



## Retail Food Establishment Inspection Report

City of Rockwall

Received by: <b>Cory Cannon</b> <small>(Printed / covid)</small>	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: <b>Siren Rock</b>	Physical Address: <b>301 S Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Breading station	Tphc	Drawer unit		Upright 2 door	
Cold top unit		Chicken / chicken strips	41/40	Tomatoes / turkey	50/51
Lettuce / radish	41/39	Fish / beef	40/40	Meatballs cooked / butter	52/51
Pico / slices tom	38/29	Feta cheese at room temp	61	Eggs /	49
Sauces inside		Steam table		Upright meat unit	DF
Tomato sauce / pico	38/32	Beer cheese/ gravy	148/1154	Rib eye / bacon	39/38
Cabbage	39	Meatballs	172		
Cooked chicken at room temp	101				

### 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
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	If using cooked chicken as tphc must add to list and hav stole labels ...chicken on pan under grill 101
36	Reminder that dry towels spread bacteria... wiping cloths to be returned to sanitizer when not in use
02	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
	Cut Brussels to be kept on ice or use whiting 4 hrs as well
39	To confirm wood serving plates are hard wood / as well as any Utensils / shelving to be 6 inches from floor
32	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 from Mop sink to allow mops to be placed on rack to dry
18	Avoid storing spray bottles on shelf with cutting boards
42/45	General detailed cleaning needed under behind and around equipment and shelving too
	Hot water 124 / Dishmachine 100 ppm
	Sanitizer buckets made from new dispenser were over 100 ppm chlorine / added cold water to dilute to 100 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 by: <b>See above</b> <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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