

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kostas Iazanas	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Onassis	Physical Address: Ralph hall	City/State: Rockwall	License/Permit # 1049	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Dessert cooler	39	Wic	38	Hot holding	
Expo		Bacon dates	39	Casserole / spinach pie	152/160
Dessert pie	41	Muzaca	39	Potatoes / orzo	176/136
Three door salad		Gyro	41	Salad cold top	
Sauce	41	Soft cheese	40	Cut tomatoes/ cut lettuce	40/39
Upright freezer	-11	Cold top unit		Inside orzo	41
Vertical cooker		Grape leaves/ bacon	38/40	Steam table	
Inside / outside	98/ 167	Inside temp	36	Green beans / rice	181/180

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:
	Hot water in restrooms 100 F
	No raw or partially cooked on menu
34	Flies observed
	Discussed copper mugs
	Discussed handling and storing straws
	Dishmachine in bar - 100 ppm
	Discussed watching rinsing over ice bins as splashing could contaminate ice exposed
	Beer keg spout plugs used
	Extra glasses and pitchers are stored on wooden shelving and washed period
W	Store fan clean
	Expo area / watch lighting in reach in coolers - units are cleaned daily
	Sanitizer buckets - discussed locations
32	To replace cutting boards where needed / need to replace wooden cutting board this is splitting
	Using peroxide for non food and 146 for three comp - need test strips
	Discussed hose attachment
18/33 COS	Dishmachine. Wrong Chemical attached to the sanitizer hose - detergent - need test strips to always check
COS	Advised to move chemicals from next to cups and over clean dishes to over surety
	Watch placement of old fashioned ice cubes in freezer to protect
	Gyro received frozen and thawed in wic to be cooked - then cooked on vertical cooker / and cooked
	Discussed reheating to 165 before hot holding
	Fry station - cut tomatoes - cut lettuce 40/cut tomatoes 39/ inside cut lettuce 38
	Drawer unit - chicken 41/ground beef 40/
	Milk cooler - 38/39 F /
	Discussed - cooling down hot foods on carts without lids to cool them wrap after 41 F

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
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