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: 12/7/23			Time in: 9:05			FS-8894								5 CPFM	Food handlers 18	Page 1	of $\underline{2}$		
Purpose of Inspection: 1-R			2-Follow Up 3		3-Complaint			4-Investigation			tion	1	5-CO/Construction	6-Other TOTAL		/SCORE			
Establishment Name: Contact/Owner I Shenaniganz Rosies Grill Ripp						Vame	:						Number of Repeat Viola ✓ Number of Violations C	0/04/4					
Physical Address: Pest control: Reactor 11/14/23							Hood Green DaFW Tristan 11/23 LES		rease S 11	e trap :/ waste oil -17/23 4500g	Follow-up: Yes No	6/9	6/94/A						
Mark					points in the OUT box for		tem	Mark '		heck	mar	k in a	ppro	opria	te bo	ox for IN, NO, NA, COS Ma	site R = repeat vio	lation W=	Watch
Com	plia	nce	Stat	tus	Prio	ority Items (3	Points)	violations	Requ	uire		<i>media</i> mplia			tus	ive Action not to exceed 3 da	ys		R
	N O A O S (F = degrees Fahrenheit)					R		O I U N T		N O	N A		Employee Health						
	•	/			Proper cooling time and temperature							~				12. Management, food emplo knowledge, responsibilities, a	employees;		
·	/				2. Proper Cold Holding temperature(41°F/ 45°F)						(~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from	
	•	/		3. Proper Hot Holding temperature(135°F)												Preventing Con	ntamination by Han	ds	
	•	/			4. Proper cooking time and temperature						(~				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	у
	•	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						•	~				15. No bare hand contact with alternate method properly foll Gloves used			.)
ı	/				6. Time as a Public Health Control; procedures & records											~ .	eptible Populations		
Approved Source								(~				16. Pasteurized foods used; pr Pasteurized eggs used when re Eggs		ered				
·					7. Food and ice obtaine good condition, safe, at destruction US Foo	nd unadulterated;		Good in									hemicals		
·	1				8. Food Received at pro Checking	oper temperature						~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fr	uits
	Protection from Contamination								(/				18. Toxic substances properly	identified, stored an	d used			
·	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Wate	er/ Plumbing		
·	/				10. Food contact surfact Sanitized at _200_			ned and				/				19. Water from approved sour backflow device City approved	-		
·				11. Proper disposition of returned, previously served or reconditioned Discard immediately							(/				20. Approved Sewage/Waster disposal	water Disposal Syster	n, proper	
											:								
					Pri	ority Founda	tion Ite	ms (2 Po	_	viol			_			rective Action within 10 days	s		
O I	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personne	el	ints) R	viol	O U T	I	N O	N A	Cor C O S	•	re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Andrew Huffman	Print: Andrew Huffman	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Shena	nent Name: Iniganz Rosies Grill	Physical A 1290		ity/State: lockwall	Тх	License/Permit # FS8894	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT		-						
Item/Loca WIC ar		Temp	Item/Location	Temp	Item/Locat	_		Temp			
vvic ai	TID	44	Macaroni/corn dog	40/41	Chest freezer			9			
	Milk/cheese	41/41	Prep cooler		Р	izza cooler					
	Pico/dice tom	41/40	Turkey/slice cheddar	38/37	Beef crumble/mozz			38/37			
Wings/chicken strips		41/40	Grill drawers		Sauce/slice tom		38/36				
	WIF amb HTT	7	Hamburger	38	G	lass cooler		38			
	Fry feezzer	26	Slice cheese/dice tomatoe	38/38	В	ottle cooler		38			
	Prep cooler		Cube steak	39	М	ixes cooler		34			
	Chz/grape tom	40/38	Refrigerator	38		Whip		38			
		OI	SERVATIONS AND CORRECTIV		IS						
Item Number			ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED A	1D			
	NOTED BELOW: all temperatures are taken in F Restrooms equipped greater than 105										
	New floors in kitchen look awesome no more order in dish area										
	3comp sink 128 using quat sani 200ppm										
	Strainer with holes, discard opportunity a loose wire could end up in food										
			rape as needed or replace		9 1000	•					
			<u> </u>								
	WIF minor detail cleaning underneath shelves Storage room door iam rusty needs to be replaced										
02/40	Storage room door jam rusty needs to be replaced Hand sinks equipped great than 118										
33000	Countertop can opene										
45 42/45	Ceiling tiles above ice machine missing, need to replace Conoral detail cleaning of bood equipment around in between and behind equipment										
42	Microwave needs to be cleaned inside										
	Soaking soda nozzles nightly										
	Using beer tap plugs/ paper cones for all alcohol bittles										
	Mug cooler 24/ back s		· · · · · · · · · · · · · · · · · · ·								
34	Fruit flies dish area and pizza station										
44	Dumpster enclosure remove old equipment										
	One dumpster missing 2lids										
	Left 10:30 for emergency call, returned at 11:30										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	See abou	/e	See Abo	ove		8					
Inspected (signature)	by:	9	> Richard								
		I									