\$50.00 reinspection fee required after 1st Followup       Retail Food Establishment Inspection Report       Image: City of Rockwall         City of Rockwall       Image: City of Rockwall       Image: City of Rockwall											olicy/trainiı n up	ng							
Date:         Time in:         Time out:         License/P           06/02/2022         10:05         12:45         FS 8													Food handlers Food Managers 28 6 Page 1			2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int	4-Investigation 5-C				5-CO/Construction 6-Other			TOTAL/SCORE				
Establishment Name: Contact/Owner I Shenaniganz Z lounge and Bar Ripp													* Number of Repeat Violations:      ✓ Number of Violations COS:			8/92//	٨		
Physical Address: Pest control : Rockwall Texas See Rosie's							Hood Grease trap : Na See Rosie's									A			
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO								$\mathbf{O} = $ not observed $\mathbf{NA} = $ not applicable											
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         Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													te box for <b>R</b>						
0	Î	Ν	e Status						R	0	) Î	N	e Status N C A O	С					
U T	N	0	A	0 S	(F = degrees Fahrenheit)					U T		0		S	Employee Health 12. Management, food employees and conditional employees				
		~			1. Proper cooling time and temperature						~	<b>'</b>		knowledg	emproyees,				
	~				2. Proper Cold Holding Good temps in	temperature(41 n all bars	°F/ 45°F)				~	,		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
_		3. Proper Hot Holding temperature(135°F)							+		Ľ			Posted	de				
					4. Proper cooking time a	and temperature	e			_		Preventing Contamination by Hands     14. Hands cleaned and properly washed/ Gloves used prop							
				-	5. Proper reheating proc	cedure for hot ho	olding (165	5°F in 2		_	15. No bare hand contact with ready to eat foods or								
		(			Hours)							alternate method properly followed (APPROVED Y						YN)	
					6. Time as a Public Heat	Ith Control; pro	cedures &	records			-1		Highly Susceptible Populations						
	Approved Source										~		rized foods ed eggs used		rohibited food not off equired	ered			
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								1				Chemicals				
	8. Food Received at proper temperature										,		17. Food & Vegeta		pproved	and properly stored;	Washing Fruits		
	V			_	To check						r			Wate	r only	neonaula	identified stored on	ducad	
	Protection from Contamination 9. Food Separated & protected, prevented during food								18. Toxic substances properly identified, stored ar Watch										
	~				preparation, storage, dis	lood		Water/ Plumbing					er/ Plumbing						
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch					V	V			19. Water from approved source; Plumbing installed; proper backflow device Approved by building insp / refer 20. Approved Sewage/Wastewater Disposal System, proper					
		~			11. Proper disposition or reconditioned			~	•		20. Appro disposal Watc	U	e/Waste	water Disposal Syster	n, proper				
0	I	N	N	C		ority Founda			nts) R	0	) I	s Req N O		С					R
U T	N	0	A	0 S	Demonstration 21. Person in charge pre	U				U T		0		0 8		•	re Control/ Identific		
	~				and perform duties/ Cert				~	,			r cooling m Product Ter		ed; Equipment Adeo re	quate to			
	22. Food Handler/ no unauthorized persons/ personnel     28									~		28. Proper	r Date Mark	king and	disposition				
	Safe Water, Recordkeeping and Food Package Labeling							-			29. Therm	nometers pro		acturate and calibrat					
	/						roouraci	sage			~	•		Thermal	test strips	ovided, a	accurate, and canorat	ed; Chemical/	
F	•		Τ		23. Hot and Cold Water See	Labeling		-			~	•		Thermal			, Prerequisite for O		
	- -				23. Hot and Cold Water See 24. Required records av destruction); Packaged I	Labeling r available; adeq vailable (shellsto	juate pressi	ure, safe			~ ~	•		Thermal Pe 30. Food	ermit Requ Establishm	irement		peration	
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## **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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## Using bus tubs as dump sink in live bar

	nent Name: niganz bar and z lounge	Physical Address: I-30				City/State: Rockwall		License/Permit # Page 2		<u>2</u> of <u>2</u>		
			TE	MPERATURE OB	SERVAT							
Item/Loca		<u>Temp F</u>	Item/L	ocation		<u>Temp F</u>	Item/Loca	tion		<u>Temp F</u>		
Bottle	beer cooler 1	34/35										
	Slide top	40										
F	ruit cooler	38										
	er in escape room											
	cooler live bar											
	Keg cooler	44										
•												
		0.0	GEDU		DECEN							
Item	OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW: all temps F											
	Main bar:											
34	Watch for fruit flies / of	bserved										
42/45	Clean red tape and bla	ack wrapp	oing o	n hoses								
32	Address duct tape on	speed ra	il									
	Hot water up to 139! V	Vatch										
42/45	5 General detailed cleaning under and around equipment											
39/40	To provide washable a	and nona	bsorb	ent container fo	or forks	etc						
40	Avoid using cardboard											
45	Maint to floors and cove base where needed											
	Z lounge:											
	Warning in menu -CA											
	Hot water in restrooms											
39/40	To use washable conta	iner for st	orage	of forks/ avoid	paper /r	need to p	rotect pla	ites on table ove	r bowlir	ng balls		
	Hot water 113											
W	Watch paper towels ar											
32	Condition of slide top glas	· · ·	or coo	ler is such that it	is not ea	sily clean	able - galv	vanized metal inte	rior and	rust etc		
37	Keep mug chiller defrosted											
42/45	GeneralCleaning 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 /											
00/45	TRAILER NOT IN USE AT THIS TIME! Will notify when ready to inspect											
32/45												
45	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 To clean floor under tables etc also / address rolls of cable in corner by hand sink /											
45									1			
	WMay need splash guard at hand sink / building inspection approved air gap outside per Maint9/45Best practice to hang mops to allow to dry and need to clean around and in mop sink								π			
39/45 Received		mops to a	allOW 1	to dry and need	I to clea	in aroun	u and in	MOD SINK Title: Person In Char	ge/ Owner			
(signature)	<sup>by:</sup> See abov	/e						Anter i erson in Châl	54 Owner			
Inspected (signature)	by:			Print:								
(signature)	Kelly kírkpa	itrick	'RS					Samples: Y N	# collect	ed		