



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Andrew Huffman</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Shenaniganz z lounge and bars	Physical Address: E I -30 Rockwall	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
Bev coolers bar 1					
<b>36/37/45/47/40</b>					
Only non Tcs in cooler holding higher temps					
<b>Z lounge</b>	<b>39/40</b>				

### 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 - 116
34	Fruit flies in area of main bar
	Lids on site for ice bins - to cover when not in use
W	Watch gaskets on mug chiller - ice on top
	Using cups to cover liquor bottles / plugging beer taps /
39	Watch placement of ice scoop in front of hand sink
	Keep an eye on low faucet at three comp sink in main bar
45	Reminder that taped beverage hoses are not easy to clean in condition they are in ...working on this as a company
37	To defrost chiller and protect mouth rims
19	Avoid storing spray cans on same shelf as straws
W	Best to use plastic to store utensils - using linens for banquet only
W	Watch silicone inside ice bin for accumulation - to clean
	Hot water in z lounge 115
42/45	Clean area back next to hand sink on floor sticky spills etc
40	Watch and protect straws
	Ice is protected from hose wrapping by slide top lid
	Hot water in restrooms - 100 plus
	Side wait station- to store paper towels off floor and move chemicals away from paper goods / organize this area
45	TimeTo address mop sink area / hang mops to allow to dry / address walls etc
	Food truck - not opened - will send pic of cooler temps and hot water temps before using trailer
	Best to move soap dispenser from over three comp sink
42	General Cleaning side cooler for bottles shelving and liner too / whipped cream temp 40
W	Back bar: working on ceiling / make sure all surfaces are washable
W	Working on drain from ice ... approved by plumbing insp - will adjust for better air gap
45	General cleaning in this area flooring etc
	Cooler 42 F - non Tcs foods

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