Health Department Inspection City of Rockwall

Additional info	Routine inspection	01/26/2023
	Bar area	

TEMPERATURE OBSERVATIONS		ment Name: lock brewing company (bar	Physical A	address: Goliad		City/State: Rockwall	License/Permit # FS 0001393	2 / 15 CFM/Handler
Beer wic 36 Cooler 1 45 Cooler 2 46 Cooler 2 46 Beer wic 36 Cooler 3 45 Cooler 4 45 Cooler 5 46 Beer wic 45 Cooler 6 45 Cooler 8 45 Cooler 9 46 Coole					URE OBSERVAT	TIONS		GI III, ITAITAIO
Cooler 1 45 Cooler 2 46 Cooler 2 46 Cooler 3 46 Cooler 4 46 Cooler 4 46 Cooler 5 46 Cooler 6 46 Cooler 7 46 Cooler 8 46 Cooler 8 46 Cooler 9 46 Coole	Item/Loc	ation	Temp F	Item/Location		Temp F Item	/Location	Temp F
Cooler 2 46 OBSERVATIONS AND CORRECTIVE ACTIONS Item Number NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies	Beer v	vic	36					
Beer taps are plugged at night to prevent fruit flies		Cooler 1	45					
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies		Cooler 2	46					
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Number NOTED BELOW: all temps in F Restrooms equipped Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies	τ.	T						
Sanitizer buckets Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies			STABLISHMI	ENT HAS BEEN MAD	DE. YOUR ATTENT	TION IS DIRECTED	TO THE CONDITIONS OBSERVE	ED AND
Avoid using wicker baskets Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Dishmachine 1 - 100 Ppm Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies			ckote					
Dishmachine 2,- 100 ppm Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies		<u> </u>						
Discussed having an asterisk on the menu to max the the items allowed to be ordered not thoroughly cooked and asterisk the warning at the bottom Sanitizer bucket - too strong diluted to 100 ppm while on site W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
W Avoid reuse of cardboard for storage of lemons Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies			<u> </u>	to max the the items	allowed to be orde	ered not thoroughly	cooked and asterisk the warning	at the bottom
Rinsing produce before cutting Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies		Sanitizer bucket - too	strong	diluted to 100	ppm while c	n site		
Gloves used to cut lemons and limes Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies	W	Avoid reuse of cardbo	ard for st	orage of lemor	าร			
Air gap at ice bin confirmed Beer taps are plugged at night to prevent fruit flies								
Beer taps are plugged at night to prevent fruit flies				limes				
		<u> </u>		to provent fruit	flico			
			i at nignt	to prevent truit	IIIes			
		Dai looko good						
Received by: Print: Title: Person In Charge/ Owner	Received	by:					Title: Person In Charge/ O	wner
Cory Cannon		Cory Car	non					
Cory Cannon Inspected by: (signature) Kelly kirkpatrick RS Print: Followup: Y N Discarded food?	Inspected (signature)	_{1 by:} Kelly kírkþa	utríck	Print:				