Followup Fee of \$50.00 after																		
\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Allergy policy																		
				F-			.							N N	Vomit cle			
					ermit # 001393					2 2	$\begin{array}{c c} \text{FM} & \text{Food handlers} \\ \hline \textbf{26} & \text{Page } \underline{1} \end{array}$			2				
Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🔲 3-Compl				int	4	Inves	stiga	atioı	n	5-CO/Constructi		6-Other	TOTAL/SCO	ORE				
	Establishment Name: Contact/Owner N Siren Rock Cory/Eva Can												0/00/1					
Physio 310 S				kwall, Tx	Pest cor PSSI Co	ntrol : ntrol 7/2/24		Ho JC pr	od essure 1	/2024			e trap :/ waste oil ovide	I N	Follow-up: Yes 🖌 No 🗌	8/92/	A	
Mark	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch																	
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O						R	R O I N N C U N O A O Employee Health							R				
Т		,	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
				2. Proper Cold Holding temperature(41°F/45°F)					~				13. Proper use of restriction and exclusion; No discharge from					
3			✓ See			★		~				eyes, nose, and mouth						
~				3. Proper Hot Holding	· · ·				Preventing Contamination by Hands									
				4. Proper cooking time	*	(16505 :- 0			~			-	14. Hands cleaned and		•			
	~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand cont alternate method prop Gloves used					
~	•			6. Time as a Public He Using for pico, tomato's	ealth Control; procedure s, cheese, lettuce top p	es & records rep cooler								ly Suscej	ptible Populations			
				Aj			~				16. Pasteurized foods Pasteurized eggs used	•••		fered				
					ed from approved sourd and unadulterated; paras													
				destruction RD & L		, ite								Ch	emicals			
~	•			8. Food Received at pr Checking	roper temperature				~				17. Food additives; ap & Vegetables	proved a	nd properly stored;	Washing Fruits		
					n from Contamination	n			~				18. Toxic substances p	properly i	dentified, stored an	d used		
Ν				9. Food Separated & p preparation, storage, d			<u> *</u>					Water	/ Plumbing					
			-	Bleach next to dry pasta	and Datumahlas .	leaned and							19. Water from approv		U	ed; proper		
~					ppm/temperature	<u> </u>			~				backflow device City approve					
~	•			11. Proper disposition reconditioned Disc	of returned, previously	served or			~				20. Approved Sewage disposal	/Wastewa	ater Disposal Syste	m, proper		
	N					Items (2 Po	oints)	viola	_	Req N	uire N	Cor C	rrective Action within	10 days				
U N T	0	N A	C O S		on of Knowledge/ Pers		к	U N O A O Food Temperature Control/ Identification T S S S					cation	R				
	•				resent, demonstration of ertified Food Manager				~				27. Proper cooling me Maintain Product Terr			quate to		
~	•				unauthorized persons/ p	ersonnel		2					28. Proper Date Marki No date marking		isposition			
				Safe Water, Reco			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo test strips current							
				23. Hot and Cold Wate Good pressure								MO LEST STRIPS CURRENT Requirement, Prerequisite for Operation						
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				v					30. Food Establishm		-	ent/ insp posted		
		L		Commerical	with Approved Proce	dures		ľ					Posted, expi		2/31/2023 ment, and Vendin	g		
				25. Compliance with V	Variance, Specialized P e obtained for specializ	rocess, and							31. Adequate handwas supplied, used	<u> </u>		0		
				Temps taken 2		IS							Equipped	10	1			
				Сог	nsumer Advisory				~				32. Food and Non-foo designed, constructed,			e, properly		
~	•			U	ner Advisories; raw or u ninder/Buffet Plate)/ Al			2					33. Warewashing Faci Service sink or curb cl			used/		
				Core Items (1 Poi	nt) Violations Requ	ire Corrective	e Acti	on Not	t to E.	xcee	ed 9() Da	ys or Next Inspection	, Which	ever Comes First			
O I U N T	N O	N A	C O S	Prevention	of Food Contaminati	on	R	0 U T		N O	N A	C O S		Food Id	lentification		R	
	1		5	34. No Evidence of Insanimals	sect contamination, rod	ent/other		_	~			5	41.Original container	labeling ((Bulk Food)			
~	•			35. Personal Cleanline	ess/eating, drinking or to	obacco use			· 1						al Facilities			
	1			36. Wiping Cloths; pro					~				42. Non-Food Contact			•		
1				37. Environmental con See 38. Approved thawing			★		~				43. Adequate ventilati44. Garbage and Refuse					
	1			Refrigerator									44. Garbage and Refuse 45. Physical facilities	1 1			_	
				-	oer Use of Utensils	sed, stored,			~				46. Toilet Facilities; p				+	
				dried, & handled/ In u	ise utensils; properly us	ed			~				Equipped an					
				40. Single-service & si and used	ingle-use articles; prop	erly stored					~		47. Other Violations N/a					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr Siren	nent Name: Rock	Physical A 310 S		City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2. FS-0001393					
Item/Loc	ation	Тетр	Item/Location	Temp	Item/Locat	on	Temp				
Keg co	ooler	45	Mozzarella	36	Pico/lettuce on ic		се	38/39			
Bev	verage cooler	44	Raw beef	37	Below amb			60			
Che	est freezer htt	2.6	Grill drawer top		Hot holding						
2Do	or Refrigerator	47	Chix/hamburger	39/39	Queso/marinara			155/167			
N	o tcs foods		Mozz slice	40	Meatballs			152			
2Do	or refrigerator	35	Scallops/cod	37/38	Beer WIC			38			
	Tomatoes	36	Beef	38	Beverage cooler			39			
R	aw chicken	36	Prep cooler top								
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										
	Hand sinks temp greater than 110, equipped										
29	3comp sink not set up, 124 using quat sani 200ppm, no test strips										
33	Dishwasher not confirmed, may still use but fill third compartment with quat sani and dip equipment										
W	Keep spent grease container closed during inclement weather and to deter pest										
	Gloves used for Rte foods, digital thermo										
32	Address galvanized shelving on prep tables, rust and oxidation on surface, uncleanable										
28	No food labels on chicken, slaw and catfish										
2	Discard chicken, slaw and catfish temps observed 49-51.										
	Prep cooler still not cooler, using ice to keep cool, no tcs foods stored in bottom										
37	Grill drawer,										
57	Chest freezer time to defrost, ice on all sides Bar										
		50-100r	nm								
	Dishwasher confirmed 50-100ppm Bottle cooler 43, 44										
	Hand sink equipped 10)7									
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charge/ C)wner				
Inspected (signature)	$P \rightarrow H$)	ST	C Richard	Hill	SIT	Samples: Y N # c	collecte	d			
Form EH-06	(Revised 09-2015)		·			-					