

**\$50.00 fee for
2nd Followup
if needed**

**Retail Food Establishment Inspection Report
City of Rockwall**

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

Date: 07/13/2022	Time in: 5:05 pm	Time out: 6:32	License/Permit # Need	Food handlers 2	Food managers 3	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: Marco street	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	20/80/B
Physical Address: Goliad / hwy 205	Pest control : Envirotech 3 wks	Hood Na	Grease trap/ waste oil need info
		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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
✓						Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
									✓		
✓						Chemicals					
✓									✓		
Protection from Contamination						3					
✓						Water/ Plumbing					
✓						3				✓	
		✓				✓					
						To be discarded					

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					
		✓				✓					
		✓				W	✓				
Safe Water, Recordkeeping and Food Package Labeling						2	✓				
		✓				Permit Requirement, Prerequisite for Operation					
						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
						2					
						2					
Consumer Advisory						2					
W						Need three comp / had to Prime to reach 100 ppm					

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					
		✓						✓			
		✓				Physical Facilities					
		✓				✓					
						✓					
						✓					
Proper Use of Utensils						1					
1						✓					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Taylor Stolly	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Need to cool off kitchen

Establishment Name: Rockwall tavern	Physical Address: Hwy 205 / Goliad	City/State: Rockwall	License/Permit # Need permit	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer cooler	50	Hot holding unit			
Keg cooler	45	Hot dog	144		
Liquor cooler	39	Chili in steam table	155		
Glass chiller	-16	Cheese in ice bath	64		
Wic					
Hummus	40				
Onion for reference	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	4 comp sink has been removed - must have three comp sink as minimum
	No dump sink in bar area - using dump bucket / hand sink in bar as installed
33	Replaced 4 comp with Dishmachine ... minimum code is three comp sink
	No back up if Dishmachine goes down
	Hot water 114
31	Need soap and towels dispenser at front hand sink
39	To provide bar netting on side shelf in keg cooler
18	Avoid storing flex seal with wine / also avoid using home rad
	Sanitizer tested to be 200 ppm quats in buckets
	Ice for bottles is separated from ice for drinks with plastic divider -avoid co mingling
W	Unable to confirm air gap at ice bin from front of bar
39	To add bar netting to side shelf in keg cooler
W	Watch straw storage and handling
39	To add bar netting under bottles in reach in cooler and also keg cooler side shelf
	Using steramine liquid 200 ppm in buckets
	Hot water in restrooms 114 equipped
	Discussed date marking and what items to date and which ones to date - only 7 days today
	Today plus 6 days ... for all date marking / no left overs are stored
	Peanuts listed in menu / ingredients by request
39	Store clean dishes above food and items that could drop on them
39	Store ice bucket safely - to be inverted not around s cleaning mop s etc
37	To address floor storage where needed and secure all co2/
19	Avoid attaching a hose to the rinse sink
32/02	Shelving in back is rusted /. When Using ice and water bath it should totally surround the container - cold top unit woul be better
02	Grated cheese to be kept 41 or less currently 64- discarded
39	Hand sink equipped in back room / watch mop storage next to leaning on sink / rinse dump sink is not allowed to be used for hand sink
	Using table top equipment only - microwave used to "cook" / hot holding equipment

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

Form EH-06 (Revised 09-2015)