

Retail Food Establishment Inspection Report

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

Date: 4/26/2021	Time in: 10:10	Time out: 11:49	License/Permit # FS-9347	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
		✓ Number of Violations COS: _____	

Physical Address: 101 Fanin Rockwall, TX	Pest control : ABC/monthly	Hood PRB/3mo	Grease trap : We Do/60gal/monthly	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						Water/ Plumbing					
✓						✓					
✓						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						W					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						W					
✓						✓					

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
Prevention of Food Contamination						Food Identification					
✓						✓					
W						Physical Facilities					
1						✓					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
W						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pier 101	Physical Address: 101 Fanin	City/State: Rockwall, TX	License/Permit # FS-9347	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/sausage	42	cooked potatoes	41	left cold top/shrimp	40
oysters/scallops	43/42	stuffed mushrooms	39	oysters	39
shrimp	43	right side cold top/cheese	41	under/chicken	39
cooked corn	43	pico	41	small white freezer ambient	7
gumbo/chowder	83/44	under/shrimp	39	WIF ambient	13
under cooler/ceviche	39	fish	39		
quinoa	40	hot wells/gumbo	165		
saute cooler/rice	40	rice/shrimp	158/159		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 100+ F
	3 comp sink 110+ F
	Sani bucket 100 ppm bleach
	dishwasher 100 ppm bleach
2	WIC 1 to 2 degrees above 41 using the plus or minus 2 degree
W	WIC to be checked to cold hold at 41 or below
W	Watch air flow in cooler, packed/congested
W	Any new equipment to make sure it is commercial NSF
1	Discarded gumbo made last night at 83 and gumbo made 2 days ago at 44. Never reached 41 or below
	Gumbo in hot wells from a different batch, not discarded
36	Store wiping cloths in sani bucket
W	Avoid storing knives in between walls and piping by dishwasher
W	Date mark all foods not used within 24 hours (soups, rice, etc)
27	Must aggressively cool thick foods. Use shallow metal pans. stir often, take temps often. suggested using an ice paddle as well.
	bar hand sink 100+ F
	bar 3 comp sink 110 +F
	Ceviche raw, consumer advisory in menu
	Oyster tags kept for 90 days
W	Watch employee drinks. Store low and separate
	Mop sink outside with plumbing, not draining on ground
W	watch condition throughout, wood shelves, etc
45	Maintenance to flooring and walls/throughout
	Address WIC temps today. Repairman on his way. Ice foods to cold hold at 41 or below until repaired.

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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