

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 07/28/2023	Time in: 3:58	Time out: 5:00	License/Permit # FS 0002288	Food handlers 1	Food managers 4	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Rockwall Tavern	Contact/Owner Name: Street	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	7/93/A
Physical Address: 2410 S Goliad	Pest control : Enviro tech	Hood Na	Grease trap/ waste oil Septic - rockwall county
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS			

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					W					
3				✓							
	✓					✓					
	✓						✓				
		✓									
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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓		✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			W	✓				
Consumer Advisory						✓					
	✓					✓					

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					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					W					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Eva McKenzie	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Watch storage outside Back door

Establishment Name: Rockwall Tavern	Physical Address: 2410 S Goliad	City/State: Rockwall	License/Permit # Fs 2288	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	35	Hot holding	120	Bar slide top	19
Onions	39	Turned up :at exit temp	170	Keg cooler	39
Cheese	39	Hot dogs	122	Slide front	38
Hot dogs	39	Chili unit ambient water	190		
Ice bus tub unit					
Cheese	41	ReHeated hot dogs in microwave	179		
		Transported to steam kettle crock			
		Ambient temp of metal pan	153		

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: ALL TEMPS TAKEN in F
	HOT WATER at hand sink 110/ and three comp -123
	Watch flooring in bar - VCT is being monitored
	Dishmachine 50-100 ppm
	Sanitizer in bucket 200'ppm great -
	Good thermo and test strips
	Food handling gives and utensil
	Ice bin lid available / storage of ice for service and cooling - Separated
	Hose attachment not at hand sink
	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
	Watch and protect straws / gloves and napkins for fruit and straws
W	Washing rubber mat under glassware
42	Small amount of slime in bottom of Bev boots
	Coffin is used for liquor bottles no iced down bottles
37	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
42/45	Minor cleaning needed in wic floor / shelving / kitchen tooo
	Good date marking
	All plumbing by bill
47	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
42	Need to scrub inside commercial crock pot under pot
!!	Heating hot dogs in microwave and the transferring to hot holding
03/cos	Turned up hot holding unit ... as only 118-230

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

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