Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: <b>7/8/24</b>			Time in: 2:30	Time out: <b>3:10</b>		License/Po		<sup>#</sup> 2288					3 CPFM	Food handlers  5	Page 1	of <u>2</u>		
					tion: 1-Routine	2-Follow Up	р 🔲 3	3-Compla	int	4-Investigation			ation	1 [	5-CO/Construction	6-Other	TOTAL/S	CORE
Rockwall Tavern M. Street						Name	×.					XNumber of Repeat Violations: ✓ Number of Violations COS:		0/100	٦/٨			
Phy 2412	sica 2 S	al A Goli	ddre ad S	ess: St Ro	ockwall, TX	Envi	t control iro Tech b	oiweekly		H <sub>0</sub>	ood		Gı N/A		trap :/ waste oil	Follow-up: Yes No	0/100	<i></i>
Mar					Status: Out = not in co points in the OUT box for	ompliance IN = in compliance each numbered iter	eompliance em	e No Mark '		ot obse					colicable COS = corrected on x for IN, NO, NA, COS Ma	site $\mathbf{R}$ = repeat vio	plation W= V te box for R	Watch
Cor	npli	ance	Sta	tus	Prio	ority Items (3 F	Points)	violations	Req		<i>mme</i> Comp				ve Action not to exceed 3 da	ıys		
O U T	I N	N O	N A	o S		nperature for Foo egrees Fahrenheit		y	R	1	O I U N		N A	C O S	Emp	loyee Health		R
		/			1. Proper cooling time a	and temperature					/	,			12. Management, food emplo knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding <b>See</b>	temperature(41°F	F/ 45°F)				•	,			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from	
	/				3. Proper Hot Holding t See	temperature(135°I	F)				<u> </u>				Preventing Co	ntamination by Han	ıds	
		/			4. Proper cooking time	and temperature					~	,			14. Hands cleaned and prope	erly washed/ Gloves t	ised properly	
		/			5. Proper reheating prod Hours)	cedure for hot hole	lding (165	5°F in 2			/	,			15. No bare hand contact with alternate method properly fol Gloves			
	/				6. Time as a Public Hea For graded cheese	alth Control; proce	edures &	z records								ceptible Populations		
					Approved Source						•	•			16. Pasteurized foods used; p Pasteurized eggs used when r N/A		fered	
	7. Food and ice obtained from approved good condition, safe, and unadulterated destruction Labatt					nd unaduÎterated; p		Food in							C	Chemicals		
	8. Food Received at proper temperature Checking								•	,			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Frui	ts		
					Protection	n from Contamin	ation				~	,			18. Toxic substances properly	y identified, stored an	ıd used	
					9. Food Separated & pr preparation, storage, dis	splay, and tasting										er/ Plumbing		
					10. Food contact surfact Sanitized at _200_			ned and			/	,			19. Water from approved sou backflow device City approved			
11. Proper disposition of returned, previously served or reconditioned Discarded						/	,			20. Approved Sewage/Waste disposal No GT, on seption	• •	m, proper						
												_						
0	T	N	N	С	Pri	ority Foundat	tion Ite	ms (2 Po							rective Action within 10 day			р
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ I	Personne	el	ints) R	1	tion: D I U N		N A	Cor.	rective Action within 10 day		eation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Eva Mckenzie	Print: Eva McKenzie	Title: Person In Charge/ Owner Bar Manager
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishm	nent Name:	Physical A	.ddress: C	ity/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Rocky	wall Tavern		S Goliad St F	Rockwal	I, Tx	FS-0002288						
Item/Loca	ation	Temp	TEMPERATURE OBSERVAT	Temp	Item/Loca	ation	Temp					
	ed cheese	39	Bottle/can cooler		Tem Eoc	nuon —	Temp					
Н	ot hold amb	139	Alcohol cooler	40								
	WIC	39	Chili warmer	144								
	Butter	40	Red Bull cooler	43								
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	Keg cooler	41										
	tog occioi		 	E ACTION	NS							
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: all temperatures are taken in F											
	Restrooms equipped, greater than 102 in both rooms											
	Hand sinks equipped temp great than 110											
	3comp sink not set up	, 120, us	ing steramine sani 200ppm,	strips cu	rrent							
	Gloves available and	yellow di	gital thermo									
	Chips are pre manufac	ctured wi	th full labels on back									
	Soda guns cleaned nig	ghtly										
	Red sani buckets filled at 3 comp sink, 200ppm											
	Margarita machine no longer in use											
	Using rubber nipples and caps on alcohol bottle caps											
	Straws are protected from bar guest, reminder to grab in middle, noted Eva uses a napkin											
	Glass dishwasher confirmed 50-100 ppm											
	No grease trap in kitchen, waste water on septic maintained by Tri County											
Received	by:		Print:			Title: Person In Charge/ Ov	vner					
(signature)	See abov	e	See abo	ove								
Inspected (signature)		$\widehat{}$	Richard Richard	1 1:11								