Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/26/2023		23	Time in: 10:10	Time out: 12:10		License/Permit # no permit posted/need curre				ent	and post	Est. Type	Risk Category	Page 1	$_{\mathrm{of}}\underline{\textbf{2}}$				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							4-	Inve	stiga	ation		5-CO/Cons		6-Other	TOTAL/	SCORE			
Establishment Name: Contact/Owner N Onassis Greek Taphouse						ame:								iolations: ns COS:	18/8	2/R			
Pł 76	Physical Address: 760 Ralph Hall Rockwall, TX Pest control: owner to provide							Hood Grease trap : owner to provide							Follow-up: Yes V	18/82/			
М					Status: Out = not in conpoints in the OUT box for out	each numbered		Mark '✓		eckma	ark in	appr	opria	te bo	plicable COS ox for IN, NO, NA		on site \mathbf{R} = repeat violating \mathbf{R} in appropriate \mathbf{days}	olation W- te box for R	Watch
О	Compliance Status D I N N C Time and Temperature for Food Safety						R	Compliano			N C					R			
T	N	0	A	o s	(F = de 1. Proper cooling time a	grees Fahrenhe nd temperature	-			U T		0	A	o s	12. Managemen		ployees and conditional	employees;	
3											~				knowledge, resp				
3					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use o eyes, nose, and		on and exclusion; No dis	scharge from	
	~				3. Proper Hot Holding temperature(135°F)										Pı	Preventing Contamination by Hands			
	~				4. Proper cooking time a	and temperature	e				~				14. Hands clear	ned and pro	operly washed/ Gloves	used properly	у
W					5. Proper reheating proceed Hours)	edure for hot h	nolding (165°	F in 2			1						with ready to eat foods of followed (APPROVEI)
	~	6. Time as a Public Health Control; procedures & reco					records					_			Highly St	usceptible Populations			
		<u> </u>			Approved Source 7. Food and ice obtained from approved source; Food in						~				16. Pasteurized Pasteurized eggs	fered			
															eggs cooked				
	~				good condition, safe, and unadulterated; parasite destruction Sysco/Restaurant Depot										Chemicals				
	_				8. Food Received at prop	per temperature					/				& Vegetables		ved and properly stored	Washing Fr	uits
					check at recei	Pt from Contam	ination			W					water or		erly identified, stored a	nd used	
					Food Separated & propreparation, storage, dispreparation.	otected, prevent	ted during fo	ood		•	1					***	oton/ Dhumbing		
	~				10. Food contact surface			d and	_						19. Water from		ater/ Plumbing source; Plumbing instal	led; proper	
3					Sanitized at p						~				backflow device	• • • • • • • • • • • • • • • • • • • •	_		
	~				11. Proper disposition of reconditioned disca		viously serve	ed or			~				20. Approved Sodisposal	ewage/Wa	stewater Disposal Syste	m, proper	
					Prio	ority Founda	otion Itom	a (2 Dai	nts) v	iolat	tions	Rea	uire	Cor	maatina Aation w	.4. 10	-		
0	ī	N	N	С			ation Iten	IS (2 POII		_	T	_		_	rective Action w	ritnin 10 a	lays		R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel		R	O U T	N	N O	N A	C O S			days ature Control/ Identifi	cation	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 4	of Knowledge	e/ Personnel	owledge,		O U	N	N	N	C O	Food	I Tempera	uture Control/ Identification		R
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Retail Food Establishment Inspection Report

Received by: (signature) Tim Nation	Print: Tim Nation	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: sis Greek Taphouse	Physical A	ddress: Ralph Hall	City/State: Rockwa	all TX	License/Permit # Page need current posted	<u>2</u> of <u>2</u>			
Ondo	olo Orook raprioaco	7001	TEMPERATURE OBSERVA		411, 170					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
WIC/F	Potatoes	47	small cold top/stuffed grape leave	s 41	marinara sauce 1					
pota	atoes/potatoes	47/46	cheese	41	cold t	41				
	rice/rice	41/41	under/spinach		chee	41/41				
	rice/lamb	51/42	large cold top/hummus	41	pastichio		41			
	lamb	42	cut tomatoes	41	grill drawers/lamb		41			
pa	sta/pastichio	38/39	under/salmon	41	burger/shrimp/fritters		41/41/41			
	orzo/orzo	40/41	reheats on stove/bean	s 167	hot holding unit/beans		119			
	lamb	39	gyro	169	green	beans, spanakopita	148/147			
Item	T		SERVATIONS AND CORRECT							
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ITION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
	Drink counter hand		• • • • • • • • • • • • • • • • • • • •							
1		-	revious day. Must reach 70F w							
27			netal pans, don't stack with lids		-	•				
W			year/discussed, refer to fire.							
W	Discussed shaving gyr	o cone a	nd using or cooling within 4	hours/ne	ed to doc	cument 4 hours TPHC				
W	Avoid placing foods from \	VIC to hot	nolding reach in. Must aggress	vely reheat	to 165+F f	irst on stove within 2 hours	;			
	Beans were still wit	hin 2 ho	urs of reheat so COS	by placin	g on sto	ove to reach 165+F				
	Sani bucket at 200 ppm chlorine sanitizer									
W			s 5 minutes to reach temp an	d hard to m	aintain 10	0F/watch, must be 100F				
45	To clean floors, und									
42	To clean around do		machine							
45	To clean floors drai	ns								
34	Some fruit flies									
	Warewash hand sir		• • •							
		ing at 10	0 ppm chlorine sanitize	er						
	3 comp sink 125F									
	Sani sink setup to 2									
45	•	•	d wood by mop sink							
W	Label all spray bott		•							
Ecolab Peroxide Cleaner to be used for non food contact only										
32			boards as badly score							
10/33			ng/Primed and COS to	iuu ppm	cniorin	ie sanitizer				
2.4	Bar hand sink 120 F equipped									
34										
	Drink Under counter cooler/milk 42F									
	Dessert under counter cooler/cheesecake 41F									
2	Soups hot holding of Diary under counter		<u>r</u> iilk and tzatziki all 44-45	F. needs	to cold	hold at 41F or below				
Received		000101711	Print:		10 0014	Title: Person In Charge/ Owner				
(signature)	Tim Nation		Tim Na	tion		Manager				
Inspected (signature)		tez, 1	RS Christy C	ortez.	RS					
Form EU 0	6 (Revised 09-2015)	0, ,	,			Samples: Y N # collect	ea			