Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kFollowupCity of RockwallImage: Vomit cleaImage: Complexity of RockwallImage: Complexity of RockwallImage: Complexity of Rockwall									olicy/train an up	iing										
Date: 04/28/2022				2	Time in: <b>9:12</b>	Time out: <b>10:54</b>			License/Permit #							A	od handler	Food managers <b>2</b>	Page <u>1</u> of	f_2
Purp Estab					ion: 🖌 1-Routine	2-Folle	ow U		3-Compla			-Invo	estig	atio	n	5-CO/Construct * Number of Rep		6-Other	TOTAL/SC	ORE
Ona	ssi	is G	ire	ek	tap house & kitch	en	n	Kosta	as	r turne.						✓ Number of Vie	olations C	20S:	9/91/	/Α
Physi Ralph							Vinc	st contro	ıly		Ho To b	ood be do	one			e trap : e 03/177/22 1000		Follow-up: Yes	0/01/	
Mark					tatus: Out = not in cor points in the OUT box for	mpliance IN each numbe	e = 1n	complian em	ce N Mark	$\mathbf{O} = no$ X in a						pplicable COS = cor , NA, COS		site $\mathbf{R}$ = repeat vio rk an $\mathbf{X}$ in appropriat		atch
Comp	olia	nce S	tatu	s	Prior	rity Item	s (3	Points)	violation	s Requ	-		<i>diate</i> lianc			tive Action not to exc	eed 3 da <u>:</u>	ys		
O I U N T		N I	N     C     Time and Temperature for Food Safety       A     O     F = degrees Fahrenheit)						R	O         I         N         N         C           U         N         O         A         O         Employee Health           T          S         S         Employee Health							R			
V					1. Proper cooling time and temperature     Pasta 1.5 hrs 46 good						12. Management, food employees and conditional emp knowledge, responsibilities, and reporting					employees;				
					2. Proper Cold Holding	temperatur	re(41°	°F/ 45°F)					,			13. Proper use of restriction and exclusion; No discharge from				
V					3. Proper Hot Holding to	emperature	(1359	°F)				eyes, nose, and mouth Poster posted						_		
V			_		4. Proper cooking time a	-		1)			Preventing Contamination 14. Hands cleaned and properly washed/ O									
	ŀ				5. Proper reheating proc			lding (16	55°F in 2			~				15. No bare hand con		-		
	L				Hours)			-				~				alternate method pro Gloves	operly foll	owed (APPROVED	<b>Y</b> <u>N</u> )	
	L				6. Time as a Public Hea Prep only	lth Control	; proc	edures	& records			Highly Susceptible Popu								
					Арј	proved Sou	urce				V					Pasteurized eggs use	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Getting clarification on egg in drink /will use egg product for drink now			
~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco										<u> </u>	Chemicals							
V	/				8. Food Received at pro		ature						,			17. Food additives; a & Vegetables	approved	and properly stored;	Washing Fruits	;
			_		Protection		tamiı	nation			3	-			./	18. Toxic substances		identified, stored ar	nd used	_
					9. Food Separated & pro	otected, pre	evente	d during	food		5					Spray bottle in		r/ Plumbing		
<b>/</b>					10. Food contact surface		C		ned and				1			19. Water from appr		U	led; proper	
~					Sanitized at 200			10	0			~	,			backflow device City approve				
	·				11. Proper disposition or reconditioned		<u> </u>					~				20. Approved Sewag disposal	-		em, proper	
O I U N	r	N I O 4		C O	Demonstration					R R	viola C U	) I	N O			rrective Action within Food Ter		s re Control/ Identific	ration	R
T				ŝ	21. Person in charge pre	esent, demo	onstrat	tion of k	nowledge,		T				s	27. Proper cooling m	-			
~					and perform duties/ Cer							~				Maintain Product Te	emperatur	<sup>e</sup> Watch	Aquato to	
V	1				22. Food Handler/ no ur 12	nauthorizec	l perso	ons/ pers	onnel			~				28. Proper Date Mar Good	e		to de Chaminal/	
					Safe Water, Recor	rdkeeping Labeling	and I	Food Pa	ckage			~	•			29. Thermometers pr Thermal test strips	rovided, a	accurate, and calibrat	ted; Chemical/	
V					23. Hot and Cold Water See	available;	adequ	late pres	sure, safe			1			<u> </u>	Permit Requ	uirement	, Prerequisite for O	peration	
V					24. Required records av destruction); Packaged I	ailable (she	ellsto					~	,			30. Food Establishr Posted	ment Per	mit (Current/ insp s	sign posted )	
			_		Conformance w	vith Appro	oved I	Procedu	res						<u> </u>		sils, Equi	ipment, and Vendir	ıg	
w			L		25. Compliance with Va HACCP plan; Variance processing methods; ma Researching egg	obtained for anufacturer	or spe instru	cialized actions				~	•			31. Adequate handw supplied, used Equipped	ashing fa	cilities: Accessible a	and properly	
					Cons	sumer Adv	isory				w	/				32. Food and Non-fo designed, constructe	d, and use	ed		
w					26. Posting of Consume foods (Disclosure/Remi Warning in main me	nder/Buffe	t Plate	e)/ Aller	gen Label			~	,			Keep an eye 33. Warewashing Fa Service sink or curb Confirmed a	cleaning	facility provided	, used/	
0 1		N I	N	C	Core Items (1 Poin	nt) <i>Violati</i>	ions I	Require	Corrective	e Actio R	n No		Exce N	ed 9 N	0 Da	tys or Next Inspection	n , Which	hever Comes First		R
U N T	1	0 4	4	o s	Prevention of 34. No Evidence of Inse				other		U T		0	A	O S	41.Original containe		Identification		
1				$\downarrow$	animals Flies and ant	S				$\parallel$			~			In bags		, , ,		
W				-	35. Personal Cleanliness Watch storage 36. Wiping Cloths; prop	e and	hai and sto	r res	raints	+						42. Non-Food Conta	•	cal Facilities es clean		
1		+		+	36. Wiping Cloths; prop Will store in Sa 37. Environmental contra		kets	6		+	1 N	/	-	-		See 43. Adequate ventila	ation and 1		areas used	+
		+	+	╡	See 38. Approved thawing n Cooking / cooler	nethod				+	v v		+	-		Watch inside co	fuse prope			+
						S er Use of U	tensil	s			1	-	+	-		Keep an eye c 45. Physical facilitie				+
1			•	/	39. Utensils, equipment dried, & handled/ In use See / inverted ic	, & linens; e utensils; e uckets	prope prope S	erly used rly used				~	,			See 46. Toilet Facilities; Equipped/ 1	hot wa	constructed, supplie ater 110	d, and clean	
1				T	40. Single-service & sin and used <b>See</b>	igle-use art	icles;	properly	stored	$ \bar{ }$			~			47. Other Violations				
														I						

