\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

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

	ate: 7/1	13	/20	22	Time in: Time out: License/Possible 5:05 pm 6:32 Need		#					Food handlers 2 3 P	Page 1 of 2			
	07/13/2022 5:05 pm 6:32 Need Purpose of Inspection:				4-Investigation 5-Co			gatio	n		OTAL/SCORE					
Establishment Name: Contact/Owner N Rockwall Tavern Marco street						nme:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control:											se trap/ waste oil Follow-up: Yes 🗸	20/80/B				
Goliad / hwy 205 Envirotech 3 wks Compliance Status: Out = not in compliance IN = in compliance NO						Na need in					_					
Mark the appropriate points in the OUT box for each numbered item Mark						in appropriate box for IN, NO, NA,				or IN	, NO	NA, COS Mark an in appropriate box for R				
Priority Items (3 Points) violations I						Req	uire	Cor	nplian	ce Sta	atus	tive Action not to exceed 3 days	R			
O U T	I N	Time and Temperature for Food Safety (F = degrees Fahrenheit)								N C A C S		Employee Health				
1			,	o	1. Proper cooling time and temperature		ľ					12. Management, food employees and conditional employees, responsibilities, and reporting	ployees;			
					2 P (410F/450F)		L	9								
3					2. Proper Cold Holding temperature(41°F/ 45°F) Grated cheese				/			13. Proper use of restriction and exclusion; No dischar eyes, nose, and mouth	rge from			
	_	,			3. Proper Hot Holding temperature(135°F) See		-			<u> </u>	<u> </u>	Emailed Preventing Contamination by Hands				
		_	•		Proper cooking time and temperature		ŀ	٦,	/			14. Hands cleaned and properly washed/ Gloves used	l properly			
					5. Proper reheating procedure for hot holding (165°F in 2		F					15. No bare hand contact with ready to eat foods or app	proved			
		~			Hours)				V			alternate method properly followed (APPROVED Y	(N)			
		/			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations				
					Approved Source					/	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	ed			
					7. Food and ice obtained from approved source; Food in		-			Ĺ						
	/				good condition, safe, and unadulterated; parasite destruction To confirm							Chemicals				
					8. Food Received at proper temperature	H	-	1		Π		17. Food additives; approved and properly stored; Was	ashing Fruits			
	~				To confirm					'		& Vegetables				
					Protection from Contamination			3				18. Toxic substances properly identified, stored and us Watch storage and avoid using home bug				
	/	,			Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	<i>y y</i>			
					10 Feel and the feel all Provides and Chandral		-	<u> </u>			1	19. Water from approved source; Plumbing installed; p	proper			
	~	'			Sanitized at 100 ppm/temperature 200 quats		,	3			~	backflow device To add device to hose attachment at rinse sink / re				
			,		11. Proper disposition of returned, previously served or		f					20. Approved Sewage/Wastewater Disposal System, p disposal				
					reconditioned To be discarded Priority Foundation Items (2 Po	4-		7 (D	<u> </u>	C	To confirm				
O U	I N	N O	N A	C	Demonstration of Knowledge/ Personnel	R) vio	0	I N	N	COL	·	R			
T	IN.	U	A	s	21. Person in charge present, demonstration of knowledge,		ŀ	T	N	A	S	Food Temperature Control/ Identificatio				
	~	,						•	/			27. Proper cooling method used; Equipment Adequat Maintain Product Temperature No leftovers	te to			
	/				and perform duties/ Certified Food Manager (CFM) 3							INO ICILOVCIO				
	Safe Water, Recordkeeping and Food Package				and perform duties/ Certified Food Manager (CFM) 3 22. Food Handler/ no unauthorized persons/ personnel 2		_	w	/			28. Proper Date Marking and disposition	ıt			
	<u> </u>	,			3 22. Food Handler/ no unauthorized persons/ personnel 2 Safe Water, Recordkeeping and Food Package		=					28. Proper Date Marking and disposition Discussed items to mark with 6 days ou 29. Thermometers provided, accurate, and calibrated; 0	ut Chemical/			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Taylor Stolly	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Need to cool off kitchen

				Need	to co	ol off ki	itchen		
	ment Name: wall tavern	Physical A	205 / 0	Goliad Emperature obs	ty/State: Rockwal	l	License/Permit # Need permi	Page 2 of 2	
Item/Loc	ation	Temp F		Location	EKVAII	Temp F	Item/Loca	tion	Temp 1
Beer c	cooler	50	Н	ot holding	unit				
ŀ	Keg cooler	45		Hot dog		144			
Li	quor cooler	39	Chi	li in steam	table	155			
G	alass chiller	-16	Che	eese in ice	bath	64			
	Wic								
	Hummus	40							
Onio	on for reference	40							
Item	AN INSPECTION OF VOLID EST			ATIONS AND COR				IE CONDITIONS ODSEI	OVED AND
Number	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	d - mu	st have three co	mp sin	k as min	imum		
	No dump sink in bar a	rea - usir	ng dur	np bucket / han	d sink ir	n bar as	installed		
33	No dump sink in bar area - using dump bucket / hand sink in bar as installed Replaced 4 comp with Dishmachine minimum code is three comp sink								
	No back up if Dishmad	chine go	es dov	wn					
	Hot water 114								
31	Need soap and towels	dispens	er at f	ront hand sink					
39	To provide bar netting	on side	shelf i	n keg cooler					
18	Avoid storing flex seal	with win	e / als	so avoid using h	ome ra	.d			
	Sanitizer tested to be 2	200 ppm	quats	in buckets					
	Ice for bottles is separated from ice for drinks wirh plastic divider -avoid co mingling								
W	Unable to confirm air o	gap at ice	e bin f	rom front of bar					
39	To add bar netting to s	ide shelf	in ke	g cooler					
W	Watch straw storage a								
39	To add bar netting under bottles in reach in cooler and also keg cooler side shelf								
	Using steramine liquid	200 ppn	n in bu	uckets		_			
	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 abo	ove food	and i	tems that could	drop or	n them			
39	Store ice bucket safely	· - to be i	nverte	ed not around s	cleanin	g mop s	etc		
37	To address floor storag	ge where	need	ed and secure	all co2/				
19	Avoid attaching a hose	e to the r	inse s	sink					
32/02	Shelving in back is rusted /.	When Us	ing ice	and water bath it s	should tot	ally surrou	und the co	ntainer - cold top uni	t woul be better
02	Grated cheese to be	cept 41 c	r less	currently 64- di	scarde	d			
39	Hand sink equipped in back	room / wate	ch mop	storage next to lean	ing on sin	nk / rinse d	ump sink is	s not allowed to be us	ed for hand sink
	Using table top equipment only - microwave used to "cook" / hot holding equipment								
Received (signature)				Print:				Title: Person In Charge	/ Owner
(g	See abov	'e							
Inspected (signature)		trick	PC	Print:					
	Kewy Mi Mpu	ar un	, NS					Samples: Y N	# collected