

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>4/17/2023</b>	Time in: <b>10:15</b>	Time out: <b>12:20</b>	License/Permit # <b>FS-0001049</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Onassis Greek Taphouse &amp; Kitchen</b>			Contact/Owner Name: <b>Kostas Lazanas</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>10/90/A</b>
Physical Address: <b>760 Ralph Hall Rockwall, TX</b>			Pest control : <b>F5 Pest Control/4-14-2023</b>	Hood Global/ 10-5-22	Grease trap : <b>Trimble/3-15-2023</b>	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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3	✓					✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2. Proper Cold Holding temperature(41 °F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)						<b>Preventing Contamination by Hands</b>					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
6. Time as a Public Health Control; procedures & records						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered <b>eggs cooked</b>					
W						<b>Chemicals</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>					
8. Food Received at proper temperature <b>check at receipt</b>						18. Toxic substances properly identified, stored and used					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2023</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>					
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean					
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
W						✓					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Received by: (signature) <i>Tim Nation</i>	Print: <b>Tim Nation</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Onassis Greek Taphouse & Kitchen	Physical Address: 760 Ralph Hall	City/State: Rockwall, TX	License/Permit # FS-0001049	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/pasta	41	cooked broccoli	41	left cold top/ cut tomatoes	41
baked chicken	42	under/Greek lasagna	41	humus	41
beans	42	chicken	41	under/chicken	41
baked lamb	42	baked chicken	41	small cold top/wrapped dates	41
raw shrimp	41	grill drawers/burger	41	stuffed grape leaves	41
baked potatoes	41	falafel	41	under/soup	41
steam wells/water	180	wings/chicken nuggets	41/41	reach in hot holding unit/ green beans	148
right cold top/cut tomatoes	41	raw shrimp/raw chicken	41/41	lamb/potatoes	165/158

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:
	Drink hand sink 126F.
31	Need soap at drink hand sink. Need paper towels at line hand sink
	Steam wells not setup/water at 180 except for middle right at 80F/not working/won't be used until repaired and capable of hot holding at 135+F
W	Avoid use of to go cups as scoops. Use a cleanable handled scoop instead
	Gyro on spit/cooked in 2-3 hours, shaved, placed in steam wells to hot hold at 135F+. Not left on spit more than 4 hours
32	Need to clean cutting board where badly discolored and or scored. Replace when necessary
	Prep hand sink 120 F with soap and paper towels
42	To clean in/around/on equipment
45	To clean walls and floors/and under equipment and shelves
34	Some fruit flies
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 126 F with sani sink setup to 200 ppm quats
45	Replace moldy caulking behind sinks.
45	Adhere hand sink to wall/caulk behind
	Sani bucket setup to 200 ppm quats
	Bar hand sink 115 F
31	Need paper towels at hand sink
	Margarita machine broken down once or twice a month
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
W	Cover alcohol bottles at night
34	Fruit flies in bar
W	Need new quats and chlorine test strips/on order
2	Keg cooler ambient 54F/cream at 55F (discarded). Earl Gray simple syrup (moldy) discarded. Discussed date marking and cold holding at 41F
	Bar cooler ambient 39F
2	Drink under counter cooler/milk 44F/avoid use for TCS foods until cold holding at 41F or below
	Expo under counter cooler/half n half 42F
	Hot holding soups in steam well 167/166F
	Dessert under counter cooler/cheesecake 41F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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