Followup fee of \$50.00 Is required after 1st Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	te: /1	7/	/2:	3	Time in: 10:50	Time out: 12:55	FS-0			39	3				5	Food handlers 31	Page 1 of	
_	irpo tabli				tion: 1-Routine	2-Follow Up				4-I	Inves	stiga	tion	1	5-CO/Construction Number of Repeat Violat	6-Other	TOTAL/SC	ORE
					wing Company		Contact/Owner I Eva Cannon	Name	e:						✓ Number of Violations CC	OS:	16/84	1/F
	ysic) s G				all Tx 75087	Icon 6	control : 5/27/23			Hoo ????						Follow-up: Yes ✓ No ☐	10/0	7/ L
Ma					Status: Out = not in co	mpliance IN = in co	ompliance N n Mark	O = n							plicable COS = corrected on si	ite R = repeat vio		atch
					•					? Im	med	iate	Cor	recti	ive Action not to exceed 3 days			ľ
O U	mpli I N	N O	N A	C O		perature for Foo		R		O U	mpli I N	N O	N A	C O	Emplo	yee Health		R
Т				S	(F = d 1. Proper cooling time :	egrees Fahrenheit) and temperature				T				S	12. Management, food employe	ees and conditional	employees;	
		~									~				knowledge, responsibilities, and			
(I)					2. Proper Cold Holding See	temperature(41°F/	/ 45°F)	*		W					13. Proper use of restriction and eyes, nose, and mouth		charge from	
		~			3. Proper Hot Holding	emperature(135°F))				[Need state poster at Preventing Cont	<u>nandsinks</u> tamination by Han	nds	
		~			4. Proper cooking time	and temperature					~				14. Hands cleaned and properl Gloves in use	•		
		/			5. Proper reheating pro-	cedure for hot hold	ling (165°F in 2				~				15. No bare hand contact with a alternate method properly follo	ready to eat foods o	r approved	
					6. Time as a Public Hea	lth Control: procee	dures & records									,		
	~				o. Time as a Fubic free	inii Control, proces	dures & records				1				Highly Susce	ptible Populations		
					Ap	proved Source					-				Pasteurized eggs used when rec		icica	
					7. Food and ice obtaine good condition, safe, ar	d from approved so	ource; Food in parasite								CI.	1		
	~				destruction US Food	ls, commerci	ial vendors								Ch	emicals		
	<				8. Food Received at pro						/				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	
					•	from Contamina	ntion			3					Water only 18. Toxic substances properly i	identified, stored an	ıd used	*
2					9. Food Separated & pr	otected, prevented									See			
3					preparation, storage, di		Clared and	*			1					/ Plumbing	. 1	
	'				10. Food contact surfact Sanitized at 200	ppm/temperature	100pp							•	19. Water from approved source backflow device Coty approved	_	• •	
	<				11. Proper disposition of reconditioned Disc	of returned, previous ard immed					~				20. Approved Sewage/Wastew disposal City approved	ater Disposal System	m, proper	
				_														
0	T	N	N	C	Pri	ority Foundati	on Items (2 Po	_) vio	_		_			rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ P	ersonnel	oints R) vio	olati O U T	I N	Requ N O	n N A	Cor C O S	rective Action within 10 days Food Temperature			R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ouis Reyes	Print: Ouis Reyes	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishi	ment Name:	Physical A	ddress:	City/State:		License/Permit #	age <u>2</u> of <u>2</u>				
	Rock Brewing Co.	310 S	Goliad St	Rockwal	l, Tx	FS-0001393					
T4 /T		T	TEMPERATURE OBSERVA		T4 /T		T. C.				
Item/Loc		Temp	Item/Location	Temp	Item/Loca		Temp				
	n fridge amb	51	Feta cheese	39	UC fridge 2		49				
	ch in fridge #2	36	Prep cooler	49	UC Fridge						
Cł	nz/turkey 35	36	Slice tom/lett 51								
	Milk	35	Slaw/feta crumb	J 50							
	Steak	35	Pico	49							
(Garlic In oil	39	Slice tom	49							
Sh	rimp defrost	30	Chz sauce	150							
Shre	edded mix chz	38									
		OI	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
44	Note below, an emperatures are taken in t										
• • •	Missing 1 dumpster lid, please notify refuse companyto repair or replace dumpster Restrooms equipped, hot water between 103-105 for all single use restrooms										
	Hand sink equipped 120										
	3 comp sink setup 120 using Quats sani 200ppm, dishmachine confirmed 100ppm										
2/37	11 11 11 11 11 11 11 11 11 11 11 11 11										
_, -,	All TPCS foods discarded, eggs, cheese, fish batter, cut brussel spouts										
9/37	Reach in fridge ice buildup on ceiling, dripping onto food, must prevent food contamination from drips										
47	All food storage must be 6in above floor, both multishelveson either side of prep sink										
18	Discontinue hanging chemical cleaner on drying rack for dishes										
18	Seperate chemicals from bowls, utinels ect on bottom shelf										
	Discard room temp horseradish, manuf recommended refrigeration										
32	Time to clean wafflemaker in and out, meat/cheese slicer should be stanitized before&after use										
42	Definitely time to clear	n hood, n	o previous maintenance st	cker							
2	Discard all TCPS food	s in prep	cooler on service line. Ten	nps must	be 41 o	rlower					
32	Time to replace cutting boards										
45	Need to repaint wall between prep cooler / oven, not a scrubbable surface										
42/45	Gerneral detailed cleaning around, under, between, above and behind equipment service line										
45	Drains need detail cleaning, air registers and return vents as well										
	Bar dish washers both CONFIRMED 100ppm										
	Discussed using vacpak-it, must stop until health department has viewed HACCP SOP										
Received (signature)		on	Print: Eva Cai	non	<u> </u>	Title: Person In Charge/ Ow Owner	ner				
Inspected (signature)		41	Richard	Hill							
FIL 0	6 (Revised 09-2015)	TH-	J 1.31.31.			Samples: Y N # col	lected				