Followup City of Rockwall Vomit clean up										Allergy policy/traini	ng								
	Date: Time in: Time out: License/P 01/26/2023 12:44 2:51 FS 0							ermit # 001393					Food handlers Food managers 15 2 Page $\frac{1}{2}$ of	2					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								nt 4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE				
Si	Establishment Name:Contact/Owner NSiren Rock brewing companyCory and Eva													* Number of Repeat Violations: Viumber of Violations COS: se trap/waste oil Follow-up: Vesk					
	Physical Address: Pest control : 310 S Goliad Icon 01/23/2023													se trap//waste oil Follow-up: Yes Z 23/73/ waste 11/23/2022 1500 No	U				
М										not observed $NA =$ not applicable $COS =$ correct n appropriate box for IN, NO, NA, COS						ch			
	Priority Items (3 Points) violations									ire In	nme	diate	ctive Action not to exceed 3 days	T					
	$\begin{tabular}{ c c c c c c c c c c c c c c c c c c c$					R	O U T	N	I N		C O S	Employee Health							
	1. Proper cooling time and temperature								~	•	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
3				2. Proper Cold Holding temperature(41°F/45°F) Upright cooler							~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-			
w		3. Proper Hot Holding temperature(135°F) Chicken at RT see 6 / to be tphc									<u> </u>		To post at hand sink Preventing Contamination by Hands	-					
	4. Proper cooking time and temperature								w		•		14. Hands cleaned and properly washed/ Gloves used properly Reminder to remove gloves						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						°F in 2		15. No bare hand contact with ready to eat					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)	1			
3					6. Time as a Public Hea To keep records and use	alth Control; proc e stickers or dry e	edures &	records			1	1	<u> </u>	Highly Susceptible Populations					
					Approved Source					~	•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				od in						<u> </u>	Cooking to required Chemicals						
	~				8. Food Received at pro To test always						~	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
					Protection	n from Contamir	nation			3				~	 18. Toxic substances properly identified, stored and used To label 				
3				~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									<u> </u>	Water/ Plumbing				
3				~	Moved eggs and arranged meats 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature COS						~	•			19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned Discarded								~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal City approved						
0	I	N	N	С	Prie	ority Founda	tion Iten	ıs (2 Poi	ints) R	viola 0	I	N			rrective Action within 10 days	ŀ			
U T	N	0	A	O S	21. Person in charge pre		ion of kno	wledge,		U T		0	A	O S	27. Proper cooling method used; Equipment Adequate to				
	and perform duties/ Certified Food Manager (CFM) 2 22. Food Handler/ no unauthorized persons/ personnel						V				~	Maintain Product Temperature 28. Proper Date Marking and disposition	+						
	Safe Water, Recordkeeping and Food Package							v	` /	•			To toss at 6 days / one dated 01/19 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	-					
23. Hot and Cold Water available; adequate pressure, safe							1			<u> </u>	Permit Requirement, Prerequisite for Operation	+							
	~				24. Required records av destruction); Packaged 1		k tags; par	asite			~	,			30. Food Establishment Permit (Current/ insp sign posted) Posted	T			
	<u> </u>				Conformance w	with Approved F	Procedures	5			Ľ				Utensils, Equipment, and Vending	+			
			~		25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spe	cialized	s, and			~	•			31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Cons	sumer Advisory				2					 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Time for new cutting boards 33. Warewashing Facilities; installed, maintained, used/ 				
	~				26. Posting of Consume foods (Disclosure/Remi CA in menu discuss	inder/Buffet Plate					/	•			Service sink or curb cleaning facility provided				
		_					Require Co	orrective	Action	n Noi	t to 1	Exce	ed 9	0 Da	Confirmed machine / sink too strong see 10 ays or Next Inspection, Whichever Comes First				
O U T	I N	N O	N A	C O		of Food Contam			R	O U T	I N	N O	N A	C O S	Food Identification	F			
1				0	34. No Evidence of Inse animals Small gap at		n, rodent/ot	her		1		~		0	41.Original container labeling (Bulk Food)	Т			
