

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/28/2022	Time in: 9:12	Time out: 10:54	License/Permit # FS 0001049	Food handlers All	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Onassis Greek tap house & kitchen	Contact/Owner Name: Kostas	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: Ralph hall parkway	Pest control : Vince monthly	Hood To be done	Grease trap : Trimble 03/177/22 1000	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics
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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 X 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Highly Susceptible Populations					
						W	<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Chemicals					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
						3				<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>					Water/ Plumbing					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
							<input checked="" type="checkbox"/>				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Utensils, Equipment, and Vending					
W				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				
						W					
W	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				

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
Prevention of Food Contamination						Food Identification					
1							<input checked="" type="checkbox"/>				
W						Physical Facilities					
	<input checked="" type="checkbox"/>					1					
1						W					
	<input checked="" type="checkbox"/>					W					
Proper Use of Utensils						1					
1				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				
1							<input checked="" type="checkbox"/>				

**Owner plans on
Switching from raw eggs to
pasteurized egg whites**

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid	Kostas Lazanas	Print:	Title: Person In Charge/ Owner
Inspected by: (signature)	<i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Watch gaskets various! Bar too! Dessert bottle cooler 38

Establishment Name: Onassis	Physical Address: Ralph hall	City/State: Rockwall	License/Permit # FS 00001049	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door server fridge syrup	41	Wic		Salad station	
Expo fridge 2		Lamb orzo	38	Grape leaves / feta	39/39
Spartan / tzatziki's	41	Butter	38	Inside cut tomatoes / bacon	40/40
Expo fridge 1		Hummus/fish	39/38	Cold station 2 salads	38
Rice pudding	40	Pasta /casserole	39/ 39	Cut greens / hummus	39/39
Upright freezer	11	Hot holding	158	Pasta	38
Vertical cooking unit		Stuffed leaves	165	Steam table	
Outside of meat	178	Lamb shank	1655	Sauce / Lima beans	134/137

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:
	Dumpster area keep an eye on it
	Small leak under hand sink in back / need to also reattach to wall
	Dishmachine 100 ppm
39	To store clean spatulas with clean
W	Need to organize chemical shelving
37	To keep white dry good containers with packaged pasta closed under ladder
34	Flies
	Storing opens bags of dry goods in original bags in plastic containers
	Sink sanitizer - 200 ppm this is used in buckets too minor seta
	Detailed cleaning of ice machine twice per year /and monitoring in-between
	Hot water 115
	Wait station. - washing hands in hand sink
37	Avoid storing vodka on floor
	No lighting in coolers in wait station therefore need to add when cleaning
W	Avoid reuse of boxes for non original product - watching
	Discussed organization and cooling down hot product sheet pans -
	Using ice baths for pasta and also sheet pans - pasta 46 F from this morning - iced down before placing go to bags - 1.5 hrs good timing
W	Organize freezer
	Cooking gyro / from frozen on vertical broiler / within 4 hrs
	Cooler 3 - cheese 38 / cut tomatoes 38 / lasagna inside 37
	Drawer unit - hamburgers 40/ chicken 39
34/42	Bar: fruit flies / address cleaning and etc / keg and bottle coolers 38-40
42/45	Detailed cleaning needed under equipment and shelving and etc / under bar netting / organize pos table
!!	Using raw eggs for one drink / to add warning in menu /
40/cos	Watch location of storage unit for straws and handling / glasses on rubber mats / watch use of linens /
18 /37	Need to label all Spray bottles and avoid storing in speed rails with food related items / avoid storing honey on floor
37/42	Condensation in bottle cooler standing water to address and protect bottles / to clean fan guards / etc
	Primed glass washer to be 100 ppm /researching using raw eggs in alcohol drink / will test with egg product/ pasteurized

Received by: (signature)	See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature)	<i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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