

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: <b>10/27/21</b>	Time in: <b>9:54</b>	Time out: <b>11:22</b>	License/Permit # <b>FS 9347</b>	Est. Type <b>Full</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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: <b>Armando</b>	* Number of Repeat Violations: _____	<b>20/80/B</b>
Physical Address: 101 s fannin		✓ Number of Violations COS: _____	
Pest control : ABC 10/13/21	Hood 09/22/21	Grease trap : We do 09/14/11 40 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
	✓										
		✓				✓					
		✓					✓				
	✓										
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
3				✓							
	✓					✓					
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
W											
3						3					
		✓				✓					

**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>					
	✓					W					
	✓					W					
<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>					
W	✓						✓				
	✓					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						W	✓				
	✓										
1											
1						W					
		✓					✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
1						1					
	✓						✓				
							✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <small>(signature)</small> <b>Jose Neito</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler nonTCS	54	2 door reach in		Fry station	
Wic	39/40	Quinoa	38	Shrimp / calamari	37/38
Tomatoes / sausage	44/44	Ceviche/ veggie	38/39	Fish inside	38
Shrimp / butter	37/44	Sauté station		Sauté 2	
Rice / pasta	44/44	Pico / shallots	39/39	Stuffed mushrooms / pasta	36/40
Chicken skewers / fish	42/44	Fish	39/38		
Freezer	11	Hot holding			
Gumbo	30	Rice / gumbo	154/175		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Outside area mop sink - plumbed to gt
	Watch and keep area unattractive to vermin - dry mops / etc
	Bar - protect straws etc
	Hot water 107-135 F
37	Watch and address floor storage in bar of anything related to food - boxes of canned drinks damaged by mopping etc
Cos	Need soap at hand sink (bar not open yet)
35	Replace towels inside bottle cooler with bar netting etc and replace cardboard with hard washable surface
07	Discarded Moldy Tropicana OJ
	Using quats sanitizer for buckets and test strips on site
42	Wic -dust fan guards / avoid over stocking / clean shelving / etc
02	Again wic is borderline again at this time - during time in wic ambient temp lowered to ambient 37 !!!
	Please have the unit checked and defrost cycle checked to see that it is not set too high or for too long
	Address over crowding and etc ... MUST get this figured out ...inspection is at approx the same time each time
37	Floor storage of Food is NOT allowed - please address
W	Oyster tags to be kept in order ... must know when tags are used as well
19	Sprayer over three comp sink - to self retract over 3 comp -
10	Ceiling inside ice machine to be cleaned / also store can opener clean
	Breading changed 4 hrs totally / no tphc as sifted often as well
	Dishmachine 50-100 ppm / Sani buckets 100 ppm in kitchen
W	Coolers are all packed!!! Best to not over stock to allow for air flow
	Hush puppies mix not Tcs according to chef / ceviche is placed into lemon juice for over 24 hrs - cooking by acid
39	Replace gaskets where needed on coolers
37	Address condensation in reach in coolers
37	Time to defrost small freezer in kitchen
34 /45 /37	Address gap at back side door bottom / clean inside dry storage ans watch floor storage
	Chef will provide written procedures for ceviche for the files
32	Discard wire strainers that are badly bent or torn making them difficult to clean.
	Again provided tracking thermo to get to the bottom of why the wic temp is slightly elevated at insps

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

Form EH-06 (Revised 09-2015)