Retail Food Establishment Inspection Report

City of Rockwall

First aid kit	v
Allergy policy/training	<u> </u>
Vomit clean up Employee health	<u> </u>
Employee health	L

0	ate: 3/0				1 1	Time out: 12:45		FS 88							Food handlers Food managers Page 1 of	2
	i rpo tabli			_	tion: 1-Routine	2-Follow U		3-Complaintact/Owner N		4-I	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE
					osie's grill		Ripp		anic.						✓ Number of Violations COS:	/۸
	ysica 90 E			ss:			st contr	rol : 05/01/22		Hoo 04/25					e trap/ waste oil Follow-up: Yes V	/ 🖰
	(Com	pliar	ice S	tatus: Out = not in con	npliance IN = in	complia	ance NO	= not o	bserv	ed		\ = no	ot ap	oplicable COS = corrected on site R = repeat violation W- Wat	tch
Ma	ark tl	ne ap	prop	riate	points in the OUT box for e										, NA, COS Mark an vin appropriate box for R ive Action not to exceed 3 days	
Co	mpli			tus						_	mpli:	ance		us	To remove not to exceed 5 days	R
U	N	N O	N A	o s	Time and Tem (F = de	perature for Fe grees Fahrenhe		fety	R	U	N	N O	A	C O S	Employee Health	, n
		/			1. Proper cooling time at No left overs U	nd temperature JSed					/				12. Manag ement, food employees and conditional employees; knowledge, responsibilities, and reporting	
_					2. Proper Cold Holding to	temperature(41	°F/ 45°I	F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					Gravy 45/ cold		•	111011 43							Employee poster posted	
	/				3. Proper Hot Holding to Ambient										Preventing Contamination by Hands	
		/			4. Proper cooking time a						/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves	
		/			6. Time as a Public Heal	lth Control; pro	cedures	& records			_				Highly Susceptible Populations	
															16. Pasteurized foods used; prohibited food not offered	
						proved Source									Pasteurized eggs used when required Cooking	
	/				7. Food and ice obtained good condition, safe, and destruction Commen	d unadulterated									Chemicals	
	/				8. Food Received at prop To check temps		;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					•	from Contami	nation			-	~				Water 18. Toxic substances properly identified, stored and used Watch storage	
	/				9. Food Separated & propreparation, storage, disp			ng food							Water/ Plumbing	
	•/				10. Food contact surface	es and Returnab	les ; Cle	eaned and			./				Water from approved source; Plumbing installed; proper backflow device	
					Sanitized at 200 p									- 1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		/			reconditioned	r returned, prev	lously s	erved or			~				disposal	
					Prio	ority Founda	ation I	tems (2 Poi	nts) vi	olati	ons i	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Persor	nnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	/			5	21. Person in charge preaand perform duties/ Cert						/			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no un	nauthorized pers	sons/ pe	rsonnel			/				28. Proper Date Marking and disposition Good	
					Safe Water, Recor	dkeeping and l	Food Pa	ackage			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	/				23. Hot and Cold Water		uate pre	essure, safe							Yes Permit Requirement, Prerequisite for Operation	
			/		24. Required records avadestruction); Packaged F		ck tags;	; parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance w	vith Approved	Proced	ures							Utensils, Equipment, and Vending	
			~		25. Compliance with Va HACCP plan; Variance processing methods; man	obtained for spe	ized Pro ecialize	ocess, and d			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					No specialized Cons	umer Advisory	y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	_				26. Posting of Consumer foods (Disclosure/Remir						_				See rusty shelving 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
L					In menu			Ü	4				100		Confirmed new machine	
0	I	N	N	С	,		•		Action R	О	I	N	N	С	ys or Next Inspection , Whichever Comes First	R
U T	N	0	A	o S	34. No Evidence of Inser	of Food Contan				U T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)	
1					animals Fruit flies						- 1	/			41.Original Container labeling (Burk 1000)	
W					35. Personal Cleanliness Beard restrai	nts etc									Physical Facilities	
	/				36. Wiping Cloths; prop Watch storage	to be in	ored buck	cets		1					42. Non-Food Contact surfaces clean See	\perp
W					37. Environmental conta Watch in coole	ers				w		_			43. Adequate ventilation and lighting; designated areas used One light out over line	
		/			38. Approved thawing m Pull thaw	nethod					~	7			44. Garbage and Refuse properly disposed; facilities maintained Watch	
					Proper	r Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean See	
1					39. Utensils, equipment, dried, & handled/ In use See					w					46. Toilet Facilities; properly constructed, supplied, and clean Equipped one stall missing covered container	
\vdash	-				40. Single-service & single	alo uso articlos		1	_	H	-+				47. Other Violations	-

