Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Da		/24	4		Time in: 10:10	Time out: 12:09	License/P			39	3			CPFM 3	Food handlers	Page 1	of 2
Pu	rpos	se of	Ins		etion: 1-Routine	2-Follow Up	3-Compla	int			vesti	gatio	n	5-CO/Construction	6-Other	TOTAL/SO	CORE
Sir	en	shm	ck		ne:	C	ontact/Owner I		n					Number of Repeat Viola Number of Violations Co	OS:	28/72	\mathcal{L}
		al Ad Goliad			ckwall, Tx		ontrol 1/2/24			Hood pressu	re 9/26/		Grease /ill pro		Follow-up: Yes ✔ No ☐	20/12	
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered item	Mark	'√' a		cmark	in ap	propr	iate bo	plicable COS = corrected on s ox for IN, NO, NA, COS Markive Action not to exceed 3 day	k an 🗙 in appropriat	e box for R	7atch
0	Î	ance N	N	С		nperature for Food		R	F	Con	npliar I N	ice St	atus C				R
U T	N	0	A	o s		legrees Fahrenheit)			-	U T	N (A	S	Emplo 12. Management, food employ	ees and conditional	employees:	
		/				r				·	/			knowledge, responsibilities, an		<u>-</u> y,	
3					2. Proper Cold Holding See	temperature(41°F/ 4	5°F)	*		·	/			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from	*
	/				3. Proper Hot Holding t									9	tamination by Han		
					4. Proper cooking time	1	(1650E: 0		;	3				14. Hands cleaned and proper	•		
		•			5. Proper reheating prod Hours)					•				15. No bare hand contact with alternate method properly follo Gloves used			
	/				6. Time as a Public Hea Using for pico, tomato's,	alth Control; procedu , cheese, lettuce top	res & records prep cooler								ptible Populations		
Approved Source								·				16. Pasteurized foods used; pro Pasteurized eggs used when re		tered			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant Depot									Ch			
	/				8. Food Received at pro Checking	oper temperature				ı				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	s
					J	n from Contaminatio	on			ı	/			Water 18. Toxic substances properly	identified, stored an	d used	
3					9. Food Separated & pr preparation, storage, dis	splay, and tasting	Ü	*						Water	r/ Plumbing		
3					10. Food contact surfact Sanitized at 200		Cleaned and			ı	/		Γ	19. Water from approved source backflow device City approved	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disc		y served or			·	/			20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
0	· ·	2.7	27	-	Pri	ority Foundation	n Items (2 Po	_) viol			_		rective Action within 10 days			
O U T	I N	N O	N A	C O S		n of Knowledge/ Per		R			I N			Food Temperature	e Control/ Identific	ation	R
	~				21. Person in charge pro and perform duties/ Cer 3					·	/			27. Proper cooling method use Maintain Product Temperature		quate to	
	/				22. Food Handler/ no u 7	nauthorized persons/	personnel			2				28. Proper Date Marking and d No date marking	•		
	Safe Water, Recordkeeping and Food Package Labeling						2				29. Thermometers provided, and Thermal test strips Digital thermo no te	,	ed; Chemical/				
	/				23. Hot and Cold Water available; adequate pressure, safe Good pressure									Permit Requirement,	Prerequisite for O		
	~				24. Required records av destruction); Packaged Commerical		igs; parasite			·	/			30. Food Establishment Pern Posted, expired 1	_	ent/ insp poste	d
	1		1		25. Compliance with V		Process, and							31. Adequate handwashing fac	oment, and Vendin		
	-				HACCP plan; Variance processing methods; ma	anufacturer instruction				2				Not equipped			
					Cons	sumer Advisory				2				32. Food and Non-food Contact designed, constructed, and user Cutting boards	d		*
	~				26. Posting of Consume foods (Disclosure/Remi					•	/			33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
0	I	N	N	С	Core Items (1 Poir	nt) Violations Requ	uire Corrective	Acti	ion N		Exc			ys or Next Inspection , Which	never Comes First		R
U T	N	o	A	o s		of Food Contamina		ı.			N (dentification		
