

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 06/15/2023	Time in: 9:07	Time out: 11:48	License/Permit # Fs8897	Food handlers 35	Food managers 4	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	-----------------------------------	----------------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Shenaniganz Z lounge	Contact/Owner Name: Ripp	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	7/93/A
Physical Address: 130 rockwall	Pest control : See Rosie'	Hood Na	Grease trap/ waste oil See Rosie's
Follow-up: Yes <input type="checkbox"/> No <input checked="" 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					
Approved Source									✓		
	✓					Chemicals					
	✓					✓					
Protection from Contamination										✓	
	✓					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					
			✓			✓					
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						W					
			✓			W					
Proper Use of Utensils						1					
1						✓					
1									✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Andrew Huffman	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: Shenan 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
Beer coolers		Back bar beer	43		
41/41/40		Bottle	38		
Truck bottle cooler	37				
Truck cold top empty	38				

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 TAKEN in F
	Main bar hot water 120
42/45	Clean under around equipment
45	To clean under hoses wrapped in tape
34	Fruit flies in bar area
42/45	Deep clean sticky poles (legs to counter) and other surfaces etc
45	Grout issues!!!
45	Clean clean floors etc j
39/40	Watch straw storage - no access / watch mug storage - watch mouth portions
42	Nee to clean shelves inside coolers
	Z lounge
	New cooler installed
	New shelves in coolers
	Hot water 122
45	Address standing water under equipment - push to drain
42	Need to clean Bev nozzles
	Hand sink equipped
	Watch freezer in bar
32	To address peeling sticky hose wrapping over ice well
	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
	Back area :
	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
	Hot water in back bar 112 / to address walls where chipped
42/45	General detailed cleaning / all red buckets come from three comp /200 ppm / clean fan in this area / seal wood
34	To address gap at side door from main bar

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)