Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/9/2024		24	Time in: 10:00	Time out: 11:20		License/P			post				Est. Type	Risk Category	Page 1	$of \underline{2}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na												5-CO/Construction * Number of Repeat Violation	6-Other	TOTAL/S	SCORE			
Onassis Greek Taphouse & Kitchen								vanic.		✓ Numbe				✓ Number of Violations CC	OS:	20/8	n/R	
Physical Address: 760 Ralph Hall Rockwall, TX Pest control: owner to send								Hood Global/11-6-2023 Grease t owner t					e trap : For send For	Follow-up: Yes ✓ No ☐				
Ma	Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												Watch					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																		
O U	U N O A O Time and Temperature for Food Safety						R	O U	O I N N C U N O A O Employee Health						R			
<u>т</u>			(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т				S	12. Management, food employe		employees;		
3					2 D C.11 H.11'.	4	OE / 450E)				~				knowledge, responsibilities, and		.1	\perp
3					2. Proper Cold Holding t	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	a exclusion; No dis	cnarge from	
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Ha					ıds			
		~			4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	7
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165	°F in 2			~				15. No bare hand contact with alternate method properly follows:)
	6 Time as a Public Health Control: procedures & records					and meaning property to now to (11110 + 22												
	6. Time as a Public Health Control; procedures & records					Highly Susceptible Population 16. Pasteurized foods used; prohibited food not					<u> </u>	fered						
					•	proved Source					~				Pasteurized eggs used when rec	quired		
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals			
						/Restaura		pot										
	~				8. Food Received at prop check at recei	_					~				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fri	uits
						from Contamir	nation				~				18. Toxic substances properly i	identified, stored an	d used	
					9. Food Separated & pro	otected, prevente	ed during f	ood							Watan	/ Dlumbing		
	~				preparation, storage, disp 10. Food contact surface			ed and							19. Water from approved source	/ Plumbing	ed: proper	
	~				Sanitized at p	ppm/temperature	e				~				backflow device	-		
	/				11. Proper disposition of reconditioned disca	•	iously serv	ed or			~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	m, proper	
0		NT.	NT.	C	Pric	ority Founda	tion Iter	ns (2 Po		_	_			_	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personne	ı	ints)	violat O U T	I N	Req N O	N	Cor.	rective Action within 10 days Food Temperature	· Control/ Identific	ation	R
U				О		of Knowledge/	Personne	l owledge,		O U	I N	N	N	C O		d; Equipment Ade		R
U T				О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	Personne ation of kno nager/ Post	owledge,		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method used	d; Equipment Ade		R
U T	N			О	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Man nauthorized perso rdkeeping and F	Personne ation of knonager/ Post ons/ person	owledge, eed		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Adec	quate to	
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Retail Food Establishment Inspection Report

Received by: (signature) Noel Cubero	Print: Noel Cubero	Title: Person In Charge/ Owner Bartender
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Greek Taphouse & Kitchen	Physical A	ddress: Ralph Hall	City/State: Rockwa	all TX	License/Permit # Page need to post	<u>2</u> of <u>2</u>			
		7001	TEMPERATURE OBSERVA		AII, 17X	Tioda to poot				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
cold top/hummus 4			WIC/rice pilaf	49	un	under/pastitsio				
	ıt tomatoes	41	Rice pilaf	41	grill c	51/48 52/50				
ur	nder/salmon	41	raw chicken	39		shrimp/sausage chicken gyro				
	baked fish	41	cut tomatoes	40	ch	49				
smal	cold top/ cheese	41	chicken gyro	41	la	41/41				
st	uffed dates	41	pastitsio	pastitsio 41 hot			168			
ur	nder/tzatziki	39	cold top/cheese	41	gr	reen beans	177			
Ri	ce reheated	179	cut tomatoes	41	under	41				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		SERVATIONS AND CORRECTION HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERVED AI	ND			
	Drink hand sink 100)F								
31	Need paper towels	at hand	sink							
32	Need to replace cut	ting boa	ards in cook line/badly d	iscolore	d and s	cored				
1	One pan of rice pila	f in WIC	C discarded as never m	ade it to	41F or	below				
27	Must aggressively of	cool 2 ho	ours to 70 then 4 hours	to 41F c	r below	,				
2	Right side of grill dr	awers a	II TCS over 41F discard	led as w	as ther	e over 8 hours				
	uncertain if drawers	were a	jar or unit not working a	as left si	de is co	ld holding at 41F				
	will only have small amou	ınts of foo	d in right side drawers on ice ι	ıntil repaire	ed or conf	irmed cold holding at 41F				
31	Line hand sink equi	pped bu	ut water at 76F/needs to	be 100	F					
42/ 45	To clean cart in kitc	hen and	d in/around/on equipme	nt, clear	under	equipment				
34			s breeding sites, like flo				a			
36	•		in sani buckets/not on	•	unters, e	etc				
42/32			nd address rusty shelve							
	-		2 hours then placed in \			-				
W			ight/ don't leave uncover	ed as pe	ests or d	ust could contaminat	e			
42			around ice flip up door							
	Warewash hand sir									
	Dishwasher sanitizing at 100 ppm chlorine									
\ \ /	3 comp sink 126F									
W 42	Store items 6 inches off of floor to clean in back storage									
42	Need to clean 3 comp sink, behind wall, ice machine (outside)									
29 45/32	Need quats test strips/Inspector is out/will have to confirm at followup. Need chlorine test strips for dishwasher Need to seal walls and wood door jame in back in dry storage.									
42	Need to seal walls and wood door jams in back in dry storage Need to clean hand sinks in bar									
72	Bar hand sink at 100+F equipped, dishwasher sanitizing at 100ppm chlorine									
42	To clean bar mats and under, some rusty surfaces in bar to address (paper towel dispenser), clean inside bar coolers									
21	Need certified food manager on duty during prep and service									
- '	steam wells/Fava beans 177, soup wells 168F, 170F/under counter cooler/cut tomatoes 41F, under counter cooler cheesecake 41F									
Received by: Print: Title: Person In Charge/ Owner										
Inspected (signature)		ten 1	Print: Christy C							
	21 41 000y COT	- y, 1	Office of			Samples: Y N # collect	ed			