

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

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

|                            |                          |                           |  |                                |                           |                           |
|----------------------------|--------------------------|---------------------------|--|--------------------------------|---------------------------|---------------------------|
| Date:<br><b>07/20/2022</b> | Time in:<br><b>10:36</b> | Time out:<br><b>12:48</b> | License/Permit #<br>FS 1393 need to post 2022 to allow to read | Food handlers<br>20 to confirm | Food managers<br><b>1</b> | Page <u>1</u> of <u>2</u> |
|----------------------------|--------------------------|---------------------------|--|--------------------------------|---------------------------|---------------------------|

Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

|   |   |   |  |
|---|---|---|--|
| Establishment Name:<br><b>Siren Rock</b>  | Contact/Owner Name:<br><b>Cory Cannon</b> | * Number of Repeat Violations: _____<br>✓ Number of Violations COS: _____ | <b>20/80/B</b>   |
| Physical Address:<br>310 S Goliad   | Pest control :<br>Icon - 06/27/2022       | Hood To provide   | Grease trap//waste oil<br>Southwaste/ Mahoney                                  |
| Compliance Status: <b>Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation <b>W</b> = Watch |   |   | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |

Mark the appropriate points in the OUT box for each numbered item Mark X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days |    |    |    |     |   |   |     |    |    |    |     |   |   |
|---|----|----|----|-----|---|---|-----|----|----|----|-----|---|---|
| Compliance Status   |    |    |    |     | Compliance Status   |   |     |    |    |    |     |   |   |
| OUT   | IN | NO | NA | COS | Time and Temperature for Food Safety (F = degrees Fahrenheit)   | R | OUT | IN | NO | NA | COS | Employee Health   | R |
|   |    |    |    |     | 1. Proper cooling time and temperature  |   |     |    |    |    |     | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting  |   |
|   |    |    |    |     | 2. Proper Cold Holding temperature(41°F/ 45°F)<br><b>Cold top unit</b>  |   |     |    |    |    |     | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth<br><b>Need poster at hand sink</b>                     |   |
|   |    |    |    |     | 3. Proper Hot Holding temperature(135°F)<br>See   |   |     |    |    |    |     | <b>Preventing Contamination by Hands</b>  |   |
|   |    |    |    |     | 4. Proper cooking time and temperature  |   |     |    |    |    |     | 14. Hands cleaned and properly washed/ Gloves used properly   |   |
|   |    |    |    |     | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)  |   |     |    |    |    |     | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )<br><b>Gloves observed</b> |   |
|   |    |    |    |     | 6. Time as a Public Health Control; procedures & records<br>Batter station unofficially   |   |     |    |    |    |     | <b>Highly Susceptible Populations</b>   |   |
|   |    |    |    |     | <b>Approved Source</b>  |   |     |    |    |    |     | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required<br><b>Used for batter and scrambled</b>      |   |
|   |    |    |    |     | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br><b>Us foods</b> |   |     |    |    |    |     | <b>Chemicals</b>  |   |
|   |    |    |    |     | 8. Food Received at proper temperature<br><b>To check temps</b>   |   |     |    |    |    |     | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br><b>Water only</b>  |   |
|   |    |    |    |     | <b>Protection from Contamination</b>  |   |     |    |    |    |     | 18. Toxic substances properly identified, stored and used<br><b>See attached</b>  |   |
|   |    |    |    |     | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting<br>Discussed order                      |   |     |    |    |    |     | <b>Water/ Plumbing</b>  |   |
|   |    |    |    |     | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature<br><b>Quats</b>                         |   |     |    |    |    |     | 19. Water from approved source; Plumbing installed; proper backflow device<br><b>Air gaps at three comp sink</b>                            |   |
|   |    |    |    |     | 11. Proper disposition of returned, previously served or reconditioned<br><b>Discarded</b>  |   |     |    |    |    |     | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |   |

| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days |    |    |    |     |  |   |     |    |    |    |     |  |   |
|--|----|----|----|-----|--|---|-----|----|----|----|-----|--|---|
| Compliance Status  |    |    |    |     | Compliance Status  |   |     |    |    |    |     |  |   |
| OUT  | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel  | R | OUT | IN | NO | NA | COS | Food Temperature Control/ Identification   | R |
|  |    |    |    |     | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)<br><b>1 and adding more</b>   |   |     |    |    |    |     | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature<br><b>Discussed batter cooling</b>                                    |   |
|  |    |    |    |     | 22. Food Handler/ no unauthorized persons/ personnel<br>All within 30 days   |   |     |    |    |    |     | 28. Proper Date Marking and disposition<br><b>Good</b>   |   |
|  |    |    |    |     | <b>Safe Water, Recordkeeping and Food Package Labeling</b>   |   |     |    |    |    |     | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br>Thermo and test strips for quats / provided chlorine ordering more |   |
|  |    |    |    |     | 23. Hot and Cold Water available; adequate pressure, safe<br><b>Yes</b>  |   |     |    |    |    |     | <b>Permit Requirement, Prerequisite for Operation</b>  |   |
|  |    |    |    |     | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   |     |    |    |    |     | 30. <b>Food Establishment Permit</b> (Current/ insp sign posted )<br><b>To post sign or permit to reference inspection report</b>                        |   |
|  |    |    |    |     | <b>Conformance with Approved Procedures</b>  |   |     |    |    |    |     | <b>Utensils, Equipment, and Vending</b>  |   |
|  |    |    |    |     | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions<br><b>Nonspecialized processing</b> |   |     |    |    |    |     | 31. Adequate handwashing facilities: Accessible and properly supplied, used<br><b>Sink in bar /</b>  |   |
|  |    |    |    |     | <b>Consumer Advisory</b>   |   |     |    |    |    |     | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used<br><b>Cutting Boards</b>                                      |   |
|  |    |    |    |     | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label<br>CA in menu / allergy training                                      |   |     |    |    |    |     | 33. Warewashing Facilities; installed, maintained, used/<br>Service sink or curb cleaning facility provided<br><b>Will hand mix sanitizer</b>            |   |

| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First |    |    |    |     |  |   |     |    |    |    |     |   |   |
|--|----|----|----|-----|--|---|-----|----|----|----|-----|---|---|
| Compliance Status  |    |    |    |     | Compliance Status  |   |     |    |    |    |     |   |   |
| OUT  | IN | NO | NA | COS | Prevention of Food Contamination   | R | OUT | IN | NO | NA | COS | Food Identification   | R |
|  |    |    |    |     | 34. No Evidence of Insect contamination, rodent/other animals<br><b>Flies</b>  |   |     |    |    |    |     | 41. Original container labeling (Bulk Food)   |   |
|  |    |    |    |     | 35. Personal Cleanliness/eating, drinking or tobacco use<br><b>Watch hair restraints and personal</b>                    |   |     |    |    |    |     | <b>Physical Facilities</b>  |   |
|  |    |    |    |     | 36. Wiping Cloths; properly used and stored<br><b>Watch placement</b>  |   |     |    |    |    |     | 42. Non-Food Contact surfaces clean<br><b>Watch</b>   |   |
|  |    |    |    |     | 37. Environmental contamination  |   |     |    |    |    |     | 43. Adequate ventilation and lighting; designated areas used  |   |
|  |    |    |    |     | 38. Approved thawing method  |   |     |    |    |    |     | 44. Garbage and Refuse properly disposed; facilities maintained   |   |
|  |    |    |    |     | <b>Proper Use of Utensils</b>  |   |     |    |    |    |     | 45. Physical facilities installed, maintained, and clean<br><b>Watch</b>  |   |
|  |    |    |    |     | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used<br><b>See</b> |   |     |    |    |    |     | 46. Toilet Facilities; properly constructed, supplied, and clean<br><b>Watch paper towels in RR - not protected / but lids on toilets</b> |   |
|  |    |    |    |     | 40. Single-service & single-use articles; properly stored and used   |   |     |    |    |    |     | 47. Other Violations  |   |

