Retail Food Establishment Inspection Report																			
Date:Time in:Time out:License/Permit #Est. TypeRisk Ca											isk Category	Page <u>1</u> of	2						
10/28/2022 10:30 12:23 FS-00 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai											_		6-Other TOTAL/SCO						
Establishment Name: Contact/Owner Montact/Owner Montact/Ow								Name:					* Number of Repeat Violations:      ✓ Number of Violations COS:						
Physical Address: Pest control :							Hood Grease t								'A				
76	760 Ralph Hall Rockwall, TX         F5 Pest/monthly           Compliance Status:         Out = not in compliance         IN = in compliance									Global/3mo Trimble/3mo						- 1	lation W-Wat	ch	
Ma					points in the OUT box for e	each numbered it	em	Mark '	'√' a ch	eckma	ark in	appr	opria	ate bo	ox for IN, NO, NA, COS Mark an	in appropriate	e box for <b>R</b>		
Priority Items (3 Points) violations           Compliance Status         Compliance St								R	С	Compliance Status			tus				R		
Ŭ T	Ň	0	A	Ö S		grees Fahrenhe		ty		U N O A O Emplo						oyee Health			
w					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				
	~				2 Proper Lot Holding to	mporatura(125)	°E)			eyes, nose, and mouth									
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hand									
	~	4. Proper cooking time and temperature     5. Proper reheating procedure for hot holding (165°F in 2					5°F in 2		aloves used								<u> </u>		
	~				Hours)		inding (10	51112			~				alternate method properly followed				
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations										
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained	l from approved	source;	Food in							eggs cooked		+		
	~	good condition, safe, and unadulterated; parasite destruction							1										
	~				8. Food Received at prop	per temperature					~				17. Food additives; approved and pr & Vegetables water only	roperty stored;	wasning Fruits		
	I				Protection	from Contami	nation				~				18. Toxic substances properly ident	ified, stored and	d used	+	
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				food		Water/ Plumbi					umbing						
	•				10. Food contact surfaces and Returnables ; Cleaned and			19					19. Water from approved source; Plumbing installed; proper						
3					Sanitized at <u>200</u> p						~				backflow device	<b>D</b> : 10			
	~	<ul> <li>Proper disposition of returned, previously served or reconditioned</li> </ul>						~				20. Approved Sewage/Wastewater I disposal	Disposal System	ystenii, proper					
0	I	N	N	С	Prio	ority Founda	tion Ite	ems (2 Po	nts) v	0	Ι	Ν	Ν	С	rrective Action within 10 days			R	
U T	N	0	Α	O S	Demonstration					U T	N	0	A	O S	Food Temperature Con	atrol/ Identifica	ation		
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3				2					27. Proper cooling method used; E Maintain Product Temperature	Equipment Adeq	juate to						
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and dispos	sition						
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
-	23. Hot and Cold Water available; adequate pressure, safe						<u> </u>				digital Permit Requirement, Prer	t Requirement, Prerequisite for Operation							
$\vdash$		24. Required records available (shellstock tags; parasite				oarasite	+						30. Food Establishment Permit (		•	1			
	~	destruction); Packaged Food labeled					W	/			FS-0001049/need current Utensils, Equipment, and Vending								
	~	Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					w					31. Adequate handwashing facilities: Accessible and properly supplied, used							
					Const	umer Advisory	7			W					32. Food and Non-food Contact sur designed, constructed, and used	faces cleanable	, properly	+	
	~				26. Posting of Consumer foods (Disclosure/Remin						~				33. Warewashing Facilities; installe Service sink or curb cleaning facilit		used/	+	
0	Core Items (1 Point)         Violations Require Corrective           0         I         N         N         C							Action		Not to Exceed 90 Days									
U T	N	0	A	o s		of Food Contan				U T	N	0	A	o s	Food Identi			R	
1					34. No Evidence of Insec animals		·				~				41.Original container labeling (Bulk	k Food)			
	~				35. Personal Cleanliness	-	-	cco use			_				Physical Fa				
W					36. Wiping Cloths; prope		ored			1					42. Non-Food Contact surfaces clea		roos wood	<u> </u>	
1		$ \downarrow$									~				43. Adequate ventilation and lightin			<u> </u>	
	38. Approved thawing method							~				<ul><li>44. Garbage and Refuse properly di</li><li>45. Physical facilities installed, mai</li></ul>	-		_				
	Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,					1					45. Physical facilities installed, main 46. Toilet Facilities; properly constr	,		_					
1					dried, & handled/ In use	e utensils; prope	rly used				~						., una cican		
	~				40. Single-service & sing and used	gle-use articles;	properly	stored			~				47. Other Violations				

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

Form EH-06 (Revised 09-2015)

	nent Name: Greek Taphouse & Kitchen	Physical Address: 760 Ralph Hall		City/State: Rockwa	all, TX	License/Permit # Page 2 FS-0001049/need current		<u>2</u> of <u>2</u>		
Item/Loca	ntion	Temp F	TEMPERATURE OBSERV	Temp F	Item/Locat	ion		Temp F		
	counter cooler/milk	42	salmon	39	hot holding reach in/bea		ans	146		
right c	old top/cut tomatoes	41	small cold top/dolmathak	tia <b>41</b>	rice/potatoes			158/161		
	cheese	41	Alfredo sauce	Alfredo sauce 40 WI			ka	42/42		
und	der/pastitsio	41	steam wells/gyro me				f	42/39		
	chicken	41	grill drawers/lam	rill drawers/lamb 41 raw		hicken/salm	on	40/41		
n	noussaka	41	chicken 42 hot holding sour			olding soup/so	up	156/162		
left cold	top/cut tomatoes/hummus	39/40	shrimp	b 42 under counter coo			uce	41		
und	er/cooked cod	39	chicken	42	under co	unter cooler/cheesed	ake	41		
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
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.									
	Need to re-attach to wall/caulk									
10	Clean ice machine ceiling/some slime buildup									
	Dishwasher sanitizing at 100 ppm chlorine sanitizer									
14/	3 comp sink hot wa									
	Need soap and paper towels at prep hand sink									
37			basta containers when	not using	g to prot	ect 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									
27	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. 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									
21		-								
	Bar hand sink 113F with soap and paper towels Bar disbwasher sanitizing at 100 ppm chlorine sanitizer									
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer									
	Beer taps cleaned and maintained by supplier. Margarita machine as well.									
	Beer coolers 38F, 4			naigaina						
			Using pasteurized eac	whites						
	No raw eggs in bar menu. Using pasteurized egg whites Store ice scoop out of ice in bar									
	5 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	/34 Repair hole in wall by ladder/dead roach									
Docci	hvi		Duint		I	Title: Dorgon In Charact	0			
Received (signature)			Tim Na	ation		Title: Person In Charge/	Jwner			
Inspected (signature)	<u>Tim Nation</u> <sup>by:</sup> Chrísty Cov	tez. 1	RS Christy C							
Form FH-06	(Revised 09-2015)	0		· - —,	-	Samples: Y N #	collecte	ed		