

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Joel Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Oar house	Physical Address: 305 E I - 30	City/State: Rockwall	License/Permit # 5043	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top (shrimp inside)	39	Cold drawers unit 1		Shrimp/ crab meat	51/49
Tomatoes / cut lettuce	40/40	Lasagna / on bottom	37	Old cooler in bar	34/35
Upright freezer	-1.4	Pasta / cut tomatoes	39/39	Bottle cooler in bar	52
Wic		Salmon / pasta	40/40	Creamer (discarded)	51
Calamari/ sweet potatoes	38/39	Steam table		Hot soups	
Pasta / Lettuce / potatoes by door	41/41/ 39	Red sauce / white sauce	170/156	167/197 F	
Bulk sliced meat / tomatoes	38/38	Cold drawer 2 fish	40/39		
Cooked beef / beef red sauce	39/38	Cooked egg plant/ cut tomatoes	40/38		

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 temps F
In works	Need to repair leaking faucet at three comp sink / standing water on floor in front of sink / leaking under wall as well to lower level
32/42/45	Need to clean walls under three comp sink address mold on wall / address grout issues
W	Hot water is 144 F - too high even reached 165 in bay - MUST be lowered for safety
32/	Replace wire strainers where needed / need to replace rusty shelving where needed
45/32	Need to clean air vents where needed and seal any exposed wood
42/45	Dry storage is over stocked (delivery) and need to clean exteriors to dry hood containers / scrub shelving /
32	Best to use NSF approved plastic containers with out handles that require detailed cleaning
31	Hand sink should not be used for storage of anything so that hands maybe washed easily (grater parts in sink)
39	Ice bucket should be stored to allow to be drained
W	Set up sanitizer bucket for coffee area as well ... currently using just water on wiping cloth
32	Time to replace or sand cutting board on cold top unit and also in front of steam table
32	Need to replace rusty shelving in saladCold top and protect clean plates store under shelving and address water standing in unit
09	Upright freezer is over stocked / organize / bread should be wrapped etc and not placed onto of frozen chicken without wrapping (to discard) COS
28	Wic : need to see more date marking of rte foods held over 24 hrs
09	Loaf meats (unknown) to be stored above raw meats not on same tray / also store raw below cooked / avoid storing butter plastic container on butter directly /
09	Food to be covered in wic to protect / avoid storing lettuce container on floor as it could be placed on food contact later
42/45	Shelving is beginning to need cleaning / focus up under shelving as well and floor and etc
W	To discard out of date buttermilk
39	Kitchen : store can opener clean / avoid storing knives between tables
42/45	General detailed cleaning needed under between around over behind equipment
02	Discarded shrimp and crab meat in fish drawer unit-51/49 F / all other temps good
36	Watch storage of dry wiping cloths / store in sanitizer and avoid in apron waist or etc
32	Maint to various surfaces has become a sanitation issue
42/39	Need to clean shelving under steam table where clean dishes are being stored
W	Dishmachine was primed and tested to be 50-100 ppm / calling ecolab to see why air is getting into line - ecolab on site
39	Replace scrub brushes/ watch storage of clean utensils on wall -
39/40	Bar: ice is protected with lid/ need to protect ice scoop / to address wiping cloths storage / unsleeved straws not to be accessible to customers
42/45	General detailed cleaning in bar needed / any and all surfaces should be easy to clean

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		Samples: Y N # collected

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