## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 07/28/2023		23	Time in: 3:58	Time out: <b>5:00</b>	FS 0002								Food handlers Food managers Page 1 of 2	Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Establishment Name:			2-Follow U						stig	atior	ı	5-CO/Construction   6-Other   TOTAL/SCOR   * Number of Repeat Violations:	RE				
Rockwall Tavern						Contact/Owner Name: Street							* Number of Repeat Violations:  Y Number of Violations COS:  e trap/ waste oil Follow-up: Yes	\			
2410 S Goliad Env					est control : Hood Na						e trap/ waste oil Follow-up: Yes No ☑ COS	`					
Mark	Con	mplia	nce S	tatus: Out = not in co	ompliance IN = in	compliance	NO Mark a	= not o						pplicable COS = corrected on site R = repeat violation W-Watcl NA, COS Mark an in appropriate box for R	h		
									re In	nmed	liate	Cor	rect	ive Action not to exceed 3 days			
O I								R	O	I	liance N O	N C A O		Employee Health	R		
T	O A O S (F = degrees Fahrenheit)  1. Proper cooling time and temperature								T		U		s	Employee Health  12. Management, food employees and conditional employees;			
	•				<b>,</b>					~				knowledge, responsibilities, and reporting	]		
V				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)			W	ı				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To Post at hand sink			
3			/	3. Proper Hot Holding Turned up / 170 at exit	5°F)								Preventing Contamination by Hands				
V	1			4. Proper cooking time	and temperature	e								14. Hands cleaned and properly washed/ Gloves used properly			
				5. Proper reheating pro	ocedure for hot ho	olding (165	°F in 2				_			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )			
$oxed{\blacksquare}$	Hours) Hot dogs179  6. Time as a Public Health Control; p					ocedures &	records							Gloves and scoops			
Ш	~			o. Time as a Labite He	unai Control, pro-		records			I				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered			
				AĮ	oproved Source							~		Pasteurized eggs used when required			
Т				7. Food and ice obtaine good condition, safe, a			ood in			<u> </u>							
	destruction Ben e Keith					·, p								Chemicals			
_				8. Food Received at pr	oper temperature	е								17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
Ľ						•4•				•				Water only 18. Toxic substances properly identified, stored and used			
Т			1	9. Food Separated & p	n from Contami rotected, prevente		ood			_				Low			
V				preparation, storage, d								Water/ Plumbing					
V				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature 200 in bucket						~				19. Water from approved source; Plumbing installed; proper backflow device  City approved			
	11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>						ed or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
							ns (2. Poi	nts) v	iolat	tions	Rea	uire	Cor	rrective Action within 10 days			
O I U N T	[ N N C				R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R					
V			5	21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager (CFM)						1			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no unauthorized			inauthorized pers	sons/ person	nnel			/				28. Proper Date Marking and disposition				
Safe Water, Recordkeeping and Fo			Food Pack	age			1				Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	23. Hot and Cold Water available; ade			quate pressu	re, safe			<u> </u>				Permit Requirement, Prerequisite for Operation					
·	24. Required records available (shellstondestruction); Packaged Food labeled			ock tags; par	rasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted					
					with Approved									Utensils, Equipment, and Vending			
		/		25. Compliance with V HACCP plan; Varianc processing methods; m	e obtained for spe	ecialized	s, and		W	~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped /just move over closer			
				Cor	sumer Advisory	y				/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
				26. Posting of Consum	er Advisories; ra	aw or under	cooked			1				Watch 33. Warewashing Facilities; installed, maintained, used/			
V				foods (Disclosure/Rem Available by reques	inder/Buffet Plat	te)/ Allerge	n Label			~				Service sink or curb cleaning facility provided			
