	Retail Food Establishment Inspection Report														
2nd Followup \$50.00 City of Rockwall Vomit clean up Employee health															
Date: Time in: Time out: License/Permit 12/08/2020 9:15 11:28 FS 8894							<u> </u>					Est. Type Risk Category Full Med Page 1 of 2			
	_		f Ins	-	tion: 1-Routine 2-Follow Up 3-Compla e: Contact/Owner		4-	Inve	estiga	atio	n	S-CO/Construction 6-Other TOTAL/SCORI	E		
Shenaniganz Rosie's Grill Ripp												✓ Number of Violations COS: 7/02/∧			
	Physical Address:Pest control :1290 E I -30Versacor see lounge						Ho dfw		ounge			e trap : Follow-up: Yes 7/93/A	•		
							obser					plicable $COS = corrected on site R = repeat violation W- Watch , NA, COS Mark an in appropriate box for R$	ι		
IVIC	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 Time and Temperature for Food Safety 0 I N N C U N O A O Time and Temperature for Food Safety						R	0	I	Ν						
U T	\mathbf{r} (F = degrees Fahrenheit)					U T		0) A	S	Employee Health 12. Management, food employees and conditional employees;				
	1. Proper cooling time and temperature					~				knowledge, responsibilities, and reporting					
w	~		2. Proper Cold Holding temperature(41°F/ 45°F) See 27					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	./				3. Proper Hot Holding temperature(135°F)		-	Ľ				Posters posted Preventing Contamination by Hands			
	~	. /			4. Proper cooking time and temperature		-				14. Hands cleaned and properly washed/ Gloves used properly	_			
		•			5. Proper reheating procedure for hot holding (165°F in 2		_	~	15. No bare hand contact with ready to eat foods or approved						
		~			Hours)6. Time as a Public Health Control; procedures & records				~			alternate method properly followed (APPROVED Y_N_) Gloves	_		
		~			Prep only			1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source						~	Pasteurized eggs used when required Cooked			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods							Chemicals			
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Always check						_		1			Water 18. Toxic substances properly identified, stored and used			
					Protection from Contamination 9. Food Separated & protected, prevented during food		Watch storage						_		
	~	preparation, storage, display, and tasting					10 Wat					Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100		W					19. Water from approved source; Plumbing installed; proper backflow device Addressing leak at prerinse			
		~			11. Proper disposition of returned, previously served or reconditioned Discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	C	Priority Foundation Items (2 Po	ints) v	violat 0		Req N	uire N	Cor	•	R		
U T	N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	ĸ	U T	Ν	0	A	o s	Food Temperature Control/ Identification	ĸ		
	~				 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4 		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See attached			
	~				22. Food Handler/ no unauthorized persons/ personnel All employees		_	~	'			28. Proper Date Marking and disposition Good			
					Safe Water, Recordkeeping and Food Package Labeling			/	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					23. Hot and Cold Water available; adequate pressure, safe			<u> </u>				Digital			
	V				See attached 24. Required records available (shellstock tags; parasite							Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)			
	~				destruction); Packaged Food labeled Per order			~				Posted			
			~		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~	,			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed / clean mop closet			
			· · · · ·		Core Items (1 Point) Violations Require Corrective							ys or Next Inspection , Whichever Comes First			
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T		N O	N A	C O S	Food Identification	R		
1					34. No Evidence of Insect contamination, rodent/other animals Fruit flies				~			41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use	[]			·			Physical Facilities			
	~				36. Wiping Cloths; properly used and stored In buckets	[]	1					42. Non-Food Contact surfaces clean See			
		~			37, Environmental contamination Watch			~	\square			43. Adequate ventilation and lighting; designated areas used See			
38. Approved thawing method				[]	\vdash	V				44. Garbage and Refuse properly disposed; facilities maintained					
		-			Proper Use of Utensils		1	Ē	\square			45. Physical facilities installed, maintained, and clean			
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		w	,				See 46. Toilet Facilities; properly constructed, supplied, and clean Women's restrooms faucets			
	•				40. Single-service & single-use articles; properly stored		VV					47. Other Violations			
	~				and used				~			Suidi Hondolas			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Andrew Huffman	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: aniganz Rosie's gril	Physical A		ity/State: Rockwal		ge <u>2</u> of <u>2</u>			
Item /I.e.	-4 ¹	Tome	TEMPERATURE OBSERVAT		Item/Item	Town F			
Item/Loc	op grill	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	Temp F			
		o= (o o	Steam table	149	Expo cooler	40			
Tomatoes 37					Salsa/ slaw	41/50			
Sou	r cream inside	40	Tomatoes / garlic	39/40	Dessert cooler	50			
Up	right back up		Cut lettuce	40	Wic	36/38			
Holdin	g high ambient temps	48-54	Upright	41	Pasta	41			
Produc	t just placed into chicken	41	Chicken / wings	41:41	Turkey legs	41			
	Drawer unit	36/38	Freezer	4	Mac n chees	41			
Raw	chicken/ cooked	38/39	Deep freezer	0	Wings / mushroom	S 41/38			
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND			
Covid	Social distancing - tab	les / clea	ning and sanitizing / masks/						
	Hot water - 112 F up to	o 122 F							
	Sanitizer bucket 200 ppm								
All Tcs foods whipped cream - to be stored in another unit and not the dessert coolerThat is hold									
	Meat cooler holding a	mbient te	mps of 48-54 - BUT product	is 41 or	less				
42	Clean outside of chip								
	Cleaning inside ice ma								
	Working on ice machi		s at time of insp						
45	Dust ceiling where nee								
	Rotation of cutting boards is ongoing								
	Dishmachine - 100 ppm								
Gloves used to touch rte foods									
	W Address smallLeak at hot handle at prerinse station								
34	Fruit flies in warewash								
		oler in rea	r - best to have precooked en	ic in this a	area and whole produce close	r to front			
32	Good organization -								
32 Address rusty shelving in dry storage under olives etc Air curtain working									
	• •	achine a	nd bucket test strips on site						
Digital thermo / Dishmachine and bucket test strips on site Pizza area - ground beef - 39/ham 39/tomatoes 34 / below 33 Watch placement of bug lights always									
								Watch placement of clean dish rack next to chemical dispenser at three compartment Watch storage of hand sanitizer in kitchen	
D									
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owr	er			
Inspected (signature)		-	Print:						
	Kelly Kirkpa	utrick	/KS		Samples: Y N # colle	cted			
Form EH-06	5 (Revised 09-2015)								