	Retail Food Establishment Inspection Report Image: Constraint of the system <																
Date: Time in: Time out: License/Permi													Est. Type Risk Category Page 1 of 2	2			
4/19/2023 10:15 11:35 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							∔/ □□		[nve	stia	otio	_	5-CO/Construction 6-Other TOTAL/SCOR				
Establishment Name: Contact/Owner N							e:	4-1	inve	suga	11101	սլ	S-CO/Construction 0-Other 10TAL/SCOR * Number of Repeat Violations: ✓ Number of Violations COS:	Œ			
Pier 101 Physical Address: Pest control :								Нос	od		G	reas	se trap : Follow-up: Yes 7 10/90/	Α			
101 Fannin St Rockwall, TX ABC/4-12-2023						<u> </u>	P	RB/1	1-19-2		W	e D	Do/3-24-2023 № □				
								kma	rk in	appr	opria	ate bo	pplicable $COS = corrected on site R = repeat violation W- Watclox for IN, NO, NA, COS Mark an in appropriate box for R$	h			
Priority Items (3 Points) violations and Compliance Status									e <i>med</i> ompli				tive Action not to exceed 3 days				
O U T	0 I N N C Time and Temperature for Food Safety					R		O U T	I N	N O	N N C O A O S		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				
3					2. Froper Cord Hording temperature (41 F/ 43 F)				~				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)				~				T5. 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				
	•												16. Pasteurized foods used; prohibited food not offered				
					Approved Source				~				Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								Chemicals				
		destruction Ocean Beauty/Sysco 8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt				~				& Vegetables water				
					Protection from Contamination			3				~	18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
	•				10. Food contact surfaces and Returnables ; Cleaned and								19. Water from approved source; Plumbing installed; proper				
W					Sanitized at ppm/temperature				~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded			W				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items (2 Po	oints R) vic	0	Ι	N	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	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							~				28. Proper Date Marking and disposition				
Sa					Safe Water, Recordkeeping and Food Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					Labeling 23. Hot and Cold Water available; adequate pressure, safe						digital						
\vdash	~				24. Required records available (shellstock tags; parasite								Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)				
	•							~				12/31/2023					
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		-						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				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/Buffet Plate)/ Allergen Label in menu						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
6	T	ЪT	ът	C	Core Items (1 Point) Violations Require Corrective		ion I						ays or Next Inspection , Whichever Comes First	P			
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R			
	~				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	-			_				47. Other Violations	-			
1	~				and used	1			~					ĺ			

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

Form EH-06 (Revised 09-2015)

Establisht Pier	nent Name: 101	Physical A 101 F	annin	City/State: Rockwa	II, TX	License/Permit # Page <u>2</u> of FS-9347		<u>2 of 2</u>				
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion		Tomp F				
	nder counter cooler/all	Temp F						Temp F				
TCS		over 50			cooked veggies			40				
left side	e cold top/shredded cheese	41	raw oysters	39	beer cooler ambient			34				
und	er/fish/shrimp	41/41	small white freezer ambient	-2	WIF ambient			2				
stea	m wells/rice/rice	165/168	WIC/wings	41								
	soup	161	gumbo	35								
right s	ide cold top/calamari	37	chowder	32								
	shrimp	36	raw oyster/salmo	า 39/39								
	under/fish	37	raw shrimp	37								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 107F with soap and paper towels											
	3 comp sink 127 F											
	Dishwasher sanitizing at 100 ppm chlorine sanitizer											
W	Need to clean ice deflector panel/some black slime on ceiling around ice chute											
	Oyster tags on file/keep in order chronologically											
2	All TCS discarded in small under counter cooler as well over 41F for undetermined amount of time/all from previous day in cooler											
19	Sanitizer setup far too strong. COS to 100ppm chlorine sanitizer											
W	Discussed mop water must be disposed of in proper drains/not to storm drains in street											
45	Clean fan guards in kitchen											
32	Rusty shelves unde	er prep ta	ables and in WIC									
45	Replace missing ve	ent hood	filters									
36	Remove soiled wipi	ing cloth	and saran under micro	wave ov	er spice	es						
	Discussed consume	er advise	ory in menu/asterisks n	eeded at	next pr	inting						
32	Seal any exposed v	wood in	dry storage shelves in	back/org	anize							
	Bar Hand sink 109F	with sc	pap and paper towels									
	3 comp sink 115F v	vith sani	sink setup to 200 ppm	quats								
	Alcohol covered nig											
	Soda nozzles WRS	daily										
45												
	RR sinks 108 F with soap and paper towels											
ļ												
Received (signature)	•		Print:	A /		Title: Person In Charge/						
	Lynne Wang		Lynne '	<u>/Vang</u>	g	Manager						
Inspected (signature)	Lynne Wang ^{Thy:} Chrísty Cov	tez, 1	RS Christy C	ortez.	RS	0 1 17 17	.,	,				
Form EH-06	(signature) Christy Cortez, RS Christy Cortez, RS Form EH-06 (Revised 09-2015) Samples: Y N # collected											