0 1	l N	N	С	Core Items (1 Poi	nt) Violations	Require C	orrective 1	Action R	Not	_	xce	ed 90 N	Da C	sys or Next Inspection , Whichever Comes First	R		
U N			o s		of Food Contan				U T	N	o	A	o s	Food Identification			
W				34. No Evidence of Insanimals No flies obs	erved today						~			41.Original container labeling (Bulk Food)			
_ v	1			35. Personal Cleanline	Ç.	Ü								Physical Facilities			
_ v				36. Wiping Cloths; pro In buckets / di	perly used and st SCUSSED Q	tored uats bi	nding		1					42. Non-Food Contact surfaces clean			
1				37. Environmental con Condensation	tamination I in small r					/				43. Adequate ventilation and lighting; designated areas used Watch only use knives where sufficient	L		
38. Approved thawing m			method					1				44. Garbage and Refuse properly disposed; facilities maintained Watch outside storage	L				
				Prop	er Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean See attached			
V				39. Utensils, equipmendried, & handled/ In u Watch scoops			tored,		W	V				46. Toilet Facilities; properly constructed, supplied, and clean Working on urinal			
V				40. Single-service & si and used	ngle-use articles;	; properly s	tored		1					47. Other Violations See			
1			1					1	1	1	1	1			1		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Eva McKenzie	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Tavern	Physical A		ad	City/Sta	<sub>ate:</sub> kwall	1	License/Permit # Fs 2288	Page 2 of 2			
TIOOKWAII TAVOTTI	2410		MPERATURE OBSERVA			•	1 0 2200				
Item/Location	Temp F	Item/L	ocation	Ten	mp F	Item/Loc	ation	Temp			
Wic	35	Hot holding			20	В	Bar slide top				
Onions	39	Turned up :at exit temp			70		Keg cooler				
Cheese	39	Hot dogs			22		38				
Hot dogs	Chili	unit ambient wate	er <b>1</b> 9	90							
Ice bus tub unit											
Cheese	41	ReHea	ated hot dogs in microwa	ve <b>1</b>	79						
	Transpo		oorted to steam kettle cro	ck							
		Ambi	ent temp of metal pa	ın <b>1</b> ;	153						
			TIONS AND CORRECT								
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F										
HOT WATER at hand	HOT WATER at hand sink110/ and three comp -123										
Watch flooring in bar -	Watch flooring in bar - VCT is being monitored										
Dishmachine 50-100	Dishmachine 50-100 ppm										
Sanitizer in bucket 20	Sanitizer in bucket 200'ppm great -										
Good thermo and test	Good thermo and test strips										
Food handling gives a	Food handling gives and utensil										
Ice bin lid available /	Ice bin lid available / storage of ice for service and cooling - Separated										
	Hose attachment not at hand sink										
Bottle rubber caps use	Bottle rubber caps used to protect										
•	Hot water in restroom 105 / 108										
	Still working on urinal in mens room										
	Using rubber caps for bottle in speed rail										
<u> </u>											
-	Watch and protect straws / gloves and napkins for fruit and straws										
	Washing rubber mat under glassware										
	Small amount of slime in bottom of Bev boots  Coffin is used for liquor bottles as issed down bottles.										
•	Coffin is used for liquor bottles no iced down bottles										
	Watch and address condensation in small reach in										
	General cleaning under equipment in bar and shelving										
	Sausage and chili cooked and held hot and discarded at end of night										
	Good date marking										
	All plumbing by bill										
· · · · · · · · · · · · · · · · · · ·	To move soap and towels away from three comp / move to hand sink										
•	Best to keep ice and water all around cheese in ice bath										
	Need to scrub inside commercial crock pot under pot										
!! Heating hot dogs in m	Heating hot dogs in microwave and the transferring to hot holding										
03/cos Turned up hot holding	Turned up hot holding unit as only 118-230										
Received by: (signature)  See abov	/ <u>e</u>		Print:				Title: Person In Charge/	Owner			
Inspected by:			Print:								
See aboy  Inspected by: (signature)  Kelly kirkpo	atríck	$ \sqrt{RS} $	11mt.								
- 1							Samples: Y N #	t collected			