



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Eva Cannon</b>	Print: <b>Eva Cannon</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Siren Rock</b>	Physical Address: <b>310 S Goliad St</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0001393</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Keg cooler	45	Mozzarella	36	Pico/lettuce on ice	38/39
Beverage cooler	44	Raw beef	37	Below amb	60
Chest freezer htt	2.6	Grill drawer top		HWC/pasta	64/63
2Door Refrigerator	47	Chix/hamburger	38/38	Hummus/butter	62/63
No tcs foods		Mozz slice	40	Hot holding	
2Door refrigerator	35	Scallops/cod	37/38	Queso/marinara	145/163
Tomatoes	36	Beef	38	Meatballs	181
Raw chicken	36	Prep cooler top		Beer WIC	40

**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 temperatures are taken in F
	Restrooms equipped all greater than 103
14/31	Hand sinks temp greater than 110, not equipped at all 3 sinks
	3comp sink not set up, 121 using quat sani 200ppm
	Dishwasher confirmed 100ppm
W	Keep spent grease container closed during inclement weather and to deter pest
	Using draft plugs in the bar
	Bar very clean looks great, no signs of any fruit flies
32	Time to sand or replace small cutting boards
	Dishwasher confirmed 100ppm, using Quats in spray bottle at bar
39	Best practice to hang mop head to dry properly
39	Ladle handle stored in ice cream container in freezer
37	2 door refrigerator ice present in fans, compressor, not cooling properly no tcs foods stored inside
9	Box of kosher salt and corn starch stored open, no covering use food container for storage
10	Fries cutting blade extremely dirty, clean before using
29	Test stripes expired in both bar and kitchen, no stripes for quat sani either
9	Best practice to store eggs on bottom, remember fly, walk, swim in order bottom to top for storage
35	To store all employee drinks in refrigerator on lowest shelf
10	Counter top can opener blade needs to be cleaned
	Gloves Available using digital thermo
32	Time to sand or replace all cutting boards
32	Address galvanized shelving on prep tables, rust and oxidation present
28	No food labels/dates observed today, ran out of labels, recommend tape and permanent marker
34	Flies observed in kitchen by 3comp and dry storage rack
45	Wall knicked and paint peeling next to prep table
42	Convection oven and salamander needs to be cleaned inside and out and under flat top grill
2	All tcs foods kept in bottom prep cooler discarded within 4hrs out of temp
36/10 cos	Using dry towel to wipe up during prep, no sani bucket setup
47	Need state hand sink poster

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