

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: <b>12/28/2021</b>	Time in: <b>12:30</b>	Time out: <b>2:35</b>	License/Permit # <b>FS 1393</b>	Est. Type <b>SP</b>	Risk Category <b>High</b>	Page <u>2</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Siren Rock</b>	Contact/Owner Name: <b>Ian Tate Chef</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>N Goliad</b>	Pest control : <b>ICON. Monthly</b>	Hood Filters Tuesday	Grease trap : <b>Company is checking status</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
3							✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
			✓				✓				
W			✓			<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	!					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
							✓				

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					W	✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							?				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	!						✓				
<b>Consumer Advisory</b>						W					
	✓						✓				

**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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Ian Tate</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Provided dogs on patios legislation to lauryn

Establishment Name: <b>Siren Rock</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>1393</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
RIC butter	39	Cold top		Bar	41/41
Ham	41	Tomatoes	39		
Raw hamburger	41	Raw tuna	38		
Upright freezer	12	Bread pudding	39		
Drawer unit		Beer wic	34		
Chicken	38				
Raw beef	39	Steam table	150		
					M

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water -122 F watch paper towels
34	SmallGap at back door
39	Watch tongs next to hand sink - in kitchen - best to move - plans to move to other side
45	Damaged wall under pans to be addressed - SS or FRP
	Adding paper between wood serving boards and food
45	Keep an eye on flooring - plans to address
39	Watch storage of knives between equipment - moved to store on wall
45	Clean air vents where needed
	Sink sanitizer and Dishmachine 200/100 ppm
W	Cutting boards to be sanded where needed
!!	Discussed ROP / Cyrovac - and etc ... emailed fda code - will discontinue use until info from fda
02 /cos	Garlic and oil mixture to be kept cold or hot - discarded room temp 72 since 12/27/21 - discarded
W	Only cooling one item - cheese sauce -freezer and stirring - to check temp every 30 mins
	Cooling Wands on order ...
	Gloves used to touch rte foods
36	Watch placement of dry towels on surfaces in cooking area - store in sanitizer
!!	Serving raw tuna - will need parasite destruction confirmation / letter of guarantee / CA in menu
	Discussed cooling veggies - 135- down to 70 within 2 hrs and 70- down to 41 in 4 more currently 74- after 20 mins
	Bar - glasswasher - both 100 ppm
45	Plans to address chipped Formica on doors to cabinets
34	Fruit flies observed in this area
	Consumer advisory is in menu
	Using Water only for washing product and using gloves
35	Employee drinks to be stored low and in containers to protect hands
	Items to discuss with FDA - bacon cooked all the way - then fortified with maple syrup - stored in fat and maple syrup d
	Raw meats and fish portioned and Cyrovac then frozen and thawed out of bag ... lifetime 5 days
	Lunch meats salami deli cured meats - sodium nitrates - portioning and storing in Cyrovac bags

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

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