Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			· ^ ^	24	Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2	2		
9/29/2021						2:05		FS-9400 3-Complaint 4-Investigation					tion		5-CO/Construction 6-Other TOTAL/SCOI			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na The Landing at Chandler's - Bar										* Number of Repeat Violations: Vumber of Violations COS:					* Number of Repeat Violations: Vumber of Violations COS:			
Physical Address: 501 Yacht Rockwall, TX Pest control: on main insp								Ho n/a					e trap : Follow-up: Yes 7/93/A	7/93/A				
Ma					otatus: Out = not in co	r each numbered i		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watco for IN, NO, NA, COS Mark an in appropriate box for R	h		
Compliance Status Old Land National Compliance Status						Requi	Compliance Status O I N N C					we Action not to exceed 3 days	R					
U	(F = degrees Fahrenheit)					K	U N O A O Employee Health											
	~				Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		~			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands								
	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly											
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$)						
	6. Time as a Public Health Control; procedures & records						<u> </u>				Highly Susceptible Populations							
					Approved Source						~			,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith											Chemicals					
V					8. Food Received at pro				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
		Check at receipt Protection from Contamination						W					18. Toxic substances properly identified, stored and used					
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing				
	~				10. Food contact surfact Sanitized at _200_	ees and Returnab ppm/temperatur	oles ; Clear re	ned and			~			+	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned disc	of returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										rective Action within 10 days	R							
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U T	N	O	N A	O S		n of Knowledge			R	Ŭ T		О	A	o s	Food Temperature Control/ Identification	K		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

F												
	ment Name: Inding at Chandler's - Bar	Physical A	ddress: 'acht Club Dr		City/State: License/Permit # FS-9400 Page 2 of 2							
		10011	TEMPERATURE OBS		X 1 0 0 100							
Item/Loc	eation	Temp F	Item/Location	Temp F Item/	Location	Temp I						
keg co	ooler ambient	35										
beer cooler ambient		34										
Deei	Cooler ambient	34										
		OI	CEDUATIONS AND CODE	DECENTE A CEIONG								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORI ENT HAS BEEN MADE. YOUR A		O THE CONDITIONS OBSE	ERVED AND						
Number	NOTED BELOW:											
	Main bar											
	Hand sink 97F. Ne											
	Dishwasher sanitizing via quate			-	Ecolab to verify working pro	perly						
	Beer taps cleaned			'S								
39	Best to cap liquor b											
42	Minor cleaning of lice		elves									
W	Label all spray bott		aani fuana kitaban na	raamilaa harraa Ma	wified at 200 pages							
	Sani buckets setup with quats sani from kitchen per service hours. Verified at 200 ppm quats											
	Event Bar											
39	Hand sink 119 F Move all condiments, creamers, sugar, blender from under plumbing from hand sink											
	Hand sink setup wit			•	ibing nom nana	<u>Jiriik</u>						
	Traire on it cotap with	и осар	and paper terrolo p	OI OVOIR								
	Loung Bar (downsta	airs)										
	Hand sink 110 F	<u> </u>										
	Dishwasher saniitiz	ing 200	ppm quats									
34	Fruit flies											
39 Store dishes clean overnight												
36												
W	Discard cardboard after original use											
39	Store beer mugs in coolers mouth part down using beer mats											
32	•											
45	Broken, chipped tile	flooring	g.									
D	la		n.e.a		Title B Y Ci	/ 0						
Received (signature)	· ·	. 0	Print:	s Vandercook	Title: Person In Charg							
	Charles Vanders	000K	Chanes	variuer COOK	Manage	<u> </u>						
Inspected (signature)		ton 1	Print: Christy	Cortoz Do	,							
	Cru isty COV	very, 1	Chinsty	/ Cortez, RS	Samples: Y N	# collected						