Page <u>1</u> of <u>2</u> TOTAL/SCORE 2/98/A violation W- Watch iate box for R al employees; lischarge from ands s used properly				
2/98/A violation W- Watch iate box for R al employees; lischarge from ands				
al employees; lischarge from ands				
al employees; lischarge from ands				
al employees; tischarge from ands				
al employees; tischarge from ands				
al employees;				
al employees;				
lischarge from ands				
ands				
ands				
s used properly				
s or approved ED Y N )				
offered				
Chemicals				
d; Washing Fruits				
& Vegetables 18. Toxic substances properly identified, stored and used				
Water/ Plumbing				
19. Water from approved source; Plumbing installed; proper backflow device				
20. Approved Sewage/Wastewater Disposal System, proper disposal				
R				
fication				
27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
28. Proper Date Marking and disposition				
29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
Permit Requirement, Prerequisite for Operation				
30. Food Establishment Permit (Current/insp report sign posted)				
12/31/2023 Utensils, Equipment, and Vending				
31. Adequate handwashing facilities: Accessible and properly supplied, used				
ble, properly				
d, used/				
d, used/				
st				
st				
st				
st R				

Received by: (signature) Kyra Hetzler	<sup>Print:</sup> Kyra Hetzler	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Landing at Chandler's Bar		Physical Address: 501 Club Dr		City/State: Rockwall, TX		License/Permit # FS-9400	rmit # Page <u>2</u> of <u>2</u>		
<b>•</b> . =			TEMPERATURE OBSERVA		<b>.</b>			<b>m</b> =	
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
<b>T</b> .			SERVATIONS AND CORRECT						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED AN	١D	
	Hand sink 119 F								
1		ng at 10	Oppm chlorine sanitize	er					
42	Dishwasher sanitizing at 100ppm chlorine sanitizer To clean cabinets/some dust								
			nt not open currently/b	eina use	d for sta	orage mainly			
	Only used for specia		· · ·						
	Test strips and ther								
	Event Bar								
	Hand sink 100+F ed	bedajuc							
	All dishes washed in								
	Downstairs Bar		-						
	Hand sink 100+F ed	pequipped							
			Oppm chlorine sanitize	er					
			ly stocked for special of						
45	Some maintenance	-							
42	To clean cabinets under in event bar/organize								
			<b>v</b>						
Received (signature)	t de la construcción de la const		Print:	1		Title: Person In Charge			
(signature)	Kyra Hetzler		🔰 Kyra H	etzle	r	Manager	•		
Inspected	Kyra Hetzler <sup>Iby:</sup> Chrísty Cor		Print:			<b>`</b>			
(signature)	Christy Cor	tez, 1	RS Christy C	ortez,	RS	Complex V N	# oc11 ·	.d	
		0	-	-		Samples: Y N	# collecte	zu	

Form EH-06 (Revised 09-2015)