

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/08/2020	Time in: 9:15	Time out: 11:28	License/Permit # FS 8897	Est. Type Bar	Risk Category Low	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	Contact/Owner Name: Ripp	* Number of Repeat Violations: _____	8/92/A
Physical Address: I-30	Pest control : 11/13/2020 versacor	✓ Number of Violations COS: _____	
Hood 10/06/2020	Grease trap : Les	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
	✓					✓					
						3					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓					✓					
			✓			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					
W	✓					✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					W	✓				
	✓							✓			

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)

Establishment Name: Shenaniganz 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
Bar coolers non Tcs					
46/39/37/39					
Z lounge					
30's non Tcs					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Main restrooms - hot water at 100-110 - several faucets in women's restroom are not running for 15 secs continuously
	Tlc in mop room -clean and organize
	Hot water at 112 F main bar
42/45	Clean under behind and around equipment
	Watch for rusty shelving main bar
45	Watch grout throughout
	Shields at POS for covid
	Using quats sanitizer for sanitizing all touches surfaces
18	To label all spray bottles
37	Time to defrost freezers - mug chiller
45	Watch for grout issues
18	Label all spray bottles
32	Time to replace rusty pour spouts
	Keep an eye on pipe wrapping over ice bins
45	Time to address door cover to three door cooler that is peeling and rusty
	Using sleeves straws most of time now
	Using plugs for beer taps at night
	To Follow all labels for chemicals
	Food truck - cooler 38/35 - beer cooler / cold top unit
	Best to cover forks etc on cart in corn hole area
	Using hand sanitizer in both axe and escapolgy area for handing over bottles
	Bottle coolers in above are for non Tcs only

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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