## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/12/2022		22	Time in:						Est. Type Risk Category Page 1 of 2	2								
	Purpose of Inspection: 1-Routine 2-Follow Up 3-		3-Complaint 4-Investigation					ation		5-CO/Construction 6-Other TOTAL/SCO	RE							
Establishment Name: Contact/Owner N Pier 101					Vame:	* Number of Re ✓ Number of Vi					* Number of Repeat Violations:  Vumber of Violations COS:  e trap : Follow-up: Yes /							
Ph 10	ysic 1 S	al A	ddre nni	ess: n R	Rockwall, TX	Α	Pest contro	nthly		Ho PR	od B/3ı	mo	Gı We	rease e D	e trap : Follow-up: Yes 14/00/ No No	<u>Б</u>		
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered		Mark '		eckm	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Water ox for IN, NO, NA, COS Mark an in appropriate box for R in appropriate box for R	:h		
O U	Compliance Status  O I N N C Time and Temperature for Food Safety  O N O A O Time and Temperature for Food Safety				R	O U	U N O A O			С								
Т	~			S	1. Proper cooling time a	-				Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding	temperature(4	11°F/ 45°F)	1			1				13. Proper use of restriction and exclusion; No discharge from	$\vdash$		
	\ \				3. Proper Hot Holding to	emperature(13	85°F)								eyes, nose, and mouth			
		<b>V</b>			4. Proper cooking time	and temperatur	re				~				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly			
	~				5. Proper reheating proc Hours)	cedure for hot l	holding (16	55°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	T		
	<b>'</b>		6. Time as a Public Health Control; procedures &				& records							Highly Susceptible Populations				
		<u>                                       </u>			Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained good condition, safe, an													
	~				good condition, safe, and unadulterated; parasite destruction  BeneKeith/Sysco  8. Food Received at proper temperature										Chemicals			
	/				check at rece		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables  Water only			
					Protection  9. Food Separated & pro	from Contan		food		3					18. Toxic substances properly identified, stored and used			
W					preparation, storage, dis	splay, and tasti	ing								Water/ Plumbing			
	<				10. Food contact surface Sanitized at100_	es and Returna ppm/temperatu	ables ; Clea ure	ned and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device			
	/				11. Proper disposition o	of returned, pre arded	eviously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
			L					/A T			tions	D		~				
					111	ority Found	lation Ite	ems (2 Po	ints) ı	_	_	_		_	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledg	ge/ Personn	nel	R R	o U T	I	N O	N A	C C O S	rrective Action within 10 days  Food Temperature Control/ Identification	R		
		N O		О		of Knowledg	ge/ Personn tration of k	nel mowledge,		O U	I	N	N	C O		R		
	N	N O		О	Demonstration 21. Person in charge pro	esent, demonst	ge/ Personn tration of k (anager/ Po	nel nowledge, ested		O U	IN	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R		
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## **Retail Food Establishment Inspection Report**

1st followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

7.181				a:a		T	-					
Pier '	nent Name: 101	Physical A		City/State: <b>Rockwa</b>	II. TX	License/Permit # FS-9347	Page .	<u>2</u> of <u>2</u>				
1 101	101	1	TEMPERATURE OBSERVA		, 173	1 0 00 11						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
WIC/o	ysters/oysters	38/39	i	39	crab stuffed mushroom			40				
•	<u>rk/raw bacon</u>	40/41	under/shrimp/ shrimp		<sup>8</sup> bar cooler ambier			33				
SC	oup/cheese	39/40	<u> </u>									
	salmon	39	cut lettuce	40								
ste	am units/rice	166	under/shrimp	41								
	chowder	169	raw chicken	38								
on st	ove reheat/ alfredo	168	under counter cooler/crab	00								
C	rab sauce	167	shrimp	41				i				
Item	AN DISPLICATION OF THE PROPERTY OF THE PROPERT		SERVATIONS AND CORRECTI			TE GOLDWING STATE	TD :::	TD.				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink kitchen 100+F. Post employee health poster at hand sink.											
	3 comp sink 110+F											
	Dishwasher 100 ppm chlorine sanitizer											
34	Live roaches in floo	r drain.	Call pest control today	•								
31	Keep hand sink free	e and ac	cessible for use. Avoid	storing	Saran,	etc in sink						
35	Store employee iter	ns/drink	s, medicine, etc low an	d separa	ate							
45	Maintenace to floor	s in bac	k									
34/36	Best to not use wipi	ing cloth	s under floor mats in kit	chen. C	could at	tract pests						
36	Store wiping cloths	in sani b	ouckets									
32	Rusty shelves under prep tables and in WIC											
	Ceviche in lemon juice for over 24 hours/acid cooked											
18	Sani bucket setup to	over 10	0 ppm chlorine sanitizer.	COS to	100 pp	m chlorine sanitiz	zer					
W	Oyster tags on file.	Remino	der to keep in order and	when u	sed							
45/42	Maintenance to floo	ors, walls	s, clean floors drains da	ily								
32/39	Discard strainers th	at are b	adly bent making them	difficult t	o clean							
37												
W	Watch WIC door to latch shut. Have to push to close/otherwise remains ajar. Want to keep cold holding at 41 or below											
	RR sinks at 100 F											
W	WIC and coolers are very full. Watch meat storage/organization											
	Metro picks up and dispenses spent grease											
45	Repair gaps in walls near patio door/pests could enter here.											
	Bar 3 comp sink 110 F with sani sink setup to 100 ppm chlorine sanitizer											
	31 Bar hand sink 100 F. Need soap closer for use. Currently on opposite side of 3 comp sink											
18	Store febreeze/chemcial sprays low and separate in bar area											
Dogging	hv.		Print:		Т	Title: Person In Charge/ (	Junes					
Received (signature)				Wa	na	Manager Manager	ywner					
Inspected	l by:		Print:			<u> </u>						
(signature)	Tsuiling Wang Iby: Chvisty Cov	tez, î	Christy Co	ortez,	RS	Samples: Y N #	collecte	:d				