

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Shenaniganz Rosie's grill	Physical Address: I-30	City/State: Rockwall	License/Permit # 8894	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top grill		Steam table	149	Expo cooler	40
Tomatoes	37/38	Salad prep		Salsa/ slaw	41/50
Sour cream inside	40	Tomatoes / garlic	39/40	Dessert cooler	50
Upright back up		Cut lettuce	40	Wic	36/38
Holding high ambient temps	48-54	Upright	41	Pasta	41
Product 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 / mushrooms	41/38

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Covid	Social distancing - tables / cleaning and sanitizing / masks/ Hot water - 112 F up to 122 F Sanitizer bucket 200 ppm All Tcs foods whipped cream - to be stored in another unit and not the dessert cooler That is holding 51 Meat cooler holding ambient temps of 48-54 - BUT product is 41 or less
42	Clean outside of chip container Cleaning inside ice machine every other week Working on ice machine - drains at time of insp
45	Dust ceiling where needed Rotation of cutting boards is ongoing Dishmachine - 100 ppm Gloves used to touch rte foods
W	Address small Leak at hot handle at prerinse station
34	Fruit flies in warewashing area Wic is 3-5 degrees cooler in rear - best to have precooked etc in this area and whole produce closer to front Good organization -
32	Address rusty shelving in dry storage under olives etc Air curtain working 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

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