

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/21/2020	Time in: 10:12	Time out: 11:42	License/Permit # FS 9347	Est. Type Full	Risk Category Med	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
Establishment Name: Pier 101			Contact/Owner Name: Richard Fabian		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90-A
Physical Address: Fannin			Pest control : ABC monthly	Hood PRB 08/2020	Grease trap : Can dontent to teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Wic	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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				
	3				2. Proper Cold Holding temperature(41°F/ 45°F) See attached			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy and posting				
		✓			3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands									
			✓		4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly				
				✓	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.) Gloves				
		✓			6. Time as a Public Health Control; procedures & records Breeding station		Highly Susceptible Populations									
					Approved Source						✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked to temp	
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco		Chemicals									
		✓			8. Food Received at proper temperature Temps when Receiving			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
					Protection from Contamination						✓				18. Toxic substances properly identified, stored and used Watch	
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good		Water/ Plumbing									
		✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 200		W					19. Water from approved source; Plumbing installed; proper backflow device See below				
				✓	11. Proper disposition of returned, previously served or reconditioned Discarded		3					20. Approved Sewage/Wastewater Disposal System, proper disposal Mop sink drain				

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 (CFM) 4			2				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic				
		✓			22. Food Handler/ no unauthorized persons/ personnel 24			✓				28. Proper Date Marking and disposition Great				
					Safe Water, Recordkeeping and Food Package Labeling						✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See		
		✓			23. Hot and Cold Water available; adequate pressure, safe Good		Permit Requirement, Prerequisite for Operation									
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted				
					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 Temp controlled			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Yes				
					Consumer Advisory						✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition		
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting in menu / separate and ingredients by request		W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Outside sink				

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 See				✓			41. Original container labeling (Bulk Food)			
		✓			35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities								
		✓			36. Wiping Cloths; properly used and stored In buckets			✓				42. Non-Food Contact surfaces clean			
		✓			37. Environmental contamination Watch			✓				43. Adequate ventilation and lighting; designated areas used			
				✓	38. Approved thawing method Pull thaw or cooking		W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch around			
					Proper Use of Utensils						1			45. Physical facilities installed, maintained, and clean Maint various	
	W				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See and use scoops			✓				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

City of Rockwall

Received by: (signature) Richard Fabian	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pier 101	Physical Address: Fannin Street Rockwall	City/State: Rockwall	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
Bottle Cooler	35/36	Station extra		Fry station	
Wic		Shrimp / pasta	39/40	Tomatoes / cut lettuce	36/38
Corn	40	Rice	40	Fish / butter	39/39
Crawfish sauce	42	Sauté station		Wait station	39
Pico/ chicken	42/42/	Pico / cut lettuce	39/36	Ceviche	41
Butter / lettuce	42/42	Mac n cheese / fish	41/39	Brussels sprouts cut	41
Wif		Hot wells		Deep freezer	-5
Chicken / fish	42/38	Gumbo / chowder	171/173		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
34	Outside enclosure area - watch storage of old equipment to avoid creating a vermin harborage
	Mop sink outside should not drain to ground - this is also holding water in the sink portion
	Bar: hot water 124
	Keep and eye on condition of beverage connections over ice bin
	Dry storage area looks much improved
W	Use scoops not bowls for dry goods
W	Flooring watch condition and floor storage - plans for improvements
3/27	Wic is off by 1-2 degrees again using the 2+ - /. Having it looked at again to see when defrost is as the ambient temp is 38 F / wif is also high at 33/36 F
	Good date marking
W	Need to see floor storage of food containers addressed -45 floor to be cleaned under
	Kitchen:
	Discussed Using sheet pans to cool foods aggressively with chef / if using ice baths it will require attention
W	Avoid reuse of plastic shipping containers ex for utensils etc
W	Avoid packing cooler so tight that they are restricting air flow / coolers are really dark still
	Dishmachine : 100 ppm
	Using gloves to touch rte foods
34	Flies in kitchen
	Thermos for food - digital and laser
	Warning in menu for uncooked - ceviche is held at 41 or less and ph is around 4,0 /oysters
	Oyster tags for 90 days on site
Covid	Social distancing / masks / no condiments on tables / straws handed by staff only wirth washed hands
	Screening employees at arrival temp too /

Received by: (signature) See attached	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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