

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Shenaniganz Rosie's grill	Physical Address: 1290 E I-30	City/State: Rockwall	License/Permit # 8894	Page 2 of 2
---	---	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Expo cold top		Salad cold top		Upright	
Dressings / tomatoes	39/39	Goat cheese/ eggs / garlic	39/40/40	Maple butter / cheese cake	41/42
Inside dressing	39	Avocado / pasta	39/39	Grill cold top	
Deep freezer	12	Steam table	149	Cheese/ mango / lettuce	40/41/40
Upright freezer	22	Drawer unit		Cheese below / butter	41/41
Dessert cooler	31	Beef / chicken	40/39	Wic	
Fryer upright	Watch	Tomatoes /	38	Chicken / tomatoes / pasta	35/37/37
Raw Chicken / wings	35/36	Wif	10	Beans / beef / sourcream	38/37/39

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: ALL TEMPS TAKEN in F
	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	Keep deep freezers defrosted and watch lids
	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	General detailed cleaning under and near walls etc.
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 binding
	Three comp sink sanitizer 200 ppm
W	Odor still at drain at Dishmachine area - plans for new floor
	Working on grout - planned new flooring
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
45/42/	Need to clean behind and under dry hood container in pizza area and store rolling pin out of mix
34	Fruit flies around pizza area
	Working on Maint items

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

Form EH-06 (Revised 09-2015)