

\$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: 12/09/2021	Time in: 9:53	Time out: 12:33	License/Permit # FS 8897	Est. Type Bar	Risk Category Med	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	------------------------------------	-------------------------	-----------------------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: Shenaniganz Z lounge and bar	Contact/Owner Name: Ripp	* Number of Repeat Violations: <u> </u>	10/90/A
Physical Address: I-30		✓ Number of Violations COS: <u> </u>	
Pest control : Versacor - 12/01/2021	Hood 6 Mos	Grease trap : LES	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics

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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					3					
		✓				✓					

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					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
						✓					
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
1								✓			
	✓					Physical Facilities					
	✓					1					
W						✓					
		✓				✓					
Proper Use of Utensils						1					
1						W	✓				
1								✓			

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)

Seal all wood in all bars!

Establishment Name: Shenaniganz Z lounge	Physical Address: I -30	City/State: Rockwall	License/Permit # 8897	Page 2 of 2
--	-----------------------------------	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar cooler temps					
30-40					
Z lounge					
34/35/39					
Food truck cold top	35/36				
Axe room	30's				
Escape room	36				

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
	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 unit has been sealed three times will monitor
19	Need air gap at ice bin ...will 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 chiller
32	Badly rusted shelving in bar coolers to be addressed
34	Fruit flies observed
	Watch dispenser hoses over ice bin
	Keep an eye on ice bin drains in 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 door
	Disposable Cups / bottles only / hot water 113 at hand sink ... NO dump sink just bucket
45	Need to sheet rock to floor under equipment / drain to outside by pump / will address ceiling over ice bin/
45/34	Seal all wood!!! Fruit flies in all bars / sealHoles in walls and seal behind hand 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

Form EH-06 (Revised 09-2015)