# Retail Food Establishment Inspection Report

City of Rockwall

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>Cory Cannon</b><br>Printed /covid | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly kirkpatrick RS</i>         | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

|  |  |                                |                                    |             |
|--|--|--------------------------------|------------------------------------|-------------|
| Establishment Name:<br><b>Siren Rock</b> | Physical Address:<br><b>310 S Goliad</b> | City/State:<br><b>Rockwall</b> | License/Permit #<br><b>FS 1393</b> | Page 2 of 2 |
|--|--|--------------------------------|------------------------------------|-------------|

### TEMPERATURE OBSERVATIONS

| Item/Location                      | Temp F   | Item/Location               | Temp F | Item/Location    | Temp F |
|------------------------------------|----------|-----------------------------|--------|------------------|--------|
| Bar cooler                         | 42       | Drawer unit                 |        | 2 door           |        |
| Cooler 2                           | 45       | Beef / fish                 | 39/39  | Gravy / chicken  | 41/41  |
| Wic keg                            | 36       | Raw chicken / turkey slices | 40/39  | Fish / beef      | 41/41  |
| Cold top unit                      |          | Steam table                 |        | Butter /fish pan | 39/40  |
| Left side tomatoes                 | 39       | Bacon gravy                 | 144    |                  |        |
| Pico                               | 40       | Mashed pot                  | 140    |                  |        |
| Rt side cut tomatoes               | 45       | Freezer                     | -10    |                  |        |
| Hamburgers shrimp and bean burgers | 50/48/49 | Deep freezer                | -11    |                  |        |

### 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           | Bar: replaced and added sinks / one hand sink and one dump sink — to identify / watch straw handling  |
| 34/45/42    | Observed flies / keep area under tables and sinks clean and dry / clean inside cabinets too under bar netting etc   |
| 31          | Which one is designated hand sink? Need to equip it with soap and towels and May need to provide splash guard if using one next to ice well                   |
|             | Hot water confirmed at 100-108 at the two sinks in the bar / 1  |
|             | Dishmachine 1 had to prime 100 ppm Dishmachine 2 100Ppm   |
| 19          | To provide back siphonage device on hose attachment home t  |
| 42/45/18    | Keep fans clean / watch personal items / make sure all spray bottles are labeled - 2 Don spray bottles on small rack over utensil / linen storage             |
|             | Kitchen - need trash can near hand sinks  |
| 34          | To address gap at back door behind table  |
| W           | To avoid using any wicker basket in kitchen   |
| 18/10       | Using green buckets for both sanitizer and soap to provide red for sanitizer or label / tested sanitizer to be 0 ppm  |
| 18          | Store degreaser below food contact surfaces - moves from top of table next to fryers  |
| 32          | Time to replace cutting boards where needed green and blue  |
|             | Red bucket not showing sanitizer but green without towels showing 100 ppm quats - need to avoid placing too many towels in Sani                               |
|             | Observed dry towel on cutting board to cold top unit  |
| 02          | To move all Tcs foods from under cold top unit and use top for only 4 hrs or less and monitor as this unit/ discarded burgers / shrimp and black bean burgers |
| W           | Discussed storage of raw chicken and beef and fish in drawe unit to place chicken to far side where cooked to avoid cross contact                             |
|             | Keeping bacon after cooking at 135 in maple and brown - not out at room temp  |
|             | Gloves used to touch rte foods  |
|             | Need to organize the coolers to bottom top - fly walk swim  |
| W           | Avoid over stocking coolers and preventing air flow / also use wic if needed as temps are great   |
|             | Fish is received frozen and thaw out of packaging - discussed raw tuna when used frozen for over 1 week prior us foods  |
| 18          | To label all spray bottles and avoid hanging over hand sink   |
| 39          | Reminder to hang mops to allow to dry and watch storage of brooms next to food rack   |
| 42/45       | General detailed cleaning under behind and around equipment and shelving also air vents where needed and fans too   |
|             | Discussed batter and storage on ice at proper temps - digital thermo on site - ice and wate tonuse  |
|             | Sink sanitizer at 100 ppm label indicates 200 ppm - added more by hand and to test1/ Dishmachine 100 ppm  |
|             | Plumbing to be addressed at three comp sink as well   |

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>See above</b>             | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly kirkpatrick RS</i> | Print: | Samples: Y N # collected       |

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