

Followup fee of \$50.00

Is required after 1st

Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/17/23 Time in: 10:50 Time out: 12:55 License/Permit #: FS-0001393 CPFM: 5 Food handlers: 31 Page 1 of 2

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Siren Rock Brewing Company Contact/Owner Name: Eva Cannon Number of Repeat Violations: 1 Number of Violations COS: 16/84/E

Physical Address: 310 s Goliad Rockwall Tx 75087 Pest control: Icon 6/27/23 Hood: Hood Grease trap: Southwest Enviro 7/3/23 1500g Follow-up: Yes No

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Table with 2 columns: Compliance Status (O, U, T) and Description of violations. Includes items like 'Proper cooling time and temperature', 'Employee Health', 'Preventing Contamination by Hands', 'Highly Susceptible Populations', 'Chemicals', and 'Water/ Plumbing'.

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

Table with 2 columns: Compliance Status (O, U, T) and Description of violations. Includes items like 'Demonstration of Knowledge/ Personnel', 'Food Temperature Control/ Identification', 'Safe Water, Recordkeeping and Food Package Labeling', 'Permit Requirement, Prerequisite for Operation', and 'Consumer Advisory'.

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with 2 columns: Compliance Status (O, U, T) and Description of violations. Includes items like 'Prevention of Food Contamination', 'Food Identification', 'Physical Facilities', and 'Proper Use of Utensils'.

