

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

Physical Address: Rockwall Texas	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
			✓			<b>Preventing Contamination by Hands</b>					
			✓			✓					
			✓				✓				
			✓			<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					W					
						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						2					
	✓					✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
W						<b>Physical Facilities</b>					
	✓					1					
1						W					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						W					
1							✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Andrew Huffman</b>	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 outside 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) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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