

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: 06/05/2024	Time in: 9:18	Time out: 11:37	License/Permit # FS-8897	Food handlers 17	Food managers 4	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Shenaniganz z lounge and bars			Contact/Owner Name: Ripp		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1290 East Interstate 30 Rockwall , TX 75087			Pest control : See main		Hood Na	
			Grease trap/ waste oil LES - see main		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics	
9/91/A						

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						R
OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
Approved Source						
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US foods	
	✓				8. Food Received at proper temperature At receiving	
Protection from Contamination						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300-4 ppm/temperature <small>Per label in kitchen sink</small>	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded	
Employee Health						
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	W	✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at all hand sinks	
Preventing Contamination by Hands						
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
Highly Susceptible Populations						
				✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Chemicals						
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only limes/oranges	
	✓				18. Toxic substances properly identified, stored and used	
Water/ Plumbing						
				3	19. Water from approved source; Plumbing installed; proper backflow device Watch and maintain air gap at three comp	
				✓	20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status						R
OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel						
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 17	
Safe Water, Recordkeeping and Food Package Labeling						
	✓				23. Hot and Cold Water available; adequate pressure, safe Equipped	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
Conformance with Approved Procedures						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory						
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Emailed new poster :to post/ingredients by request	
Food Temperature Control/ Identification						
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		✓			28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In date	
Permit Requirement, Prerequisite for Operation						
	✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
Utensils, Equipment, and Vending						
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
		✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Using quats	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status						R
OUT	IN	NO	NA	COS		
Prevention of Food Contamination						
W					34. No Evidence of Insect contamination, rodent/other animals cleaning /?Watch for fruit flies	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
W	✓				36. Wiping Cloths; properly used and stored Discussed wiping cloth wetting before and storing totally in bucket	
1					37. Environmental contamination See	
		✓			38. Approved thawing method	
Proper Use of Utensils						
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
		✓			41. Original container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used Watch	
	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch	
1					45. Physical facilities installed, maintained, and clean See	
W	✓				46. Toilet Facilities; properly constructed, supplied, and clean Confirmed	
					47. Other Violations	

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: Shenaniganz Z-lounge	Physical Address: 1290 East Interstate 30 Rockwall , TX 75087	City/State: Rockwall	License/Permit # Fs8897	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Keg cooler oranges	38				
Wine /bottle	39				
Bottle cooler	34				
Beer cooler z	35				
Beer cooler z2	36				
Back bar bottle ambient temp	31				
Keg cooler	3				

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
	Hs 113/ 3 comp 120'
	Reconnect hoses to gun boots
39	Need to protect mouth portions
	Watch hoses and tape etc and cleaning
42	To clean fan guard in coolers where needed
	All bottles covered at night to protect
	New shelves in coolers
	KeepBev hoses clean
42	Scrub handles to all equipment
19	Need air gap at three comp in main bar
W	Straws on back bar/ unsleeved / watch and protect
	Using quats tabs - test strips
	RR equipped - 100:120/116
	Zlounge 3comp115/ hs 115
37	Watch frost in freezer for mugs - keep defrosted
	Plugs in beer dispensers at night aid in pest control
W	Discussed wetting cloths before placing in sanitizer buckets / avoid hanging out of bucket
	To keepStraws in containers while in wait station
	Truck -not in use
	Back bar - hot water -104
	Hand sink equipped
	Bottles covered with cups
32	To seal any and all wood surfaces
19	Need air gap at ice bin in back bar
W	Watch flooring in this bar
	Working on ceiling
!!	Need pics of both hair gaps!!!

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

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