

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
	Will address fruit flies and management is having the meat cooler checked to have temp lowered more. (In compliance at followup right at 41 F)

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
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