Tech arrived to repair Retail Food Establishment Inspection Report at time of inspection City of Rockwall

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

Form EH-06 (Revised 09-2015)

Beard restraints on site to use / hats used in prep and service

Shenaniganz Rosie's grill I-30 Rockwall Fs 8894 TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Upright cooler Dressing / tomatoes 39/39 Chicken / tomatoes/ 38/38 Flat steak/ mozz / chk 40/40/40 Sauce / chives for reference 39/39 Raw chicken 38 Dessert cooler 38 Grill cold top 36/37 Steam table ambient 149-159 Deep freezer -10 Cheese/ rice 40/40 Fry station ambient 50 Pizza table cheese 40	Establishe			de to use / Hats use	ity/State:	•	0 of 0					
Temp						""	e <u>2</u> 01 <u>3</u>					
Cold top unit expo Drawer unit Dressing / tomatoes 39/39 Chicken / tomatoes/ 38/38 Flat steak/ mozz / chk Sauce / chives for reference 39/39 Raw chicken 38 Dessert cooler 38 Grill cold top 36/37 Steam table ambient 149-159 Deep freezer -10 Cheese/ rice 40/40 Fry station ambient 50 Pizza table cheese 40 Upright Right side food temps 4.3 Tomatoes / sausage 38/40 Sauce / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 Upright Proceser 10 Upright Responsible Statistics Statis												
Dressing / tomatoes 39/39 Chicken / tomatoes/ 38/38 Flat steak/ mozz / chk 494946 Sauce / chives for reference 39/39 Raw chicken 38 Dessert cooler 38 Grill cold top 36/37 Steam table ambient 149-159 Deep freezer -10 Cheese/ rice 40/40 Fry station ambient 50 Pizza table cheese 40 Upright Right side food temps 43 Tomatoes / sausage 38/40 Sauce / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See See above Price 10 Sauce / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See See above Price 40/40 Fry station ambient 50 Pizza table cheese 40 Upright freezer 10 See See above Price 40/40 Fry station ambient 50 Pizza table cheese 40 Upright freezer 10 See See above Price 40/40 Fry station ambient 50 Pizza table cheese 40 Upright freezer 10 See Sausage 38/40 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 See Sausage 40 Fries: 149-159 See Sausage 40 See Sausage 40 See Sausage 40 Fries: 149-159 See Sausage 40 Fries: 149-159 See Sausage 40 See			remp r		Temp 1		Temp 1					
Sauce / chives for reference 39/39 Raw chicken 38 Dessert cooler 38 Grill cold top 36/37 Steam table ambient 149-159 Deep freezer -10 Cheese/ rice 40/40 Fry station ambient 50 Pizza table cheese 40 Upright Right side food temps 43 Tomatoes / sausage 38/40 Sauce / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 OSERVATIONS AND CORRECTIVE ACTIONS DIRECTIONS OF YOUR SYNARISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTION TO THE CONDITIONS OBSERVED AND CORRECTIVE ACTIONS OF YOUR SYNARISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTION IN 138 to be careful 39 Store ice scoop with handle out of ice / protect plates on counter / and Bowles 42 Need to clean dry dek-sticky under glasses 11 Discussed crispy fried bacon allowed at room temp will need to render it completely dry 42/45 GeneralDetailed cleaning inside and under equipment and around etc 32 Will monitor cold top unit for fry station Just turned on ambient 51 F W Watch lighting over prep area in expose area - where knives are used 32 To address duct tape on door handle to upright cooler Pizza area - watch lighting / hot water 100 at hand sink 42/45 Minor detailed cleaning inside cooler non food / under equipment 36 Watch placement of cloth towels various locations throughout Kit Keep drains clean / watch interior of ice machine / replace tiles with washable over ice machine 129 Pixza area - watch lighting / hot water 100 at hand sink 42/45 Minor detailed cleaning inside cooler non food / under equipment 39 Watch placement of elprons next to clean dishes on rack Dishmachine 100 ppm / Reminder to remove plastic liner on Dishmachine as this will bake on and become a sanitation. Issue of not 39 Watch placement of clean dish rack next to chemicals Dispenser at three comp Wic raw chicken 38.cooked 38 cheese 41/ tomatoes 41/ pasta 41/ ground beef cooked 38 Good date marking Need to clean inside drawers under table Using yellow digital thermo and laser for ambient / test strips for quats and bleach on site Wiping cloths separated												
