

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 06/02/2022	Time in: 10:05	Time out: 12:45	License/Permit # FS 8897	Food handlers 28	Food Managers 6	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	TOTAL/SCORE
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Establishment Name: Shenaniganz Z lounge and Bar	Contact/Owner Name: Ripp	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address:	Pest control : See Rosie's	Hood Na	Grease trap : See Rosie's	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Good temps in all bars						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink					
			✓			Preventing Contamination by Hands					
			✓			✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
			✓				✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
			✓			Highly Susceptible Populations					
			✓					✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
			✓			Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						✓					
	✓					18. Toxic substances properly identified, stored and used Watch					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial						Water/ Plumbing					
	✓					W					
8. Food Received at proper temperature To check						19. Water from approved source; Plumbing installed; proper backflow device Approved by building insp / refer					
Protection from Contamination						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal Watch					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch											
11. Proper disposition of returned, previously served or reconditioned											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 28						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						✓					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used To use bar hand washing sinks					
			✓			2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
Consumer Advisory						✓					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting											

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						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints						1					
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored Stored in buckets						W					
1						43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination See						✓					
		✓				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
1						W					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						46. Toilet Facilities; properly constructed, supplied, and clean One stall missing small trash can					
1								✓			
40. Single-service & single-use articles; properly stored and used See						47. Other Violations					

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)

Using bus tubs as dump sink in live bar

Establishment Name: Shenaniganz bar and z lounge	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 8897	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle beer cooler 1	34/35				
Slide top	40				
Fruit cooler	38				
Cooler in escape room	38/39				
Beer cooler live bar	40				
Keg cooler	44				

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 F
	Main bar:
34	Watch for fruit flies / observed
42/45	Clean red tape and black wrapping on hoses
32	Address duct tape on speed rail
	Hot water up to 139! Watch
42/45	General detailed cleaning under and around equipment
39/40	To provide washable and nonabsorbent container for forks etc
40	Avoid using cardboard boat for forks
45	Maint to floors and cove base where needed
	Z lounge:
	Warning in menu -CA
	Hot water in restrooms 106 F
39/40	To use washable container for storage of forks/ avoid paper /need to protect plates on table over bowling balls
	Hot water 113
W	Watch paper towels and access
32	Condition of slide top glass and liquor cooler is such that it is not easily cleanable - galvanized metal interior and rust etc
37	Keep mug chiller defrosted
42/45	General Cleaning under equipment and on pipes etc
W	Dark interiors of cabinets make it difficult to see to clean
CoS	Removing unprotected straws in server hutch as there is no hand wash station in this area -address in all! Also seal wood etc /
	Hot water in restrooms 116 F /
	TRAILER NOT IN USE AT THIS TIME! Will notify when ready to inspect
32/45	Live bar: seal around door / exposed wood / address tear in insulation over ice bin / best to seal ALL-WOOD TO MAKE WASHABLE
	No three comp so all items to be washed are taken to the kitchen to w r s
45	Reminder to remove plastic shipping liner on shelving under ss table / need rubber mat / avoid carpet rug
45	To clean floor under tables etc also / address rolls of cable in corner by hand sink /
W	May need splash guard at hand sink / building inspection approved air gap our side per Maint
39/45	Best practice to hang mops to allow to dry and need to clean around and in mop sink

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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