

# Retail Food Establishment Inspection Report

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

Date: <b>4/12/2022</b>	Time in: <b>10:00</b>	Time out: <b>11:15</b>	License/Permit # <b>FS-9347</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Pier 101</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>14/86/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>101 S Fannin Rockwall, TX</b>	Pest control : <b>ABC/monthly</b>	Hood <b>PRB/3mo</b>	Grease trap : <b>We Do/40gal/monthly</b>	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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						3					
W						<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓						✓				

### 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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Pier 101</b>	Physical Address: <b>101 S Fannin</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9347</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/oysters/oysters	38/39	cold top left/pico	39	crab stuffed mushrooms	40
pork/raw bacon	40/41	under/shrimp/ shrimp	39/38	bar cooler ambient	33
soup/cheese	39/40	cold top right/shrimp	41		
salmon	39	cut lettuce	40		
steam units/rice	166	under/shrimp	41		
chowder	169	raw chicken	38		
on stove reheat/ alfredo	168	under counter cooler/crab	38		
crab sauce	167	shrimp	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	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 floor drain. Call pest control today.
31	Keep hand sink free and accessible for use. Avoid storing Saran, etc in sink
35	Store employee items/drinks, medicine, etc low and separate
45	Maintenace to floors in back
34/36	Best to not use wiping cloths under floor mats in kitchen. Could attract pests
36	Store wiping cloths in sani buckets
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 100 ppm chlorine sanitizer. COS to 100 ppm chlorine sanitizer
W	Oyster tags on file. Reminder to keep in order and when used
45/42	Maintenance to floors, walls, clean floors drains daily
32/39	Discard strainers that are badly bent making them difficult to clean
37	To address floor storage of food containers in WIC. Not allowed in food code
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 febreze/chemcial sprays low and separate in bar area

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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