Grill cold top Cheese/ rice 40/40 Fry station ambient Fight side food temps Right side food temps A1 Tomatoes / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright Sauce / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 OBSERVATIONS AND CORRECTIVE ACTIONS More below Hot water 100 at hand sinks and 111 in wash sink of three comp sink / up to 138 to be careful 39 Store ice scoop with handle out of ice / protect plates on counter / and Bowles 40 To address handling of straws and keeping mouth portion from contamination sleeved is better 42 Need to clean dry dek -sticky under glasses 11 Discussed crispy fried bacon allowed at room temp will need to render it completely dry 42/45 GeneralDetailed cleaning inside and under equipment and around etc 02 Will monitor cold top unit for fry station Just turned on ambient 51 F Watch lighting over prep area in expo area - where knives are used 32 To address duct tape on door handle to upright cooler Pizza area - watch lighting / hot water 100 at hand sink Watch placement of cloth towels various locations throughout Kit Keep drains clean / watch interior of ice machine / replace tiles wirh washable over ice machine 39 Watch placement of aprons next to clean dishes on rack Dishmachine 100 ppm / W Reminder to remove plastic liner on Dishmachine as this will bake on and become a sanitation. Issue of not such a clean dish rack next to chemicals Dispenser at three comp Wic raw chicken 38:cooked 38/ cheese 41/ tomatoes 41/ pasta 41/ ground beef cooked 38 Good date marking Need to clean niside drawers under table Using yellow digital thermo and laser for ambient / test strips for quats and bleach on site Wiping cloths separated between uses Confirmed air curtain 45 Time to clean air vents where needed / watch paint chipping in office and dry storage from cans Watching for dented cans / watch storage of paper plates etc (Before tech arrived) Print: **Coulons*** **Coulons***	Dres	sing / tomatoes	39/39	Chicken / tomatoes/	38/38	Flat steak/ mozz / chł	40/40/40					
Cheese/ rice Upright	Sauce	/ chives for reference	39/39	Raw chicken	38	Dessert cooler	38					
Upright Right side food temps 4.3 Tomatoes / sausage 38/40 Sauce / sausage 41/41 Left side food temps 41/42 Inside temp ham 40 Upright freezer 10 OBSERVATIONS AND CORRECTIVE ACTIONS OBSERVATIONS AND CORRECTIVE ACTIONS Hot water 100 at hand sinks and 111 in wash sink of three comp sink / up to 138 to be careful 39 Store ice scoop with handle out of ice / protect plates on counter / and Bowles 40 To address handling of straws and keeping mouth portion from contamination sleeved is better 42 Need to clean dry dek -sticky under glasses 11 Discussed crispy fried bacon allowed at room temp will need to render it completely dry 42/45 General Detailed cleaning inside and under equipment and around etc 42 Will monitor cold top unit for fry station Just turned on ambient 51 F W Watch lighting over prep area in expo area - where knives are used 32 To address duct tape on door handle to upright cooler Pizza area - watch lighting / hot water 100 at hand sink 42/45 Milnor detailed cleaning inside cooler non food / under equipment 42/45 Watch placement of cloth towels various locations throughout 43/45 Watch placement of agrons next to clean dishes on rack 51/46 Dishmachine 100 ppm / W Reminder to remove plastic liner on Dishmachine as this will bake on and become a sanitation. Issue of not 39 Watch placement of clean dish rack next to chemicals Dispenser at three comp Wife raw chicken 38:cooked 38/ cheese 41/ tomatoes 41/ pasta 41/ ground beef cooked 38 Good date marking Need to clean inside drawers under table Using yellow digital thermo and laser for armbient / test strips for quats and bleach on site Wiping cloths separated between uses Confirmed air curtain 45 Time to clean air vents where needed / watch paint chipping in office and dry storage from cans Watching for dented cans / watch storage of paper plates etc See above Inspected by: Ambient temps at end of inspection were lowered to 41 on left side and 47 on right side of fry cooler Inspected by: Aprilation 18	G	Grill cold top	36/37	Steam table ambient	149-159	Deep freezer	-10					
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Upright freezer 10		Upright		Right side food temps	43	Tomatoes / sausage	38/40					
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