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

5/29/24			1:45 3:15			FS-0004228				4	All	Page <u>1</u> of <u>1</u>						
Purpose of Inspection:				tion: 1-Routine	2-Follow U	Jp 3	-Complai	int 4-Investigation			tior	1	5-CO/Construction	6-Other	TOTAL/SCORE			
Establishment Name: Contact/Owner Nar Sear Steak House Gale Flecter								lame:						Number of Repeat Vio	0/00/4			
Physical Address: 2101 Summer Lee Dr Rockwall, Keepers creepers 5/22/						0.4	Hood Greas April 2023 Fat box		rease	e trap :/ waste oil /s 5/8/24 1500g	Follow-up: Yes V							
<u> </u>					Status: Out = not in co	$\frac{\mathbf{KWall},  \mathbf{N} = \mathbf{in}}{\mathbf{mpliance}} \mathbf{IN} = \mathbf{in}$	compliance	Pers 5/22/	) = not o	•			-		-		olation W= Watch	
Ma	rk tl	ne ap	prop	riate	points in the <b>OUT</b> box for	each numbered it	tem	Mark '				appr	opria	te bo	ive Action not to exceed 3 do	n site $\mathbf{R}$ = repeat vio	e box for R	
Co	Compliance Status							R	_	Complian		e Status	tus	we Action not to exceed 5 days				
Ŭ T	N	o	O A O S (F = degrees Fahrenheit)						U T	N	Ö		o s	Employee Health				
	~				1. Proper cooling time and temperature See					~				12. Management, food emple knowledge, responsibilities,	-	employees;		
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See				V					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	_				3. Proper Hot Holding temperature(135°F)										Have state hand sink form			
		<u> </u>			4. Proper cooking time	and temperature	;								Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly			
		•			5. Proper reheating prod	cedure for hot ho	olding (165	5°F in 2			•				15. No bare hand contact wit	th ready to eat foods o	or approved	
		<b>'</b>			Hours)	11.0 ( 1	1 0								alternate method properly followed (APPROVED Y N )			
	<b>/</b>				6. Time as a Public Hea	alth Control; prod	cedures &	records					ı		Highly Susceptible Populations			
					Approved Source						<b>/</b>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Allen Brothers										Shell eggs  Chemicals			
	~				8. Food Received at pro Checking tem		;				1				17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Fruits	
					Protection from Contamination					3				~	18. Toxic substances properl	ly identified, stored an	nd used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
3					10. Food contact surfac Sanitized at 200			ed and			~			1	19. Water from approved sor backflow device City approved	urce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disca	of returned, previ ard	iously serv	ed or			/				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
0	I	N	N	С	Pri	ority Founda	tion Iter	ns (2 Poi	nts) v	iolat O			uire N	Cor	rective Action within 10 day	ys	R	
Ŭ T	N	O	A	o s		of Knowledge/				U T	N	N O	A	o s	Food Temperatu	ure Control/ Identific		
	~				21. Person in charge pro and perform duties/ Cer 3	rtified Food Man	nager (CFM	1)			~				27. Proper cooling method u Maintain Product Temperatu	ised; Equipment Ade are Good, shallov	quate to v pans	
	<b>/</b>				22. Food Handler/no u All before first	nauthorized pers Shift	sons/ persoi	nnel							28. Proper Date Marking and Great date labels	d disposition		
					Safe Water, Reco	rdkeeping and l Labeling	Food Pack	age		2					29. Thermometers provided, Thermal test strips			
	<b>✓</b>				23. Hot and Cold Water	Ü	uate pressu	ıre, safe							Digital thermo, n	<u>10                                    </u>		
			23. Hot and Cold Water available; adequate pressure, safe 138, Good pressure 24. Required records available (shellstock tags; parasite		rasite							30. Food Establishment Pe	ermit/Inspection Curr					
				destruction); Packaged Food labeled 90 plus days for oyster tags  Conformance with Approved Procedures						•				Current & posted				
					25. Compliance with V	ariance, Speciali	zed Proces								31. Adequate handwashing f	uipment, and Vendin facilities: Accessible a		
	~				HACCP plan; Variance processing methods; ma Rop less than	anufacturer instr	uctions				~				Equipped supplied, used			
					Cons	sumer Advisory	y Y				/				32. Food and Non-food Cont designed, constructed, and us		e, properly	
	•				26. Posting of Consume foods (Disclosure/Remi On menu						~				33. Warewashing Facilities; Service sink or curb cleaning Equipped confirm	g facility provided		
0	I	N	N	С				Corrective	Action R	О	I	N	N	С			R	
U T	N	О	A	o s				othor		U T		0	A	o s	Food 41.Original container labelin	I Identification		
	~				animals		,				<b>'</b>				41.Original container labelin	ig (Buik Food)		
	~							co use							Phys 42. Non-Food Contact surface	sical Facilities		
	<b>/</b>				Stored in solut	ion	iorea				<b>/</b>				43. Adequate ventilation and		areas used	
	<b>/</b>										~				44. Garbage and Refuse prop			
	<b>/</b>				Reirigerator					_	~				45. Physical facilities installe			
					•			stored			~				46. Toilet Facilities; properly			
	~				dried, & handled/ In us	se utensils; prope	erly used				~				Stocked and cle		.,	
	~				40. Single-service & sin and used	ngle-use articles;	; properly s	stored					~		47. Other Violations <b>N/A</b>			
Core Items (1 Point) Violations Require  O I N N O A O S  Prevention of Food Contamination  34. No Evidence of Insect contamination, roder animals  35. Personal Cleanliness/eating, drinking or tob  36. Wiping Cloths; properly used and stored Stored in solution  37. Environmental contamination  38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used dried, & handled/ In use utensils; properly used dried, & handled/ In use utensils; properly used						J												

