

Retail Food Establishment Inspection Report

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

Date: 10/26/2023	Time in: 10:10	Time out: 12:10	License/Permit # no permit posted/need current and post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	--	-----------	---------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: Onassis Greek Taphouse	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 760 Ralph Hall Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : owner to provide	Hood Global/10-2022	Grease trap : owner to provide	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
3					1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
W					5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Restaurant Depot		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
					Protection from Contamination		W					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) need to post	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tim Nation</i>	Print: Tim Nation	Title: Person In Charge/ Owner Manager
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	Physical Address: 760 Ralph Hall	City/State: Rockwall, TX	License/Permit # need current posted	Page 2 of 2
--	--	------------------------------------	---	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/Potatoes	47	small cold top/stuffed grape leaves	41	marinara sauce	176
potatoes/potatoes	47/46	cheese	41	cold top/cut tomatoes	41
rice/rice	41/41	under/spinach	41	cheese/under/salmon	41/41
rice/lamb	51/42	large cold top/hummus	41	pastichio	41
lamb	42	cut tomatoes	41	grill drawers/lamb	41
pasta/pastichio	38/39	under/salmon	41	burger/shrimp/fritters	41/41/41
orzo/orzo	40/41	reheats on stove/beans	167	hot holding unit/beans	119
lamb	39	gyro	169	green beans, spanakopita	148/147

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 counter hand sink 100 F equipped
1	Potatoes discarded at 46-47, made previous day. Must reach 70F within 2 hours and then 4 hours to 41F or below
27	Must aggressively cool using shallow metal pans, don't stack with lids on until food is fully 41F or below/use speed racks
W	Vent hood hasn't been cleaned in a year/discussed, refer to fire. Vents and hood are clean from my viewpoint
W	Discussed shaving gyro cone and using or cooling within 4 hours/need to document 4 hours TPHC
W	Avoid placing foods from WIC to hot holding reach in. Must aggressively reheat to 165+F first on stove within 2 hours
	Beans were still within 2 hours of reheat so COS by placing on stove to reach 165+F
	Sani bucket at 200 ppm chlorine sanitizer
W	Line hand sink 100F equipped/takes 5 minutes to reach temp and hard to maintain 100F/watch, must be 100F
45	To clean floors, under dry dish rack
42	To clean around door of ice machine
45	To clean floors drains
34	Some fruit flies
	Warewash hand sink 105+F equipped
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 125F
	Sani sink setup to 200 ppm chlorine
45	Need to repair wall, exposed wood by mop sink
W	Label all spray bottles in back near mop sink
	Ecolab Peroxide Cleaner to be used for non food contact only
32	Need to address all cutting boards as badly scored
10/33	Bar dishwasher not sanitizing/Primed and COS to 100 ppm chlorine sanitizer
	Bar hand sink 120 F equipped
34	Some fruit flies in bar
	Drink Under counter cooler/milk 42F
	Dessert under counter cooler/cheesecake 41F
	Soups hot holding 178, 173F
2	Diary under counter cooler/milk and tzatziki all 44-45F, needs to cold hold at 41F or below

Received by: (signature) <i>Tim Nation</i>	Print: Tim Nation	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)