## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

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

06/05/202	24	Time in: 9:18	Time out: <b>11:37</b>		FS-8		,					$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	2_	
		tion: 1-Routine	2-Follow U		3-Complai	_	4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE	
Establishment N Shenaniganz		lounge and bars		Ripp	act/Owner N	lame:						* Number of Repeat Violations: ✓ Number of Violations COS:	/ A	
Physical Address: Pe			Pest control : Hood Na						e trap/ waste oil Follow-up: Yes 79/91/	9/91/A				
Complianc		Status: Out = not in con	$\frac{1}{\text{mpliance}} = \frac{1}{\text{in}}$		nce NO	$\mathbf{j} = \text{not } 0$		ved	NA	L		pplicable COS = corrected on site R = repeat violation W-Wa	atch	
Mark the appropri	iate	points in the <b>OUT</b> box for	each numbered it	tem	Mark •							NA, COS Mark an In appropriate box for R ive Action not to exceed 3 days		
Compliance Statu		1110	ity items (3	1 Ollits	s) violutions		C	ompli	ance	Stat	us	we Action not to exceed 3 days	R	
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				ety	R	O I N N C U N O A O S			A A	o	Employee Health			
1. Proper cooling time and temperature									Б	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Т			
	2 Propor Cold Holding tamparatura(41°E/45°E)						•				13. Proper use of restriction and exclusion; No discharge from	_		
2. Proper Cold Holding temperature(41°F/ 45°F)				)		W	/				eyes, nose, and mouth			
3. Proper Hot Holding temperature(135°F)											Posted at all hand sinks  Preventing Contamination by Hands			
	4. Proper cooking time and temperature						1				14. Hands cleaned and properly washed/ Gloves used properly			
		5. Proper reheating proc	edure for hot ho	olding (1	65°F in 2							15. No bare hand contact with ready to eat foods or approved	+	
	Hours)							•				alternate method properly followed (APPROVED Y. $N$ .) Gloves		
<b>'</b>		6. Time as a Public Hea	lth Control; pro	cedures	& records							Highly Susceptible Populations		
		Ani	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
<del> </del>		7. Food and ice obtained		l source:	Food in							Tasteanized eggs asset minimized	_	
		good condition, safe, an	d unadulterated									Chemicals		
		destruction US food										17 February and the Land Wester France		
		8. Food Received at pro At receiving	per temperature	;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
			from Contami	nation				<b>/</b>				Water only limes/oranges  18. Toxic substances properly identified, stored and used	+	
		9. Food Separated & pro	otected, prevente	ed durin	g food			_						
		preparation, storage, dis		_								Water/ Plumbing		
		10. Food contact surface Sanitized at 300-4	es and Returnab ppm/temperatur	les ; Cle e	aned and		3					<ol> <li>Water from approved source; Plumbing installed; proper backflow device</li> </ol>		
		11. Proper disposition o	f returned, previ	iously se				_			Ī	Watch and maintain air gap at three com  20. Approved Sewage/Wastewater Disposal System, proper	р	
		reconditioned Disca	ardod									disposal		
		Dioo	arueu									and some		
0 1 N N	C				tems (2 Po	_			_			rective Action within 10 days	R	
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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)

Establishment Name: Shenaniganz Z-lounge		Physical A 1290 Ea	Address: st Interstate 30 Rockwall , TX 7	City/State: Rockwall	License/Permit # Fs8897	Page <u>2</u> of <u>2</u>						
	<b>_</b>	<u> </u>	TEMPERATURE OBS	ERVATIONS								
Item/Location		Temp F	Item/Location	Temp F 1	tem/Location	Temp 1						
Keg c	Keg cooler oranges											
Wine /bottle		39										
-	Bottle cooler											
	Beer cooler z											
Be	eer cooler z2	36										
Back b	Back bar bottle ambient temp											
	Keg cooler	3										
			SERVATIONS AND COR									
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR A	TTENTION IS DIRECTI	ED TO THE CONDITIONS OBSE	RVED AND						
	Hs 113/ 3 comp 120'											
	Reconnect hoses to g	un boots	<b>S</b>									
39	Need to protect mouth											
	Watch hoses and tape	•										
42	To clean fan guard in d											
	All bottles covered at r											
	New shelves in cooler											
	KeepBev hoses clean											
42	Scrub handles to all ed	nuinmen	<u> </u>									
19		• •										
W												
• • •	Using quats tabs - tes	•										
	RR equipped - 100:12	•										
	· · · · ·											
37	Zlounge 3compm115/ hs 115  Watch frost in froezer for muse, keep defrected.											
- 07	Watch frost in freezer for mugs - keep defrosted  Plugs in beer dispensers at night aid in pest control											
W	Discussed wetting clo		•	nuckets / avoid h	anging out of bucket							
- **	To keepStraws in cont			backets / avoid it	ariging out of buoket							
	Truck -not in use	anicis w	Tille III Walt Station									
	Back bar - hot water -	104										
	Hand sink equipped											
	Bottles covered with c											
32			COS									
19	,											
W												
- vv	Working on ceiling	Jai										
	vvoiking on ceiling											
!!	Need pics of both hair	gaps!!!										
Received (signature)	by:	-	Print:		Title: Person In Char	ge/ Owner						
(signature)	See abou	e'										
Inspecte (signature)	d by:	L , Y	Print:									
( a	Kelly Kirkpa	trick	RS		Samples: Y N	# collected						