Additional followupsRetail Food Establish\$50.00 feeCity of Roc								hment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy/training</li> <li>Vomit clean up</li> <li>Employee health</li> </ul>							
Date:         Time in:         Time out:         License/Per           12/29/2022         8:58         11:52         FS 88													Food handlers     Food managers       30 plus     5   Page <u>1</u> of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						olaint		4-]	Inve	estiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE		
Establishment Name: Contact/Owner N Shenaniganz Rosie's grill Ripp							ie:						* Number of Repeat Violations:      ✓ Number of Violations COS:		
Physical Address: Pest control :								Hoo	od 6/20	00			e trap/ waste oil 00 10/27/2022 Follow-up: Yes No		
1290 E I-30         Versacor 12/01/2022           Compliance Status:         Out = not in compliance         IN = in compliance         NO						_									
Compliance Status:       Out = not in compliance       INC = not observed       NA = not applicable       COS = corrected on site       R = repeat violation       W-Wa         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											, NA, COS Mark an $$ in appropriate box for R				
Co	Compliance Status							*	ompl	R					
U T	N O A O S $(F = \text{degrees Fahrenheit})$							U T	N	Employee Health					
		1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
w	~	2. Proper Cold Holding temperature(41°F/45°F) <b>Two borderline to watch</b>							~			Γ	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks		
	~	3. Proper Hot Holding temperature(135°F) Ambient							I		<u> </u>		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 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 & record Prep only	s			<u> </u>	Highly Susceptible Populations					
		<u> </u>			Approved Source						~	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
w	w				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Will check on sadlers				<u> </u>		•		Cooking Chemicals		
	8. Food Received				8. Food Received at proper temperature To record	-			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination				· /			~	Water only           18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<b>•</b>				Watch labels / wearing off Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 100 machine				~			Γ	19. Water from approved source; Plumbing installed; proper backflow device City approved		
		~			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					Priority Foundation Items (2	_	-	_	_				•		
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification		
	~		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5						~			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition Good		
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips All three on site !			
					23. Hot and Cold Water available; adequate pressure, safe	;					. <u> </u>		Permit Requirement, Prerequisite for Operation		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Will Check on Sadler				~				30. Food Establishment Permit (Current/ insp sign posted ) Posted		
					<b>Conformance with Approved Procedures</b> 25. Compliance with Variance, Specialized Process, and		-						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	HACCP				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used Equipped		
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or under cooke foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe CA will add asterisk				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both		
	I	N	N	С	Core Items (1 Point) Violations Require Correct	ive Act		Not 0	to E	XCee N	ed 9 N	0 Da			
U T	N	0	A	o s	Prevention of Food Contamination	K		U T	N	0	A	o s	Food Identification		
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 Store low and away	$\square$							Physical Facilities		
	~				36. Wiping Cloths; properly used and stored Setting up buckets from sink			1					42. Non-Food Contact surfaces clean See		
1					37. Environmental contamination Frost				~				43. Adequate ventilation and lighting; designated areas used Watch hood		
		~			38. Approved thawing method Pull or cooking				~				44. Garbage and Refuse properly disposed; facilities maintained Watch area		
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean See		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used $\ensuremath{\textbf{See}}$				~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped / hot water 100 plus		
1					40. Single-service & single-use articles; properly stored and used <b>See</b>					~			47. Other Violations		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: 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 grill	Physical A 1290	City/State: Rockwall			License/Permit # 8894	Page	<u>2</u> of <u>2</u>			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F		Item/Location			Temp F		
	cold top		Salad cold top		<b>P</b> -		Upright				
Dres	sings / tomatoes	39/39	Goat cheese/ eggs / garl	ic 39/40	0/40	Maple butter / cheese cak			41/42		
Ins	ide dressing	39	Avocado / pasta	a 39/	/39	Grill cold top					
D	eep freezer	12	Steam table	14	19	Cheese/ mango / lettuce			40/41/40		
Up	right freezer	22	Drawer unit			Cheese below / butter			41/41		
De	essert cooler	31	Beef / chicken	40/	/39	Wic					
F	ryer upright	Watch	Tomatoes /	3	8	Chicken / tomatoes / pasta			35/37/37		
Raw	Chicken / wings	35/36	Wif	1	0	Beans	/ beef / sourci	eam	38/37/39		
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number											
	CA confirmed in menu - discussed asterisk										
39	Watch use of sinks on wait line keep spoons and pitchers at dump sink										
	Avoid over stocking on back ledge of cold top unit inside										
W	Watch floor storage of canned drinks - emergency use only										
37 /39											
	Hot water at hand sink etc 126 /										
32	Working on new handle for upright cooler - using tape for now										
W	Upright cooler - is holding borderline temps - limit Tcs foods Also keep an eye on cold top grill station - barely 41										
42/45			-								
42/45	General detailed clear	<u> </u>		ad for	doh	rie ae ca	nnot be inverter	1			
40	Watch use of foil / keep an eye on plates stacked over head for debris as cannot be inverted dishmachine confirmed low temps sanitizer 50-100 ppm										
	Discussed quats bindi										
	•	· ·	maa								
W	Three comp sink sanitizer 200 ppm Odor still at drain at Dishmachine area - plans for new floor										
	Working on grout - pla		1								
W	Discussed sadlers beef received from US foods - to check usda or Texas approved										
42	Good date marking / need to wipe up under shelving										
34	Getting new doors! This will address gap at bottom										
	Keep an eye on shelving in office										
	Pizza TAble - sausage 41// cheese 41/ tomatoes 37/ inside ham 41/cheese 40/ Address gaskets on pizza table										
	Area is dark but most Lighted where knives are used										
34	Fruit flies around pizza area										
	Working on Maint items										
Received by:     Print:     Title: Person In Charge/ Owner											
(signature)	See abov	/e					0				
Inspected (signature)	<sup>by:</sup> Kelly kírkpa	ıtríck	Print:								
Form FH-06	(Revised 09-2015)						Samples: Y N	# collecte	ed		