

# Retail Food Establishment Inspection Report

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

|                            |                          |                           |  |           |               |                           |
|----------------------------|--------------------------|---------------------------|--|-----------|---------------|---------------------------|
| Date:<br><b>10/28/2022</b> | Time in:<br><b>10:30</b> | Time out:<br><b>12:23</b> | License/Permit #<br><b>FS-0001049/need current</b> | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|----------------------------|--------------------------|---------------------------|--|-----------|---------------|---------------------------|

|  |  |  |  |                           |                                      |   |                    |
|--|--|--|--|---------------------------|--------------------------------------|---|--------------------|
| <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:<br><b>Onassis Greek Taphouse &amp; Kitchen</b>   |  |  | Contact/Owner Name:<br><b>Kostas Lazanas</b> |                           | * Number of Repeat Violations: _____ |   | <b>10/90/A</b>     |
| Physical Address:<br><b>760 Ralph Hall Rockwall, TX</b>  |  |  | Pest control :<br><b>F5 Pest/monthly</b>     | Hood<br><b>Global/3mo</b> | Grease trap :<br><b>Trimble/3mo</b>  | Follow-up: Yes <input checked="" type="checkbox"/><br>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                        |    |    |    |     |   |
|---|----|----|----|-----|---|--|----|----|----|-----|---|
| OUT   | IN | NO | NA | COS | R | OUT                                      | IN | NO | NA | COS | R |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
| W   |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
| <b>Approved Source</b>  |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
| <b>Protection from Contamination</b>                                    |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
| 3   |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

| Compliance Status  |    |    |    |     |   | Compliance Status                                     |    |    |    |     |   |
|--|----|----|----|-----|---|---|----|----|----|-----|---|
| OUT  | IN | NO | NA | COS | R | OUT   | IN | NO | NA | COS | R |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   | 2   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | ✓   |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   | W   |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  | ✓  |    |    |     |   | W   |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | W   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

| Compliance Status                       |    |    |    |     |   | Compliance Status          |    |    |    |     |   |
|---|----|----|----|-----|---|----------------------------|----|----|----|-----|---|
| OUT                                     | IN | NO | NA | COS | R | OUT                        | IN | NO | NA | COS | R |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
| W                                       |    |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |

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

Form EH-06 (Revised 09-2015)

|   |                                     |                             |   |             |
|---|-------------------------------------|-----------------------------|---|-------------|
| Establishment Name:<br>Onassis Greek Taphouse & Kitchen | Physical Address:<br>760 Ralph Hall | City/State:<br>Rockwall, TX | License/Permit #<br>FS-0001049/need current | Page 2 of 2 |
|---|-------------------------------------|-----------------------------|---|-------------|

**TEMPERATURE OBSERVATIONS**

| Item/Location                     | Temp F | Item/Location              | Temp F | Item/Location                    | Temp F  |
|-----------------------------------|--------|----------------------------|--------|----------------------------------|---------|
| under counter cooler/milk         | 42     | salmon                     | 39     | hot holding reach in/beans       | 146     |
| right cold top/cut tomatoes       | 41     | small cold top/dolmathakia | 41     | rice/potatoes                    | 158/161 |
| cheese                            | 41     | Alfredo sauce              | 40     | WIC/rice/moussaka                | 42/42   |
| under/pastitsio                   | 41     | steam wells/gyro meat      | 192    | pasta/raw beef                   | 42/39   |
| chicken                           | 41     | grill drawers/lamb         | 41     | raw chicken/salmon               | 40/41   |
| moussaka                          | 41     | chicken                    | 42     | hot holding soup/soup            | 156/162 |
| left cold top/cut tomatoes/hummus | 39/40  | shrimp                     | 42     | under counter cooler/cut lettuce | 41      |
| under/cooked cod                  | 39     | chicken                    | 42     | under counter cooler/cheesecake  | 41      |

**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:  |
|-------------|--|
|             | Hand sink (across from ice machine) with soap and paper towels. Hot water at 111 F.  |
| 45          | Need to re-attach to wall/caulk  |
| 10          | Clean ice machine ceiling/some slime buildup   |
|             | Dishwasher sanitizing at 100 ppm chlorine sanitizer  |
|             | 3 comp sink hot water at 124 F   |
| W           | Need soap and paper towels at prep hand sink   |
| 37          | Close covers on flour and pasta containers when not using to protect food  |
| W           | Store wiping cloths in sani buckets  |
|             | Gyro meat cooked on spit/cone within 4 hours, shaved and placed in steam wells   |
|             | Line hand sink 112 F with soap and paper towels  |
| 42          | Clean in/around/on equipment   |
|             | Items stored in WIC at night then loaded into grill drawers in the morning. Reminder to move quickly from WIC to grill drawers to maintain 41F or below.                     |
| 27          | Must aggressively cool foods. Discussed using ice slurry baths, placement in WIC, proper air circulation, using shallow metal pans, don't stack with lids until 41F or below |
|             | Bar hand sink 113F with soap and paper towels  |
|             | Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  |
|             | Beer taps cleaned and maintained by supplier. Margarita machine as well.   |
|             | Beer coolers 38F, 41F  |
|             | No raw eggs in bar menu. Using pasteurized egg whites  |
| 39          | Store ice scoop out of ice in bar  |
| 42/45       | Clean walls, under equipment and in/around/on equipment  |
|             | Beer taps and alcohol bottles covered  |
| W           | Using Ecolab Peroxide MultiSurface in bar as sanitizer. Need test strips   |
| 10          | Must have sani bucket setup during prep and service. COS to 200 ppm quats  |
| 45/34       | Repair hole in wall by ladder/dead roach   |
|             |  |
|             |  |

|  |                                  |  |
|--|----------------------------------|--|
| Received by:<br>(signature) <i>Tim Nation</i>          | Print: <b>Tim Nation</b>         | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Samples: Y N # collected                         |

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