

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/09/2021	Time in: 9:53	Time out: 12:33	License/Permit # FS 8894	Est. Type Full	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Shenaniganz Rosie's Grill			Contact/Owner Name: Ripp		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1290 E I-30			Pest control : Versacor		Hood 6 months	
			Grease trap : Les		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

10/90/A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
✓											
		✓				✓					
		✓									
		✓									
Approved Source						Preventing Contamination by Hands					
		✓				✓					
✓						✓					
		✓									
		✓									
Protection from Contamination						Highly Susceptible Populations					
✓						✓					
✓											
		✓									
✓											
		✓				W					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
		✓									
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓				✓					
Consumer Advisory						Water/ Plumbing					
✓						2					
		✓				✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
		✓				Physical Facilities					
		✓				1					
W						W	✓				
		✓				✓					
Proper Use of Utensils						Other Violations					
1						1					
		✓				✓					

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: Rockwal	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 sauce	38	Cold top turned down at insp		Dessert cooler	41
Dressing	38	Cut lettuce /eggs / corn	39/40	Cheese/ wings	41/41
Ambient	36	Monty Christo	41	Drawer unit	
Deep freezer	-10	Pasta/ corny dogs	43/44	Burgers / cooked chicken.	39/40
Server cooler non Tcs	52	Ambient steamTable	152	Wic	
Upright freezer	-11	Cold top	33	Pasta / cheese sticks	38/39
Upright fry cooler		Rice / pico	39/39	Tomatoes / ground beef	39/39
Wings / chicken / cheese	39/38/ 39	Cheese / turkey	39/41	Wings / butter	40/39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 100 F at hand sink
	Soaking soda nozzles at night
32	Address rusty shelving where needed
	Watch storage of tongs on door to freezer - make sure it stays clean
32	Duct tape on handle to upright cooler
42	Detailed cleaning of wheels and etc under line equipment
42	Clean hand sink handles in kitchen
	Sink sanitizer - 200 ppm
W	Repair leak at faucet at prep rinse faucet - new one planned
45	Time to reseal behind prerinse area
	New machine coming!!!
	Dishmachine tested to be 100 ppm
	Gloves used to touch rte foods
	Watch shelving throughout
42	Need to clean inside drawers in kitchen under table
39/34	Hang mops to dry - fruit flies in area
	New shelving in dry storage - awesome
45	Seal around mop sink
	Cleaning inside ice machine Monthly
45/32	Replace ceiling tiles over ice machine. With washable
45	To Clean behind equipment
42	To Clean knife holder
	Pizza table sausage 41/ ham 41/ tomatoes 39/ below 38
46	Restroom (small one) being repaired - willFlow until
W	Women's main restroom pressure is being worked on
	(already in works)
	Turned down cooler at insp Will Followup

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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