\$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
Employee health

Da 12		9/	20	21	Time in: 9:53	Time out: 12:33		cense/Permit S 889						Bar	Med Risk Category	Page 1 o	f_2_
			f Ins		tion: 1-Routine	2-Follow U		Complaint Owner Name		-Inv	estig	ation	1	5-CO/Construction * Number of Repeat Viol	6-Other	TOTAL/SC	ORE
Sh	en	ani	gan	ız Z	Zlounge and bar	1.5	Ripp		ı					✓ Number of Violations (COS:	10/90)/A
I-30		ai A	ddre	ess:		Ve	est control : ersacor - 12/0		6 M	ood Ios		LES		e trap :	Follow-up: Yes No Pics	. 0, 0 0	
Ma					Status: Out = not in corpoints in the OUT box for	mpliance IN = in each numbered i	item	$ \mathbf{NO} = \mathbf{nc} $ Mark $\mathbf{\checkmark}$ in						plicable COS = corrected on Ma	site \mathbf{R} = repeat vio	lation W-Wate box for R	atch
Co	mnli	iance	e Sta	tus	Prior	rity Items (3	Points) via	olations Requ				<i>Cort</i> e Stat		ive Action not to exceed 3 da	iys		
O U	I N	N O	N A	C	Time and Tem	perature for F		R	U	D I U N	N	N	C O	Emp	oloyee Health		R
Т				S	1. Proper cooling time a		-		Т	r			S	12. Management, food emplo		employees;	
					2 Page (C.11 W.1 Face	4(41	10E/450E			~				knowledge, responsibilities, a		1	
	~				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)			/				13. Proper use of restriction a eyes, nose, and mouth Post posters	and exclusion; No disc	cnarge from	
		/			3. Proper Hot Holding to	emperature(135	5°F)								ntamination by Han	ıds	
		/			4. Proper cooking time a	and temperature	e			/	1			14. Hands cleaned and prope	erly washed/ Gloves u	sed properly	
		_			5. Proper reheating proc Hours)	cedure for hot h	olding (165°I	F in 2		~	•			15. No bare hand contact with alternate method properly fol			
					6. Time as a Public Hea	lth Control: pro	ocedures & re	records						Gloves	`	-: :: :	
		•				,,,				T		l 1		16. Pasteurized foods used; p	ceptible Populations prohibited food not off	fered	
					Арр	proved Source						~		Pasteurized eggs used when r			
	/				7. Food and ice obtained good condition, safe, an destruction			od in						C	Chemicals		
	•				8. Food Received at pro		e				,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	s
					Checking temp					V	•			Water only 18. Toxic substances properly	v identified stored an	d used	_
					Protection 9. Food Separated & pro	from Contami		od		'				To. Toxic substances properly	y racintinea, storea air	a useu	
	~				preparation, storage, dis									Wate	er/ Plumbing		
	/				10. Food contact surface Sanitized at Na	es and Returnab ppm/temperatur	bles ; Cleaned re Test st	d and trips	3	3			ı	19. Water from approved sou backflow device Air gap in bar	rce; Plumbing installe	ed; proper	
		\			11. Proper disposition o reconditioned Dum	of returned, prev	viously served			/	,			20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper	
		•			1711111	peu				•							
								s (2 Points)	viola	utions	s Roo	mire	Cor	City approved	25		
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Founda	ation Items e/ Personnel	R		O I U N	N O		Cor C O S	rective Action within 10 day	re Control/ Identific	ation	R
		N O		О	Price Demonstration 21. Person in charge pre and perform duties/ Cer	ority Founda of Knowledge esent, demonstra	ation Items e/Personnel ration of know	vledge,	C	O I U N	N	N	C O	Food Temperatur 27. Proper cooling method us	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Andrew Huffman	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Seal all wood in all bars!

	ו מנו שטטט ווו מנו ט			,			1	Т -				
Establishment Name: Shenaniganz Z lounge		Physical Address: I -30			City/State: Rockwa	II	License/Permit # Page 2 of 8897					
		1	TEMPERATURE	OBSERVAT		T =: :		1				
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	<u>ition</u>	Temp				
Bar co	oler temps											
30-40												
	Z lounge											
	34/35/39											
Food	d truck cold top	35/36										
	Axe room	30's										
	scape room	36										
<u> </u>	scape room	30										
		OR	SERVATIONS AND	CORRECTIV	E ACTION	NS						
Item	AN INSPECTION OF YOUR ES						HE CONDITIONS OBS	ERVED AND				
Number	NOTED BELOW: all temps F											
	Hot water 111 at sinks in main bar											
	Plans for new hose set up for soda and beer taps current long hoses wrapped are becoming a sanitation issue											
	Addressing rusty shelving with bar netting in bottle coolers											
	New wood shelving ur			times will ı	monitor							
19	Need air gap at ice binwill address											
34	Fruit flies in main bar area											
	Using sleeved straws -											
45	Seal wood piece holding up soda dispenser											
39	Avoid using baskets to store utensils / watch scoop storage											
	Hot water at 133 in small restrooms in z lounge											
	Z lounge - need to clean under and behind all equipment											
	Plans for new bar mix cooler as current is badly rusted and not cleanable											
37	Time to defrost glass of	chiller										
32	Badly rusted shelving	in bar co	olers to be addre	ssed								
34	Fruit flies observed											
	Watch dispenser hoses over ice bin											
	Keep an eye on ice bi	n drains i	n z lounge too									
42	Need to clean slime from gun holster in z lounge											
	Food truck: not staffed											
	Hot water 115 F											
40	Need shorter container for scoop straw dispensing to avoid touching the mouth portion											
	Gloves used to touch rte foods											
	Three comp and hand sink on truck											
	Hooked up to water and sewer											
	Small bar: paint is washable per Maint / to remove shopping liner from shelving / need trim piece around doo											
	Disposable Cups / bottles only / hot water 113 at hand sink NO dump sink just bucket											
45	Need to sheet rock to							over ice bin/				
45/34	Seal all wood!!! Fruit fl					•						
Received	by:		Print:				Title: Person In Char	ge/ Owner				
(signature)	See abou	/e										
Inspected (signature)	l by:	, , 4	Print:									
(Kelly Kirkpo	utrick	\mathcal{RS}				Samples: V N	# collected				