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

Retail Food Establishment Inspection Report First aid kit City of Rockwall

п керогі	Allergy policy/training Vomit clean up Employee health

	ate: 2/2	28/	20	21	Time in: 12:30	Time out: 2:35	FS 1							SP Est. Type	Risk Category High	Page 2	of _2_		
					3-Compla Contact/Owner N						1	5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/S	CORE				
Si	Siren Rock			la	Ian Tate Chef							✓ Number of Violations C			9/91/A				
N Goliad ICON. Monthly								Filter	rs Tue	·	Со	mpa	ny is checking status	No	1 . W W	777 . 1			
М	ark t	the ap	prop	riate	points in the OUT box for	each numbered item	Mark •		prop	riate	box f	or IN	I, NC	plicable COS = corrected on Ma NA, COS Ma ive Action not to exceed 3 da	rk an 🗸 in appropria		Vatch		
C	ompl I	iance N	e Sta	tus C				R	_	ompl		ance Sta		ve Action not to exceed 3 da	ys		R		
U T	N	O	A	o s	(F = de	nperature for Food egrees Fahrenheit)	Safety		U T	U N O A O Employee Health									
	~				1. Proper cooling time a Discussed ch	eese sauce)			~				12. Management, food emplo knowledge, responsibilities, a	empioyees;				
3					2. Proper Cold Holding Cold holding	temperature(41°F/	45°F)			/				13. Proper use of restriction a eyes, nose, and mouth	charge from				
	_				3. Proper Hot Holding t	emperature(135°F)				ľ				sinks ds					
		/			4. Proper cooking time	and temperature				~				14. Hands cleaned and prope	ntamination by Han rly washed/ Gloves u				
		_			5. Proper reheating prod Hours)	cedure for hot holding	ng (165°F in 2			_				15. No bare hand contact with alternate method properly following)			
١٨/		•			6. Time as a Public Hea Will complete form for an	ılth Control; procedu	ures & records							Gloves used	`				
W														Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
	1					proved Source	E. Lin			•				Pasteurized eggs used when re Warning in menu	equired				
ļ					7. Food and ice obtained good condition, safe, and destruction N	nd unadulterated; par	rasite							Chemicals					
	<u>.</u>				destruction Need page 8. Food Received at pro		for tuna							17. Food additives; approved	and properly stored;	Washing Frui	its		
L	•				To always che	ck				~				& Vegetables Water 18. Toxic substances properly identified, stored and used					
	1				Protection 9. Food Separated & pro	from Contaminati				'				18. Toxic substances properly Stored low	identified, stored an	d used			
	~				preparation, storage, dis		idi ing 100d							Wate	er/ Plumbing				
	/				10. Food contact surfact Sanitized at _200_		; Cleaned and			/			i	19. Water from approved sour backflow device	rce; Plumbing install	ed; proper			
		_			11. Proper disposition of	sly served or			_				City approved 20. Approved Sewage/Wastev disposal	water Disposal System	n, proper				
					reconditioned To di			ints) v	iolat	tions	Rea	uire	Cor	rective Action within 10 days	<u> </u>				
O U T	I N	N O	N A	C O S		of Knowledge/ Per	•	R	O U T	I N	N O	N A	C O S	•	e Control/ Identific	ation	R		
1	/			· O	21. Person in charge pre and perform duties/ Cer					/			· S	27. Proper cooling method us	ed; Equipment Ade	quate to			
	•				1 22. Food Handler/ no un All to be within 30 da	nauthorized persons	/ personnel			·				Maintain Product Temperatur 28. Proper Date Marking and					
						rdkeeping and Foo			_					29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/	/		
			1		23. Hot and Cold Water	Labeling	e pressure, safe		-					•					
	23. Hot and Cold Water available; adequate pressure, safe Yes 24. Required records available (shellstock tags; parasite											Permit Requirement 30. Food Establishment Per	-						
	•		destruction); Packaged Food labeled			Ш		•				To post							
L					25. Compliance with V		Process, and							31. Adequate handwashing fa	ipment, and Vendin cilities: Accessible a	0			
!					HACCP plan; Variance processing methods; ma Discussed widtl	anufacturer instruction	ons			~				supplied, used Equipped					
						sumer Advisory	ng on ano		W					32. Food and Non-food Conta designed, constructed, and use	ed				
					26. Posting of Consume									Watch condition of 33. Warewashing Facilities; in	nstalled, maintained,	urds used/			
	_				foods (Disclosure/Remi In menu / ingredient	s by request	-		<u>_</u>	<u>'</u>	_			Service sink or curb cleaning Confirmed					
O U	I N	N O	N A	C O		nt) Violations Requirements of Food Contamina		Action R	Not O U	I	N O	ed 90 N A) <i>Da</i> C O	ys or Next Inspection , Whic	hever Comes First Identification		R		
1	11			Š	34. No Evidence of Inse				T	-1	ľ	7.	Š	41.Original container labeling					
1					animals Fruit flies 35. Personal Cleanlines Bev containe	s/eating, drinking or	r tobacco use							Physi	cal Facilities				
1					36. Wiping Cloths; prop Store in sanitiz	perly used and stored	d		1					42. Non-Food Contact surface Between cooking equip					
	~				37. Environmental cont					~				43. Adequate ventilation and Watch		areas used			
	<u>~</u>				38. Approved thawing p Pull thaw in refri	nethod geration				<u>~</u>			_	44. Garbage and Refuse proper Watch	• •				
						er Use of Utensils			1				_	45. Physical facilities installed Under / around cooking	d, maintained, and clo g equipment	ean			
					AN Exposure agricoment	0_1:								46 Tail - Paritin		1 1 .1			
1					dried, & handled/ In us	t, & linens; properly te utensils; properly				~			_	46. Toilet Facilities; properly Equipped	constructed, supplied	l, and clean			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) lan Tate	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)
Provided dogs on patios legislation to lauryn

