\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall \$stablishment Inspection Report Image: City of Rockwall Image: City of Rockwall											g						
Date: Time in: Time out: License/Pe 06/05/2024 9:18 11:37 FS-88													$\begin{array}{c c} Food \ handlers \\ 17 \\ 4 \end{array} Food \ Managers \\ Page \underline{1} of \underline{2} \\ \end{array}$	2			
			f Ins		tion: 🖌 1-Routine 🚺 2-Follow Up 🚺 3-Compla e: Contact/Owner		le:	4-]	Inve	stiga	atio	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E			
Shenaniganz Rosie's grillRippPhysical Address:Pest control :								Нос	bd			Trea	xee trap: waste oil : Follow-up: Yes□ 6/94/A	4			
	1290 East Interstate 30 Rockwall, TX 75087 Versacor 05/01/2024							05/3	0/20		Le	s 45	Son 4/15/2024 No ₽ Pics				
M	urk tl	Com ne ap	plia prop	ice S riate	points in the OUT box for each numbered item Mark	-	in app	propr	iate l	box f	or IN	I, NC	pplicable $COS = corrected on site Mark an V in appropriate box for R$	1			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status										tive Action not to exceed 3 days							
O U T	I N	$ \begin{array}{c c} N & N \\ O & A \\ S \end{array} \begin{array}{c} C \\ Time and Temperature for Food Safety \\ (F = degrees Fahrenheit) \end{array} $						O U T	I N	N O	N A	C O S	Employee Health	R			
		~			1. Proper cooling time and temperature Sheet pans							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 eves, nose, and mouth				
	~	_			3. Proper Hot Holding temperature(135°F)	_	-		~	Posted at all hand sinks							
		V			 4. Proper cooking time and temperature 								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2					_		V			•	Gloves 15. No bare hand contact with ready to eat foods or approved				
		~		Hours)						~			alternate method properly followed (APPROVED Y. N.)	_			
		/			6. Time as a Public Health Control; procedures & records Prep only								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source			Pasteuri					Pasteurized eggs used when required Cooking / ca in menu				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods	ned from approved source; Food in and unadulterated; parasite					Chemicals						
	~				8. Food Received at proper temperature Taking temps				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	-				Protection from Contamination	-			· ·				Water only 18. Toxic substances properly identified, stored and used				
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							•				Watch Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>300</u> ppm/temperature 50-100					19. Water from approved source; Plumbing installed; proper backflow device							
		~			11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Poi					oints R		olati 0	ions I	Req N	uire N	Cor	rrective Action within 10 days	R				
U T	N	N O	N A	C O S	Demonstration of Knowledge/Personnel	ĸ		U T	N N	0	A	o s	Food Temperature Control/ Identification	ĸ			
	~				 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4 				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition Good				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
F	/				23. Hot and Cold Water available; adequate pressure, safe See	F							Thermoworks Permit Requirement, Prerequisite for Operation				
	- -	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			╞		30. Food E					30. Food Establishment Permit (Current/ insp sign posted)					
	•	Conformance with Approved Procedures											Posted Utensils, Equipment, and Vending				
	~			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Twice per day line checks					~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				Watch condition and replace as needed 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					Core Items (1 Point) Violations Require Corrective	Act	tion	Not	to E	xcee	ed 9() Da	ays or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R			
т 1				3	34. No Evidence of Insect contamination, rodent/other animals	T		1		~		3	41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use					·			Physical Facilities				
W	~				36. Wiping Cloths; properly used and stored Discussed wetting first before putting in bucket	:		1					42. Non-Food Contact surfaces clean				
W					37. Environmental contamination Watch in wif				~				43. Adequate ventilation and lighting; designated areas used Watch and add where needed				
	38. Approved thawing method Cooler/ cooking / cool running water							~				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
20 Titonalia					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean				
1				~	dried, & handled/ In use utensils; properly used Inverted bowls 40. Single-service & single-use articles; properly stored			1					 46. Toilet Facilities; properly constructed, supplied, and clean See 47. Other Violations 				
	~				and used Watch storage			1					See				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: aniganz Rosie's	Physical A 1290 Eas	t Interstate 30 Rockwall, TX 7	75087 F	ity/State: Rockwal	I	License/Permit # Page 2 o Fs 8894		<u>2</u> of <u>2</u>			
X. A			TEMPERATURE OBS	SERVATI	1	T. (T)			a b			
Item/Loc		<u>Temp F</u>	Item/Location		<u>Temp F</u>	Item/Locati			<u>Temp F</u>			
Expo c	old top ambient inside	37	Salad cold	top			Wic					
C	ut tom /oico	37/35	Cut tom /pa	sta	37/38	Cut tomatoes / butter milkr			41/41			
Up	oright freezer	Htt	Boiled eggs-/gr	eens	-38/41	Precooked wings /mango 4			41/41/			
Up	oright cooler	41	Sandwich u	ınit	39	Drawer flat top			40			
Ba	atter/xhicken	37/39	Pico / cut to	om	32-35	Tomatoes			38			
Dess	ert cooler queso	37	Inside choopedn	chick	35	Pizza table inside sausage			40			
Pizz	a table cut tom	32	Drawer unit unde	er grill	41							
F	Pepp/ beef	37/41	Raw chick/b	eef	28/39							
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F												
	Consumer advisory in menu											
	Hot water temp hand sinks -114 /											
	Three comp. 123											
	Flooring looks great in kitchen											
	Confirmed air gap @ ice bin											
	Dismachine-50-100											
	Three comp sink sanitizer 300-400 per label											
39	Saran Wrap faucet /to move pots up											
	Dates look good in wic											
W	Watch condensation in wif											
34	Back door needs weatherstripping											
45	Need to repaint walls i	in dry sto	rage - epoxy									
	Posters printed for har	-										
	Hot water At front han	dnsinks ⁻	117/104/116									
	Watch cutting boards											
	Avoid over stocking cold top unit pasta											
42	Need to clean hood fil	ters										
47	Repair door handles to upright coolers											
	Hot water at pizza 116											
	Consumer advisory in menu confirm											
	Main restrooms soap / towels / 114/ 116											
46	To add wash hands signs in rr											
45	Mop closet needs tic											
D			D			1						
Received (signature)	See abov	/e	Print:				Title: Person In Charge/	Owner				
Inspected (signature)	l by:		Print:									
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collected												