

Retail Food Establishment Inspection Report

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

Date: 9/29/2021	Time in: 2:07	Time out: 3:16	License/Permit # FS-9399	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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	TOTAL/SCORE
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Establishment Name: The Landing at Chandler's Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 501 Yacht Club Rockwall, TX	Pest control : Enviro-Tech/monthly	Grease trap : Hood Hood Boss/6mo Garcia/1000 gal/3mo	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						W					
	✓					Water/ Plumbing					
3				✓		3					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
Consumer Advisory						2					
	✓					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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
1						✓					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Charles Vandercook</i>	Print: Charles Vandercook	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Landing at Chandler's Kitchen	Physical Address: 501 Yacht Club	City/State: Rockwall, TX	License/Permit # FS-9399	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
expo cooler/ranch	44	3 door reach in cooler/cheese	41		
cheese	45	boursin cheese	40		
saute cooler/pasta	41	WIC/shredded cheese	41		
spinach artichoke dip	39	cheese/ham	41/41		
under/cooked brisket	41	WIF ambient	9		
hot wells/cheese sauce	163	fry cooler/slaw	41		
pantry cooler/dip	41				
under/burger patties frozen	30				

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:
	Dishwasher hand sink 122 F
W	One hand sink no soap but have 2 other sinks available for use
40	Discard cardboard after initial use
10/33	Dishwasher must sanitize at 100 ppm chlorine sanitizer. Sanitizer bucket was empty. Will change and check at end of inspection. COS.
32	Rusty shelves under prep tables/dry dish rack
	Soda /tea nozzles WRS daily
32	Extra table for coffee/plate storage to be replaced as cracked/non-cleanable
	sani bucket 200 ppm quats
32	Address cutting boards badly discolored and scored
42	Clean hood vents/cleaned once a week, needs to be more often to prevent grease accumulation over grill area
	Back hand sink 109 F
45	Watch flooring/cracked, peeling
19	Need air gap at ice machine
37	Store 6 inches off of floor in plastic ware storage closet
	Discussed cooling down procedures/cooling down in WIC or on speed rack
45	Chipped tile/baseboards
	No ROPs, no ceviche, raw eggs, no special processes, no raw oysters, no sushi
42	Clean equipment, in/around/on and degrease
	3 comp sink 129 F
38	Thaw under running cold water
	Air gap under expo ice bin established.
2	Expo cooler must cold hold at 41 or below. Repair.

Received by: <small>(signature)</small> <i>Charles Vandercook</i>	Print: Charles Vandercook	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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