Owner plans on	<b>Retail Food Establishment Inspection Report</b>
Switching from raw eg	ggs to
pasteurized egg white	City of Rockwall

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

Form EH-06 (Revised 09-2015)

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## Watch gaskets various! Bar too! Des

## Dessert bottle cooler 38

Establishn Onas	nent Name: SIS	Physical A Ralph		City/State: Rockwal	<u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT	TIONS						
Item/Loca		Temp F         Item/Location		<u>Temp F</u>	Item/Location	<u>Temp F</u>				
2 door	server fridge syrup	41	Wic		Salad station					
E	kpo fridge 2		Lamb orzo	38	Grape leaves / feta	39/39				
Spa	rtan / tzatziki's	41	Butter	38	Inside cut tomatoes / bacon	40/40				
E	xpo fridge 1		Hummus/fish	39/38	Cold station 2 salads	38				
R	ice pudding	40	Pasta /casserole	39/39	Cut greens / hummus	39/39				
Up	right freezer	11	Hot holding	158	Pasta	38				
Verti	cal cooking unit		Stuffed leaves	165	Steam table					
Ou	tside of meat	178	Lamb shank 1655 Sau		Sauce / Lima beans	134/137				
T.			SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED AN	<mark>√D</mark>				
	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 or									
	No lighting in coolers i	n wait st	ation therefore need to add	when cle	eaning					
W	Avoid reuse of boxes f	or non oi	riginal product - watching							
	Discussed organizatio	n and co	oling down hot product shee	et pans -						
	Using ice baths for pasta and	l also sheet	pans - pasta 46 F from this mornin	g - iced dow	vn before placing go to bags - 1.5 hrs goo	od timing				
W	Organize freezer									
			vertical broiler / within 4 hrs	-						
	Cooler 3 - cheese 38 / cut tomatoes 38 / lasagna inside 37									
31/10	Drawer unit - hamburg			nolere 20	8-40					
42/45	Bar: fruit flies / address cleaning and etc / keg and bottle coolers 38-40									
-2/40	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										
	/37 Need to label allSpray bottles and avoid storing in speed rails with food related items / avoid storing honey on floor									
37/42	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 (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner					
Inspected (signature)	See abov <sup>by:</sup> Kelly kirkpa	ıtríck	Print:		Samples: Y N # collect	ed				