Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			201	ാ	Time in:	Time out: 3:04		License/Permit #							I	Est. Type	Risk Category	Page 1	of 2
9/22/2022						FS-9400 3-Complaint 4-Investigation						r	5-CO/Constr	uction	6.Othor	TOTAL/			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na The Landing at Chandler's - Bar									4-Investigation 5-CO/Construction 6-Other * Number of Repeat Violations: ✓ Number of Violations COS:										
Pł	Physical Address: 501 Yacht Club Rockwall, TX Pest control: EnviroTech/monthl								nly	Hood Grease t			rease	e trap : Follow-up: Yes 🗸			10/90/A		
М	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 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Co O U	Compliance Status O I I N N C Time and Temperature for Food Safety							R	Compliance Status O I N N C							R			
T	N	0	A	o s	(F = d 1. Proper cooling time	legrees Fahrenhe and temperature				T		0	A	Complex Employee Health 12. Management, food employees and conditional employees					
	~				2 D C 11 W 11		OE/ 450E				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
	~				2. Proper Cold Holding	g temperature(41	°F/ 45°F)			~				eyes, nose, and mouth				
		~			3. Proper Hot Holding					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used pro									
		~			Proper cooking time Proper reheating pro-			65°E in 2			~						rly washed/ Gloves u ready to eat foods o		у
		~			Hours)	cedure for not no	olullig (1	03 F III 2			~						owed (APPROVED)
	~				6. Time as a Public Hea	alth Control; pro	ocedures	& records							H	lighly Susce	eptible Populations		
					Ар	proved Source					~				16. Pasteurized for Pasteurized eggs u		ohibited food not off equired	ered	
	~				7. Food and ice obtaine good condition, safe, at destruction US Fo		l; parasite									Cl	hemicals		
	~				8. Food Received at pro	oper temperature	er temperature				_				17. Food additives & Vegetables	ves; approved and properly sto		ed; Washing Fruits	
					check at rece	PIPT n from Contami	ination			3					18. Toxic substance	ces properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, di			g food			<u> </u>					Water	r/ Plumbing		
3					10. Food contact surfact Sanitized at			aned and			~			+	19. Water from ap backflow device	proved sour	ce; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned	-	iously se	erved or	_		_			ĺ	20. Approved Sew	vage/Wastev	vater Disposal System	n, proper	
	•	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												disposal					
							ation It	ems (2 Po		_	_	_		_		hin 10 days	5		
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Retail Food Establishment Inspection Report

Received by: (signature) Charles Vand Dercook	Print: Charles VandDercook	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

The Landing at Chandler's - Bar 501 Yacht Club Temp F Temp F		nent Name: nding at Chandler's - Bar	Physical A		City/State:	Jall TV	License/Permit # FS-9400	Page <u>2</u> of <u>2</u>				
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downstairs Bar ambient 37 snack bar/cold top ambient 38 AN INSPECTION OF YOUR PSTABLISHMENT HAS REFEM MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS ORSERVED AND NOTED BELLOW: Hand sink hot water 109 F w/soap. Need paper towels 10 Bar dishwasher not sanitizing. Will use kitchen dishwasher until repaired. Label all spray bottles/chemicals, etc. 40 In event bar, store to go cups and straws separate and not under plumbing/protect Hand sink in event bar hot water 108 F with soap, need paper towels when in use Downstairs Bar band sink 120 F Downstairs Bar Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Fruit files in downstairs bar/much better however 45 Clean floors under equipment 42 Clean shelves/inside shelves Beer taps cleaned /maintained by supplier Snack Bar hand sink 120 F with soap, need Snack bar only open Saunday and Monday evening/hot dogs and hot holding chill Will use bar downstairs dishwasher if needed W Maintain air gap under ice machine in snack bar area 45 Clean snack bar/walls, under equipment Post health employee posters at hand sinks Clean snack bar/walls, under equipment Post health employee posters at hand sinks Charles VandDercook Titlic Presum In Charge Owner Manager Tripector Instructor Ins	hor oo	alar ambiant			1							
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