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Marcus Moehler	Print: Marcus Moehler	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

-												
	ment Name: Steak House	Physical A	ddress: Summer Lee Dr	City/State: Rockwall	Tv	License/Permit # Pag FS-0004228	ge <u>2</u> of <u>2</u>					
oeai (	Steak House	2101	TEMPERATURE OBSERVA		, 1.	1 0-0004220						
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Temp					
WIC M	leats amb	36	WIF all htt		W	hip/custurd	39/39					
	Shrimp on ice	39	UC cooler		UF	12.1						
(	Crab balls/oyster	39/39	Half½/whip crm	41/41	S							
2x E	Bakers prep cooling	51	Salad prep cooler		Pre	p cooler amb	37					
	Steaks / pork	40/39	Ranch/blue chz	39/40	Pa	38/37						
	WIC		Provolone	40	UC fridge 1&2							
W	hole Tom/ cheese	40/41	Lettuce wedges	40	Fla	40						
	Milk	41	Dessert cooler									
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED	AND					
	Rear service door ga	skets loo	k great									
	Dishwasher confirme	d 100ppi	n, chlorine strips current									
	Restrooms equipped	greater t	han thank 100 in each ro	om								
			er than 110 throughout k									
	3comp sink not set up											
	Oyster tag remain on											
	<u> </u>		51 cooling, first drop achie	eved. sec	and dro	n still have 4.5 hrs						
10	İ		n plate in ice machine, burn i				mulation					
29	Need quat sani test st			<b>,</b>	1- 1-	<u> </u>						
	Bar	1 / 5										
	Hand sink equipped, t	emp grea	ater than 110									
	Dishwasher confirmed 100ppm, strips current											
	Beer cooler 44, glass	chiller 40	, bottle beer cooler 39, hw	c 40								
	Bar drains look great,	clean org	jay									
	Bar WIC amb 36											
18	Observe unmarked ble	each wate	er in spray bottle next to Qu	ıats sani, r	emembe	er to not mix as each o	hemical					
	Does not like each oth	ner	. ,									
	2000 Not line odoli odilol											
Received	lbv:		Print:			Title: Person In Charge/ Own	er					
(signature)		e/e	See ab	ove		Own in charge Own						
Inspecte (signature)	d by:	SI	Richard Richard	lliH b		Samples: Y N # colle	cted					
Form EH 0	6 (Revised 09-2015)	-	1			Tampion 1 11 # colle						