W					35. Personal Cleanlines	ss/eating, drinking	-	o use							Physical Facilities	T			
1					36. Wiping Cloths; prop Store in sanitiz	perly used and sto	ored			1					42. Non-Food Contact surfaces clean See	T			
1					37. Environmental conta	tamination			\square	1		1			43. Adequate ventilation and lighting; designated areas used Need to clean filters	T			
		/			38. Approved thawing r					w	/				44. Garbage and Refuse properly disposed; facilities maintained Dumpster missing 1 lid	T			
						er Use of Utensil				1					45. Physical facilities installed, maintained, and clean Need to clean hood / address peeling paint on floor				
1					39. Utensils, equipment dried, & handled/ In us Watch storage at	se utensils; proper nd use	rly used				~	•			46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
1					40. Single-service & sin and used Cardbo	ngle-use articles; 0ard	properly st	tored				~			47. Other Violations				
1					2 0.1 0.10						1			1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Cory Cannon	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishn Siren	nent Name: Rock	Physical Address: 301 S Goliad			City/State: Rockwal		License/Permit # Page <u>2</u> of FS		2 of 2		
Item/Loca	ation	TEMPERATURE OBSERVA Temp F Item/Location			TIONS Temp F	Item/Locati	tion Temp				
	ng station	Tphc	-	awer unit	<u>remp r</u>	Upright 2 door			<u></u>		
С	old top unit		Chicken	/ chicken strips	s 41/40				50/51		
Le	ttuce /radish	41/39	Fis	sh / beef	40/40	Meatballs cooked / butter 5			52/51		
Pic	o / slices tom	38/29	Feta che	ese at room temp	61	Eggs /			49		
Sa	auces inside		Ste	am table		Upri	ght meat ur	nit	DF		
Toma	ato sauce / pico	38/32	Beer c	heese/ gravy	/ 148/1154	Rib	eye / baco	n	39/38		
	Cabbage	39	Meatballs		172						
Cooked	d chicken at room temp	101									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
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										
W	Dumpster missing one lid to cover										
	Hot water at hand sink in kitchen 110										
W	Reminder that gloves are not to be washed										
06	Need to see stickers or time labels for anything you are using tphc - breadin f station is replaced every 4 hrs or less										
09	Avoid storing bowl of lettuce ON food in cold top unit / and lettuce directly ON shelf inside unit										
09	Need to store flat of shelled eggs on bottom in cold top unit and avoid storing cheese in plastic bag on them										
W	Must adhere to date marking dates day made plus 6 ex January 19th will expire January 25 th										
09	Reminder to store all raw chicken in the bottoms drawer under the grill										
06 36	If using cooked chicken as tphc must add to list and hav stole labelschicken on pan under grill 101										
02	Reminder that dry towels spread bacteria wiping cloths to be returned to sanitizer when not in use										
10	To discard feta cheese at room temp 61 F if using tphc must have sticker and discard at 4 hrs										
10	Reminder to set up sanitizer first thing before beginning work										
	Not par frying potatoes so raw potatoes are cut and rinsed and added corn starch and cooked within 4 hrs										
39	Cut Brussels to be kept on ice or use whiting 4 hrs as well To confirm wood serving plates are hard wood / as well as any Utensils / shelving to be 6 inches from floor										
32								5 11 01			
	To replace cracked bus tub for fries May use dry erase board for tphc if needed										
18	To have chemical soaps we baskets moved away fromMop sink to allow mops to be placed on rack to dry										
18	Avoid storing spray bottles on shelf with cutting boards										
42/45											
	Hot water 124 / Dishmachine 100 ppm										
	Sanitizer buckets made			were over 100 pp	m chlorine	/ added (cold water to dilute	to 10)0 ppm		
	Tech has been called for chemicals										
02/37	Two door cooler is frozen in back and all foods are 49-51 af - to discard ALL TCS FOODS										
	Butter, eggs , meat , dairy , shredded cheese., cut greens , turkey et.										
	All coolers are packed over stocked and need another cooler or use wic in hallway										
40	Avoid reuse of plastic containers for spices										
W	To determine if fish need to be removed from packaging as not printed on packaging										
Received (signature)	See abov	/e	Print	:	Title: Person In Charge			Owner			
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected											