

Retail Food Establishment Inspection Report

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

Date: 4/11/2023	Time in: 10:30	Time out: 11:45	License/Permit # FS-9437	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: Pier 101	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 101 Fannin Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : ABC/3-20-2024	Hood PRB/12-2023	Grease trap : We Do/40gal/3-22-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				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	
	✓				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 BeneKeith, Ocean Beauty, Sysco		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							✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		3					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 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 9			✓				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			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024	
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		2					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 on menu			✓				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						
1					36. Wiping Cloths; properly used and stored			✓				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>Lynne Wang</i>	Print: Lynne Wang	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: Pier 101	Physical Address: 101 Fannin	City/State: Rockwall, TX	License/Permit # FS-9437	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salad topping on ice/cheese	40	catfish	41	WIC/oysters	41
under counter cooler/oysters	41	left cold top/pico	41	salmon/gumbo	41/41
ceviche/corn	41/41	cheese	41	shrimp/beef	41/41
steam table/gumbo	168	under/shrimp	41		
dirty rice/chowder	168/171	shrimp/fish	41/41		
fry cold top/calamari	41	under counter/shrimp	41		
shrimp	41	crab	32		
under/alligator	41	white freezer ambient	5		

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:
31/19	Kitchen hand sink 100F equipped/bad water pressure, plumber to address
	3 comp sink 125F
	Dishwasher sanitizing at 100ppm chlorine
	Back sani bucket at 100ppm chlorine
32	To address rusty shelves over 3 comp sink, under prep tables and rusty shelves in WIC
36	Need to store wiping cloths in sani buckets/not on prep tables
W	One sani bucket by cook line not setup to 100ppm chlorine/ COS
32	To discard cracked pans, cutting boards, etc
32	To discard single use containers after initial use/not cleanable, use NSF storage containers instead
	Bar hand sink 100+F
31	Need hand soap at hand sink
	Bar 3 comp 127F
19	3 comp sink leaking from faucet/continuous leak/to repair
W	Sani sink using quats tabs Setup with hot water/COS to 200ppm with cold water/discussed
	Quats test strips and chlorine Test strips on site
	Ceviche with lime 24 hours/not heat cooked
19	Sani sink faucet in bar 3 comp, needs to dispense cold water for sani sink/to repair cold water handle
45	Maintenance to floors, walls, to be made cleanable
32	To seal wood shelves in dry storage/ to be made cleanable
34	Some fruit flies

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

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