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: 1/24/24		L	Time in: 3:05	Time out: 4:12		FS-0002									СРFМ 2	Food handlers	Page 1	of <u>2</u>	
Purpose of Inspec			tion: 1-Routine	2-Follow U _J		-Complai				nves	igat	tion		5-CO/Constr		6-Other	TOTAL/	SCORE	
Establishment Name: Contact/Owner Rockwall Tavern M. Street					Vame	d				Number of Repeat Violations: ✓ Number of Violations COS:			7/00/1						
Physical Address: 2412 S Goliad St Rockwall, TX Pest control: Enviro Tech biweekly				Hood N/A		d	Grease			e trap :/ waste oil		Follow-up: Yes 🖊	7/93/A						
Mark				Status: Out = not in co	ompliance IN = in c	compliance	NO Mark '		ot obs			NA ppro	= no	ot app	plicable COS = ox for IN, NO, NA,	corrected on	site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	lation W=	Watch
										Imi	medi	ate (Corr	recti	ive Action not to e				ſ
O I U N	U N O A O				R		O U		N	N A	C O	Employee Health				R			
T	1. Proper cooling time and temperature							T				S			oyees and conditional	employees;			
	•			2 Proper Cold Holding	tomporatura(41°	PE/ 45°E)				_					knowledge, respo		and reporting and exclusion; No dis	ohorgo from	
~				2. Proper Cold Holding temperature(41°F/ 45°F) See						(~				eyes, nose, and n		and exclusion, two dis	charge from	
~				3. Proper Hot Holding temperature(135°F) See											Pre	eventing Co	ontamination by Han	ıds	
	~			4. Proper cooking time						(/						erly washed/ Gloves u		у
	/			5. Proper reheating pro Hours)	cedure for hot hol	olding (165	°F in 2				~						h ready to eat foods o llowed (APPROVED)
~				6. Time as a Public Health Control; procedures & records For graded cheese			records				_					Highly Susc	ceptible Populations		
Approved Source									/				Pasteurized eggs	/ I	prohibited food not of required	fered			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					ood in			_					N/A						
•				destruction Labatt	id unadunerated,	, parasite										C	Chemicals		
8. Food Received at p			8. Food Received at pro Checking	per temperature										& Vegetables	s; approved	and properly stored;	Washing Fr	uits	
				,	n from Contamin	nation					/				Water 18. Toxic substan	ices properly	y identified, stored an	d used	
~				Food Separated & protected, prevented during food preparation, storage, display, and tasting			ood	П								Wate	er/ Plumbing		
~				10. Food contact surfact Sanitized at <u>200</u>			ed and				~			1	backflow device City appro	ved	rce; Plumbing install		
/				11. Proper disposition of returned, previously served or reconditioned Discarded						(/				20. Approved Sev	wage/Waste	water Disposal System	m, proper	
-					J. J. J. J.														
				Pri	ority Foundat		ns (2 Po	ints)) viol	latio	ons I	Requ	iire (Cor	rective Action wit		ic system 's		
O I U N	N O	N A	C O S		ority Foundat	tion Iten		ints)) viol	latio O U T	I	N	N A	C C O S	rective Action wit	thin 10 day		ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: wall Tavern	Physical A		City/State:	T _V	License/Permit # FS-0002288	Page <u>2</u> of <u>2</u>					
HUCKI	wali lavelli	2412	S Goliad St TEMPERATURE OBSERVAT	Rockwa	II, IX	F3-0002200						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	ation	Temp					
Blende	ed cheese	39	Bottle/can cooler	48								
Н	ot hold amb	139	Alcohol cooler	39								
	WIC	39	HWC	39								
	Butter	40	Red Bull cooler	44								
Ch	nili frozen htt											
С	heese amb	39										
G	alass chiller	27										
ł	Keg cooler	43										
Itom			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	TON IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AND					
	Restrooms equipped, greater than 102 in both restrooms											
	Hand sinks equipped temp great than 110											
29			ing steramine sani 200ppm,	strips ex	pired 8/2	23						
	Gloves available and yellow digital thermo											
	Chips are pre manufactured with full labels on back											
47	Secure smaller CO2 to											
W	Move paper towels to		·									
			rip dry over mop sink to pre									
28cos 42	'		lami open with no date labe	l, discard	I immedi	ately more than 6 c	lays					
72	Keg cooler has mold and slime in bottom of cooler Using draft beer plugs cleaning daily											
	Using draft beer plugs cleaning daily Soda guns cleaned daily											
	Red sani bucket 200p		at 3 comp sink									
	Margarita machine cle		•									
	Using alcohol bottle caps when not in use Straws are protected from bar guest, remember to grab in middle where mouth would not touch											
	Glass washer confirm	•	<u> </u>									
	No grease trap in kitchen, waste water on septic system											
45	Minor cleaning under equipment in kitchen											
Received (signature)		···	Print:	0)/0		Title: Person In Charge/ C)wner					
Inspected	See abou	/ C	See abo	JVE								
(signature)		$\subset \tau$	Richard	l Hill		Samples: Y N # c						