1					34. No Evidence of Insering animals See					٠		L		41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanlines Store lowest 36. Wiping Cloths: proj	shelf	topacco use							Physic 42. Non-Food Contact surfaces	al Facilities		
1	\dashv				L 20. Triping Cions, pro	perly used and stored		ı		1				.2. 11011 1 000 Contact Surfaces			
_				•	37. Environmental cont	perly used and stored		_ 4	1					43. Adequate ventilation and li		areas used	*
1					38. Approved thawing	perly used and stored tamination	1	*		١٨	/		Н	43. Adequate ventilation and li44. Garbage and Refuse proper	ghting; designated a		*
1	✓				38. Approved thawing n Refrigerator	perly used and stored tamination method		*		W 1	/			*	ghting; designated a	es maintained	
1	✓				38. Approved thawing a Refrigerator Prope 39. Utensils, equipment dried, & handled/ In us	perly used and stored tamination method er Use of Utensils t, & linens; properly	used, stored,	*	,					44. Garbage and Refuse proper 45. Physical facilities installed 46. Toilet Facilities; properly of	ighting; designated a rly disposed; faciliti , maintained, and cl constructed, supplied	es maintained ean	*
					38. Approved thawing r Refrigerator Propo	perly used and stored tamination method er Use of Utensils t, & linens; properly use utensils; properly use	used, stored,	*	,	W 1				44. Garbage and Refuse proper 45. Physical facilities installed	ighting; designated a rly disposed; faciliti , maintained, and cl constructed, supplied	es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	l To	License/Permit # Page	<u>2</u> of <u>2</u>			
Siren Rock		310 S Goliad St		Rockwall, Tx		FS-0001393				
Item/Loc	ation	Temp	TEMPERATURE OBSERVATION Item/Location	Temp	Item/Locati	on	Temp			
Keg cooler		45	Mozzarella	36	Pico/lettuce on ice		38/39			
Bev	verage cooler	44	Raw beef	37	Below amb		60			
Che	est freezer htt	2.6	Grill drawer top		HWC/pasta		64/6			
2Do	or Refrigerator	47	Chix/hamburger	38/38	Hur	nmus/butter	62/6			
N	lo tcs foods		Mozz slice	40	Н	ot holding				
2Do	or refrigerator	35	Scallops/cod	37/38	Que	so/marinara	145/16			
	Tomatoes	36	Beef	38	Meatballs		18			
R	aw chicken	36	Prep cooler top	LE A CENTON		Beer WIC	40			
Item Number		ГАВLISHME	SERVATIONS AND CORRECTION HAS BEEN MADE. YOUR ATTENT			E CONDITIONS OBSERVED AN	ND			
TAUIIIOCI	NOTED BELOW. all temperatures are taken in r									
1//21	Restrooms equipped a			ake						
14/31	Hand sinks temp greater than 110, not equipped at all 3 sinks									
	3comp sink not set up, 121 using quat sani 200ppm									
W	Dishwasher confirmed 100ppm Keen spent grease container closed during inclement weather and to deter post									
VV	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	Bar very clean looks great, no signs of any fruit flies Time to sand or replace small cutting boards									
52	Dishwasher confirmed 100ppm, using Quats in spray bottle at bar									
39										
39		•	am container in freezer							
37			n fans, compressor, not coo	olina nron	erly no to	s foods stored inside				
9			-							
10	1 / 3									
29			-	guat sani	either					
9	Test stripes expired in both bar and kitchen, no stripes for quat sani either Best practice to store eggs on bottom, remember fly, walk, swim in order bottom to top for storage									
35										
10										
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			omp and dry storage rack		<u> </u>	•				
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 bo	ttom pre	p cooler discarded within 4	hrs out of	f temp					
36/10 cos Using dry towel to wipe up during prep, no sani bucket setup										
47	Need state hand sink p	oster								
Received (signature)		'e	See abo	ove		Title: Person In Charge/ Owner				
Inspected			Print:							
(signature)	() ()	ST	Richard	Hill	SIT	Samples: Y N # collecte	ed			
orm EH-06	5 (Revised 09-2015)					•				