

Retail Food Establishment Inspection Report

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

Date: 3/22/2023	Time in: 3:15	Time out: 4:20	License/Permit # FS-9400	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: The Landing at Chandler's/Bar	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 501 Yacht Club Dr Rockwall, TX	Pest control : to provide latest invoice	Grease trap : w/kitchen	

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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						W					
	✓					Water/ Plumbing					
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						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓					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					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
W							✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: The Landing at Chandler's/Bar	Physical Address: 501 Yacht Club Drive	City/State: Rockwall, TX	License/Permit # FS-9400	Page 2 of 2
--	---	-----------------------------	-----------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar cooler ambient	36/41/41				
under bar cooler/ambient	38				

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:
	Upstairs Bar
	Hand sink 129 F with soap and paper towels
W	Need a splash guard next to hand sink/adjacent to ice well used for ice in drinks
33/10	Dishwasher not sanitizing. Will have to use main kitchen dishwasher
W	Discussed not using Peroxide sanitizer on food contact/only for use on non food contact
	Alcohol bottles covered nightly
29	Need chemical test strips in bar
	Event Bar
	Hand sink 119 F with soap. Need paper towels before event
W	Advised to WRS all glasses and dishes before event
	Beer taps cleaned and maintained by supplier
	Downstairs Bar
33	Dishwasher not sanitizing. Will have to use upstairs bar till repaired.
29	Need chemical test strips in bar.
	Bar hand sink 123 F with soap. Need paper towels before opening
34	Fruit flies. Need to eliminate breeding sites.
45	Clean floors, under bar equipment. Clean walls behind bar.
W	Remove transport tape on equipment to be able to clean.
42	Clean in/around/on equipment in bars
W	Protect unsleeved straws from customers

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

Form EH-06 (Revised 09-2015)