

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>3/22/2024</b>	Time in: <b>12:50</b>	Time out: <b>2:35</b>	License/Permit # <b>need/none posted</b>	Est. Type	Risk Category	Page <u>1</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>Speak</b>	Contact/Owner Name: <b>Tommy Kolleck</b>	* Number of Repeat Violations: _____	<b>26/74/C</b>
		✓ Number of Violations COS: _____	

Physical Address: 104 N San Jacinto Rockwall, TX	Pest control : need info	Hood need info	Grease trap : need info	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 '✓' 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

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>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						W					
3						<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>					
2						2					
	✓					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
2						2					
<b>Consumer Advisory</b>						2					
	✓					✓					

### 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						✓					
	✓					<b>Physical Facilities</b>					
1						1					
1						1					
	✓					1					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓					✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Glenn Reasor</i>	Print: <b>Glenn Reasor</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Speak</b>	Physical Address: <b>104 N San Jacinto</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>need</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
front freezer ambient	3	boiled eggs	41		
front freezer ambient	1	under counter cooler/beef ribs	49		
3 door cooler/Brussel sprouts	41	meatballs/beef	41/		
beef	41	fish/chicken	41/49		
corn	41	dairy cooler/butter	42		
bar under cooler ambient	40	sauce	41		
Bar cooler ambient	34	under counter freezer ambient	17		
under counter cooler/lobster	41				

**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:
31	Warewash hand sink 100F/no soap or paper towels
37/42	Need to clean/organize front storage to clean around freezers
32/45	Dry storage room, floors to be made cleanable/ exposed wood
45/34	Large hole in floor/to be sealed to prevent pests
32	To seal wood under air conditioning units, clean
43	Need better lighting in dry storage to clean/bulbs to be rubber coated or have a shield
W	To store chemical spray bottles low and separate in dry storage
39	In bulk sugar, store handles out of sugar
44	Need to clean area out back door/lots of debris to prevent pests/discard old equipment
37	To store items 6 inches off of floor to clean in dry storage
34	Fruit flies in dishpit area
32/45	Need to complete sealing wall in dish pit/exposed wood and drywall
21	Need certified food manager on duty during prep and service
	Dishwasher sanitizing at 100ppm chlorine /3 comp sink 115F
W	Need to store chemicals low and separate in dish pit area/not on landings
37	Need to store clean pots 6 inches off of ground
9	Raw shelled eggs and raw meat to be stored low and separate in 3 door cooler/fly, walk, swim
	Wrapped utensils and inverted wine glasses in tables, picked up at seating if not used
	Bar hand sink 100+F/needs paper towels before service
	Bar 3 comp sink 110+F/quats tabs for sanitizing
	Ice bin drained nightly/Soda nozzles WRS daily
W	Need pest control, grease trap, and vent hood info
	Hand sink kitchen 100+F/need pump hand soap and paper towels available /RR sinks 100F equipped
36	Need to store wiping cloths in sani buckets/not on prep tables or on aprons
	Sani bucket at 200ppm quats
1/27	Discarded all precooked meats over 41 cooked previous day/must reach 2 hrs to 70 then 4 hrs to 41F
28	Must adhere to date marking/discard at day 7 once cooked or opened/discard precooked food over 7 days
25	Need HACCP for sous vide cooking! chicken, beef, lamb after sous vide into ziplocks/fish is cooked in vacuum sealed bags

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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