Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

			11:48								$\begin{array}{c c} \operatorname{Food\ handlers} & \operatorname{Food\ managers} \\ 35 & 4 \end{array} \qquad \begin{array}{c c} \operatorname{Page} \ \underline{1} & \operatorname{of} \end{array}$	Page <u>1</u> of <u>2</u>			
				ction: 1-Routine	2-Follow U		Complaint		-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	ORE	
Establishment Name: Shenaniganz Z lounge Physical Address: Contact/Owne Ripp Pest control:											* Number of Repeat Violations: Y Number of Violations COS: Strap/ waste oil Follow-up: Yes 7/93/	Ά			
	I 30 rockwall See Rosie'							Na See Ros						770077	
Mark	C k the	ompli e appro	ance opriate	Status: Out = not in components in the OUT box for	or each numbered is	tem	NO = not Mark √ in ap	propr	iate b	ox fo	r IN,	NO,	plicable COS = corrected on site NA, COS Mark an Vin appropriate box for R We Action not to exceed 3 days	itch	
	Compliance Status						C	Compliano			us	are Action not to exceed 3 days			
O I U I T	$ \begin{array}{c cccc} I & N & N & C \\ N & O & A & O \\ S & & & & & & & \\ \hline \end{array} $ Time and Temperature for Food Safety $ (F = \text{degrees Fahrenheit}) $					R	U	N	N O	N A	O S	P - y - · · · · · ·			
	Proper cooling time and temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
-	/		2. Proper Cold Holding temperature(41°F/ 45°F)					'				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands						
	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly						
	5. Proper reheating procedure for hot holding (165°F in 2		F in 2		.,				15. No bare hand contact with ready to eat foods or approved						
				Hours) 6. Time as a Public House	aalth Control, pro	andring fr m	racords						alternate method properly followed (APPROVED Y. N)		
Ш	•			o. Time as a rubic ric	eatur Control, pro	cedules & I	records				1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
				A	pproved Source						~		Pasteurized eggs used when required		
·	7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite destruction US foods				od in						Chemicals				
·				8. Food Received at p To check	roper temperature	e			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					on from Contami	ination						<u> </u>	Water 18. Toxic substances properly identified, stored and used		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ood						Water/ Plumbing				
				10. Food contact surfa Sanitized at 200	ces and Returnab	oles ; Cleaned	d and		<u></u>				19. Water from approved source; Plumbing installed; proper backflow device		
H				11. Proper disposition			ed or					i	20. Approved Sewage/Wastewater Disposal System, proper		
	٠			reconditioned					V				disposal		
		N N O A			riority Founda on of Knowledge		R	violat O U	I	Req N O	N A	Cor C O	Food Temperature Control/ Identification	R	
T			S	21. Person in charge p and perform duties/ C	resent, demonstra	ation of knov	wledge,	T				S	27. Proper cooling method used; Equipment Adequate to		
				5	citifica i ood ma		' I I						Maintain Product Temperature 28. Proper Date Marking and disposition		
				22. Food Handler/ no	unauthorized pers		nel		-		_		20. Troper Bute Muning and disposition		
	1			22. Food Handler/ no 25	_	sons/ person					~		29. Thermometers provided, accurate, and calibrated; Chemical/		
	1			Safe Water, Rec	ordkeeping and l Labeling	sons/ person	age		~		'		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	1			25	ordkeeping and l Labeling	sons/ person	age		•		'		Thermal test strips Permit Requirement, Prerequisite for Operation		
	/			Safe Water, Rec	ordkeeping and Labeling er available; adeq	Food Packa	age re, safe		✓ ✓		✓ 		Thermal test strips		
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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)

F . 11' 1	A	DI : 1 A	11	G': /G: /		Tr. 70				
Establishment Name: Shenan Z lounge		Physical Address: I -30		City/State: Rockwall		License/Permit # 8897	Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS										
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
Beer c	oolers		Back bar beer	43						
	41/41/40		Bottle	38						
Truc	k bottle cooler	37								
	cold top empty									
11401	t cold top cripty	00								
•	AN INCIDENTAL OF VOLUE FOR		SERVATIONS AND CORRECT			TE COMPLETONIC OPCE	NATED AND			
Item Number	AN INSPECTION OF YOUR E <mark>ST</mark> N <mark>OTED BELOW: A</mark> LL TEMPS TA		IT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO TI	IE CONDITIONS OBSE	RVED AND			
	Main bar hot water 12	0								
42/45	Clean under around e	quipment								
45	To clean under hoses	wrapped	in tape							
34	Fruit flies in bar area									
42/45	Deep clean sticky pole	es (legs to	counter) and other surfa	ces etc						
45	Grout issues!!!		·							
45	Clean clean floors etc	i								
39/40		<u> </u>	ss / watch mug storage - w	atch mout	h portion	 าร				
42	Nee to clean shelves i									
	Z lounge									
	New cooler installed									
	New shelves in cooler	 S								
	Hot water 122	<u>-</u>								
45		er under	equipment - push to drain							
42	Need to clean Bev noz		oquipinioni puon to di aii.							
	Hand sink equipped Watch freezer in bar									
32	To address peeling sticky hose wrapping over ice well									
02	Hot water in RR 100									
	Doors to rr are getting replaced									
	Discussed wiping cloths in buckets of Sani / wetting cotton first /total immersion									
40	For non hand sink area - to use sleeved straws									
70	Back area :									
40	Food truck only used on Saturday- need to keep to go packages of cups off floor / watch storage									
40	Back bar to address storage and handling of straws									
40/45	Hot water in back bar 112 / to address walls where chipped									
42/45 34	General detailed cleaning / all red buckets come from three comp /200 ppm / clean fan in this area / seal wood To address gap at side door from main bar									
Neceived	by:		Print:			Title: Person In Charg	e/ Owner			
(signature)	See abou	e'e					-			
Inspected (signature)	by:		Print:							
(orgnature)	Kelly Kírkpo	ıtrick	$^{\prime}\mathcal{RS}$			Samples: Y N	# collected			