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Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 N N	•	/		11. Proper disposition or reconditioned Disca	f returned, previou arded				~			20. Approved Se		ewater Disposal Syste	m, proper	
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V 25. Compliance with Variance. Specialized Process, and HACCP plan; Variance obtained for specialized process, and HACCP plan; Variance, State Plan; Variance, Varia		v				tags; parasite			~				ishment Pe	ermit (Current/ insp s	sign posted)	
W IACCP plan; Variance obtained for specialized processing methods; manufacturer instructions supplied, used Equipped Vertical cooker only Consumer Advisory 2 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards 2 2 33. Warewashing Facilities; installed, maintained, used/ Service sink or cutvice sink			Т											· ·	0	
Consumer Advisory 2 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 2 2 33. Warewashing Facilities; installed, maintained, used/ 5 2 33. Warewashing Facilities; installed, maintained, used/ Currently cooking to required temps all meat Vore Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First Vore Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N <td>w</td> <td></td> <td></td> <td>HACCP plan; Variance processing methods; ma</td> <td>obtained for special</td> <td>alized</td> <td></td> <td></td> <td>~</td> <td></td> <td></td> <td>supplied, used</td> <td>U</td> <td></td> <td>ind property</td> <td></td>	w			HACCP plan; Variance processing methods; ma	obtained for special	alized			~			supplied, used	U		ind property	
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Currently cooking to required temps all meat 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Wrong Chemical Attached - COS Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N N C Food Identification R 0 1 N N C Food Identification R 1 34. No Evidence of Insect contamination, rodent/other animals Fruit flies / flies 41.Original container labeling (Bulk Food) R 1 35. Personal Cleanliness/eating, drinking or tobacco use W 41.Original contatiner labeling (Bulk Food) R V 37. Environmental contamination W V 41.Original contatiner labeling (Bulk Food) R V 37. Environmental contamination W V 42. Non-Food Contact surfaces clean W V 37. Environmental contamination W V 43. Adequate ventilation and lighting; designated areas used W V 33. Qurensils, equipment, & linens; properly used, stored, dried, & handled/ 49. Unsella cilities installed, maintained, and clean W								2				designed, constru	icted, and u		e, properly	1
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	w											47. Other Violation	ons			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Dessert pie41Muzaca39Potatoes / orzo176/13Three door saladGyro41Salad cold top176/13Sauce41Soft cheese40Cut tomatoes/ cut lettuce40/3Upright freezer-11Cold top unitInside orzo41Vertical cookerGrape leaves/ bacon38/40Steam table	Establishment Name: Onassis		Physical A Ralph		City/State: Rockwal	I License/Permit # Page 2	2 of <u>2</u>				
Dessert cooler 39 Wic 38 Hot holding Expo Bacon dates 39 Casserole / spinach pie 152/11 Dessert pie 41 Muzaca 39 Potatoes / orzo 176/13 Three door salad Gyro 41 Salad cold top 40/3 Upright freezer -11 Cold top unit Inside orzo 41 Vertical cooker Grape leaves/ bacon 38/40 Steam table 41 Vertical cooker Grape leaves/ bacon 38/40 Steam table 41 Inside / outside 98/167 Inside temp 36 Green beans / rice 18/76 Number AN INSECTION OF YOUR Establishment has blen Made YOUR ATTENTION IS DIRCTED TO THE CONDITIONS DISERVATIONS AND CORRECTIVE ACTIONS 41 Number AN INSECTION OF YOUR Establishment has blen Made YOUR ATTENTION IS DIRCTED TO THE CONDITIONS DISERVATIONS DISERVATIONS AND CORRECTIVE ACTIONS 41 Not av or partially cooked on menu 34 Files observed 50 Discussed handling and storing straws Discussed handling in straws 50 50 Discussed handl	T. T						T T				
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Vertical cooker Grape leaves/ bacon 38/40 Steam table Inside / outside 98/167 Inside temp 36 Green beans / rice 18/76 OBSERVATIONS AND CORRECTIVE ACTIONS Number AN INSPECTION OF YOUR BETABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Hot water in restrooms 100 F No raw or partially cooked on menu 4 34 Flies observed 5 Discussed copper mugs 5 5 Discussed handling and storing straws 5 5 Discussed watching rinsing over ice bins as splashing could contaminate ice exposed 5 Beer keg spout plugs used 5 5 Extra glasses and pitchers are stored on wooden shelving and washe period W W Store fan clean 5 Expo area / watch lighting in reach in coolers - units are cleaned daily 5 Sanitizer buckets - discussed locations 33 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 1		Sauce	41	Soft cheese	40	Cut tomatoes/ cut lettuce 4	40/39				
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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) Print: Title: Person In Charge/ Owner		by:				Title: Person In Charge/ Owner					
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