Establish	mant Nama	Physical A	ddraes	City/State:		License/Permit #	Page 2 of 2			
Establishment Name: Siren Rock		Goliac		Rockwa	I	1393	Page 2 01 2			
		\ \	TEMPERATURE OBSERV		1					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loc		Temp F			
RIC b	utter	39	Cold top			Bar	41/41			
	Ham	41	Tomatoes	39						
Ra	w hamburger	41	Raw tuna	38						
Up	oright freezer	12	Bread pudding	39						
	Orawer unit		Beer wic	34						
	Chicken	38								
	Raw beef	39	Steam table	150						
							М			
		OB	SERVATIONS AND CORREC	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTI	ENTION IS DIRE	CTED TO T	THE CONDITIONS OBS	ERVED AND			
34	Hot water -122 F watch paper towels SmallGap at back door									
39	,									
45	Watch tongs next to hand sink - in kitchen - best to move - plans to move to other side									
70	Damaged wall under pans to be addressed - SS or FRP									
45	Adding paper between wood serving boards and food Keep an eye on flooring plans to address									
39	Keep an eye on flooring - plans to address									
45	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 s									
!!	-		d etc emailed fda cod	e - will disc	ntinue	use until info from	 m fda			
	•		t cold or hot - discarded							
W		•	sauce -freezer and stirri				<u>iraca</u>			
**	Cooling Wands on ord		Jadoc Heezer and Jamin	19 10 01100	it terrip	every oo mino				
	Gloves used to touch									
36			on surfaces in cooking a	rea - store i	n sanitiz	zer				
!!		<u> </u>	rasite destruction confirm							
••		·	down to 70 within 2 hrs and							
	Bar - glasswasher - bo									
45			nica on doors to cabinets							
34	Fruit flies observed in		111111111111111111111111111111111111111							
	Consumer advisory is									
	•		product and using gloves							
35			ow and in containers to p		ls					
	Items to discuss with FD	A - bacon	cooked all the way - then for	tified with ma	ıple svru	o - stored in fat and	d maple svrup d			
			and Cyrovac then frozen							
	•		meats - sodium nitrates -							
Received	by:		Print:	1		Title: Person In Char				
(signature)	See abou	/e								
Inspected	d by:		Print:							
(signature)	Kelly kirkpo	ıtrick	γRS				II 41 . *			
	-					Samples: Y N	# collected			