Followup 12/08/2020 Retail Food Establishment Inspection ReportImage: First aid kitImage: Allergy policy/training																
2nd Followup \$50.00 City of Rockwall Vomit clean up Employee health																
Date: Time in: Time out: License/Pe 12/08/2020 9:15 11:28 FS 88												Est. Type Risk Category Full Med Page <u>1</u> of <u>2</u>				
Purpose of Inspection: I-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N Contact/Owner N Contact/Owner N								l-In	vestiş	gatio	on	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:				
Shenaniganz Rosie's Grill Ripp							T					✓ Number of Violations COS:				
Physical Address: Pest control : 1290 E I -30 Versacor see lounge								ood V see	e loung		Greas ES	e trap : Follow-up: Yes 7/93/A				
	Compliance Status: Out = not in compliance IN = in compliance NC											plicable $COS = corrected on site R = repeat violation W-Watch$				
м	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								Com D I	 R							
U T	N	N O A O S $(F = degrees Fahrenheit)$					1	Uľ	I N N O			Employee Health				
		1. Proper cooling time and temperature						v				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge								
W	V							eyes, nose, and mouth Posters posted								
	~				3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands								
	4. Proper cooking time and temperature							V				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~	,		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves				
		~			6. Time as a Public Health Control; procedures & records Prep only					<u> </u>	Highly Susceptible Populations					
	<u> </u>				Approved Source						~	16. Pasteurized foods used; prohibited food not offered				
	<u>г т</u>											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			L		Γ		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Always check					_		Water 18. Toxic substances properly identified, stored and used				
	Protection from Contamination 9. Food Separated & protected, prevented during food						ľ				Watch storage					
	~	preparation, storage, display, and tasting										Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100		W backflow device Addressing leak at prerinse					Addressing leak at prerinse				
		~			11. Proper disposition of returned, previously served or reconditioned Discarded			V	20. Approved Sewage/Wastewater Disposal System, proper disposal							
					Priority Foundation Items (2 Po							•				
U U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	U U U	0 I U N T		N A		Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		2	>				27. Proper cooling method used; Equipment Adequate to				
		4 22. Food Handler/ no unauthorized persons/ personnel					-	_		ŀ		Maintain Product Temperature See attached Cooler 28. Proper Date Marking and disposition				
					All employees			V	-	H		28. Proper Date Marking and disposition holding 4 Good 29. Thermometers provided, accurate, and calibrated; Chemical 41				
Labeling					U			V				Thermal test strips F (Will Digital baye				
					23. Hot and Cold Water available; adequate pressure, safe See attached							Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					V	/			30. Food Establishment Permit (Current/ insp sign posted)					
	Ĺ				Conformance with Approved Procedures			Ľ				Posted More) Utensils, Equipment, and Vending				
			~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			v				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Consumer Advisory		2	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			V			1	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	Prevention of Food Contamination	R		D I U N T				Food Identification R				
т 1				S	34. No Evidence of Insect contamination, rodent/other animals Fruit flies				V	1		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	+	F	V	/			43. Adequate ventilation and lighting; designated areas used See				
⊢		Valcri V 38. Approved thawing method				+		v	/		-	44. Garbage and Refuse properly disposed; facilities maintained				
-		-			Proper Use of Utensils		1		+		-	45. Physical facilities installed, maintained, and clean				
-					39. Utensils, equipment, & linens; properly used, stored,				+		-	See 46. Toilet Facilities; properly constructed, supplied, and clean				
					dried, & handled/ In use utensils; properly used Watch		v	V	_			47. Other Violations				
	~				40. Single-service & single-use articles; properly stored and used				~							
÷			-					-		•						

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	^{nent Name:} aniganz Rosie's gril	Physical Address: I-30				//State: DCkwall		License/Permit # 8894	Page _	2 of <u>2</u>	
T. T		TEMPERATURE OBSERVA					T. (T)				
Item/Loc		<u>Temp F</u>	Item/Location			Temp F Item/Loca				Temp F	
Cold to			Steam table			149	Expo cooler			40	
	Tomatoes	37/38	Salad prep				Salsa/ slaw			41/50	
Sou	r cream inside	40	Tomatoes / garli			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	
Product	t just placed into chicken	41	Chicken / wings			41:41	Turkey legs			41	
C	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 TOOR LETADED HIMLENT HAS DELIN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Covid	Social distancing - tab	les / clea	ning a	and sanitizing / masks	s/						
	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 coolerThat 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										
W		Gloves used to touch rte foods Address smallLeak at hot handle at prerinse station									
34	Fruit flies in warewash										
•	Wic is 3-5 degrees coo	<u> </u>		st to have precooked	etc	in this a	area and	whole produce clos	ser t	o front	
	Good organization -			I				•			
32	Address rusty shelving	g in dry s	torag	e 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 fligs and represent is										
	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:			Print:				Title: Person In Charge/ Ov	wner		
(signature)	See abov	/e									
Inspected (signature)	Kelly Kírkpc	trial	.DC	Print:					_		
	κείν κι φι							Samples: Y N # co	ollected	d	