nauthorized pe	ersons/ per	sonnel			~				28. Proper Date M	÷	-	. ~	
					Safe Water, Reco	rdkeeping an Labeling	d Food Pa	ickage			~				29. Thermometers Thermal test strips	•	accurate, and calibra	ted; Chemical/	
	~				23. Hot and Cold Water	r available; ad	equate pre	ssure, safe			<u> </u>				Permit Re	quiremen	t, Prerequisite for C	peration	
	~				24. Required records av destruction); Packaged		stock tags;	parasite			~						rmit (Current/insp r	eport sign posted	l)
-					Conformance		d Procedi	ires	\vdash						12/31/2022 Ute		ipment, and Vendii	ıg	_
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	ariance, Speci obtained for	alized Pro	cess, and		2							acilities: Accessible a		
					Con	sumer Adviso	ory				~				32. Food and Non- designed, construct		act surfaces cleanabl	e, properly	1
	~				26. Posting of Consume foods (Disclosure/Rem					2					33. Warewashing I Service sink or cur		installed, maintained g facility provided	used/	
0		N	N	C	Core Items (1 Poir	nt) Violation	s Require	e Corrective					ed 90 N		uys or Next Inspecti	ion , Whio	chever Comes First		R
O U T	I N	N O	N A	C O S		of Food Cont			R	O U T		N O	N A	C O S			Identification		K
W					34. No Evidence of Instantials		,				~				41.Original contair	ner labelin	g (Bulk Food)		
	~				35. Personal Cleanlines	-	-	acco use			_				42 No. 5 1.0	•	sical Facilities		
1					36. Wiping Cloths; prop		stored			1					42. Non-Food Con			aroos wes 1	
	~				37. Environmental cont						~	$ \downarrow$			Â		lighting; designated		
	~				38. Approved thawing						~						ed, maintained, and c		_
					Prope 39. Utensils, equipment	er Use of Uter		d stored		1							constructed, supplie		_
	~				dried, & handled/ In us	se utensils; pro	operly used	1			~				+0. Fonct Facilities	s, property	, constructed, supplie	a, and citali	
	~				40. Single-service & sin and used	ngle-use articl	es; properl	y stored			~				47. Other Violation	ns			

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Haley Fink	Haley Fink	Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Landing at Chandler's Bar		Physical Ac		City/State: License/Permit # Page 2 of Rockwall, TX FS-9400					
The La	inding at Chandler's Bar	501 Y	acht Club temperature observ.			F3-9400			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F		
main bar cooler/ambient		37							
keg cooler ambient		38							
wine	cooler ambient	39							
		OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TH	IE CONDITIONS OBSEI	RVED AND		
4.0.40.0	Main Bar hand sink								
		•	zer empty, changed, prir	ned. COS	to 100 p	pm chlorine sar	nitizer		
W 42	Need chemical test strips to test daily								
4 <u>2</u> 31	Clean inside drawers behind bar Need seen and paper towels at hand sink in main bar								
51	Need soap and paper towels at hand sink in main bar. Beer taps cleaned and maintained by supplier								
W	Beer taps cleaned and maintained by supplier Reminder to have soan and naper towels at hand sink in event har when in use								
W	Reminder to have soap and paper towels at hand sink in event bar when in use Reminder no food contact items under plumbing in event bar								
	Event bar hand sink 100F								
	Lounge bar hand sink 100 F								
	Lounge bar dishwasher 100 ppm chlorine sanitizer								
	Lounge bar hand si	nk 100 +	·F						
		uor and	remove any fruit fly fo	od source	es at nig	ht			
W	Fruit flies								
W	Store chemcial spra								
36	Avoid wiping cloths Quats sani used for		rainable bar matting o op sink in kitchen	r change	daily				
45			ent, shelves, cabinets	/chipped	paint				
<u> </u>									
Received	by:		Print:			Title: Person In Charge	e/ Owner		
(signature)				-ink		Managei			
Inspected (signature)	Haley Fink Thy: Chrísty Cov	tez, R	Christy C	cortez.	RS				
Form EH-06	5 (Revised 09-2015)	0.		·	_	Samples: Y N	# collected		