

Retail Food Establishment Inspection Report

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

Date: 4/9/2024	Time in: 10:00	Time out: 11:20	License/Permit # need to post	Est. Type	Risk Category	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 Taphouse & Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	20/80/B	
		✓ Number of Violations COS: _____		
Physical Address: 760 Ralph Hall Rockwall, TX	Pest control : owner to send	Hood Global/11-6-2023	Grease trap : owner to send	Follow-up: Yes <input checked="" type="checkbox"/> 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
			✓			Highly Susceptible Populations					
✓						✓					
Approved Source						Chemicals					
✓											
✓						✓					
Protection from Contamination						Water/ Plumbing					
✓						✓					
✓						✓					
✓						✓					

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					
2						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						2					
✓						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2					
Consumer Advisory						Food Identification					
✓						2					
✓						✓					

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						✓					
✓						Physical Facilities					
1						1					
W						✓					
✓						✓					
Proper Use of Utensils						Physical Facilities					
✓						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Onassis Greek Taphouse & Kitchen	Physical Address: 760 Ralph Hall	City/State: Rockwall, TX	License/Permit # need to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/hummus	41	WIC/rice pilaf	49	under/pastitsio	41
cut tomatoes	41	Rice pilaf	41	grill drawers/chicken	51/48
under/salmon	41	raw chicken	39	shrimp/sausage	52/50
baked fish	41	cut tomatoes	40	chicken gyro	49
small cold top/ cheese	41	chicken gyro	41	lamb/wings	41/41
stuffed dates	41	pastitsio	41	hot holding reach in/potatoes	168
under/tzatziki	39	cold top/cheese	41	green beans	177
Rice reheated	179	cut tomatoes	41	under counter cooler/milk	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:
	Drink hand sink 100F
31	Need paper towels at hand sink
32	Need to replace cutting boards in cook line/badly discolored and scored
1	One pan of rice pilaf in WIC discarded as never made it to 41F or below
27	Must aggressively cool 2 hours to 70 then 4 hours to 41F or below
2	Right side of grill drawers all TCS over 41F discarded as was there over 8 hours
	uncertain if drawers were ajar or unit not working as left side is cold holding at 41F
	will only have small amounts of food in right side drawers on ice until repaired or confirmed cold holding at 41F
31	Line hand sink equipped but water at 76F/needs to be 100F
42/ 45	To clean cart in kitchen and in/around/on equipment, clean under equipment
34	Fruit flies in kitchen/address breeding sites, like floor drains, also in back storage area
36	Need to store wiping cloths in sani buckets/not on prep counters, etc
42/32	To clean shelves in WIC and address rusty shelves
	Gyro cones cooked within 2 hours then placed in WIC/no tops, shallow metal pans
W	Need to cover baklava overnight/ don't leave uncovered as pests or dust could contaminate
42	To clean ice machine and around ice flip up door
	Warewash hand sink 100F equipped
	Dishwasher sanitizing at 100 ppm chlorine
	3 comp sink 126F
W	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	Need quats test strips/Inspector is out/will have to confirm at followup. Need chlorine test strips for dishwasher
45/32	Need to seal walls and wood door jams in back in dry storage
42	Need to clean hand sinks in bar
	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: (signature) <i>Noel Cubero</i>	Print: Noel Cubero	Title: Person In Charge/ Owner Bartender
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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