

Retail Food Establishment Inspection Report

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

Date: 9/29/2021	Time in: 1:00	Time out: 2:05	License/Permit # FS-9400	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: The Landing at Chandler's - Bar	Contact/Owner Name:	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 501 Yacht Rockwall, TX	Pest control : on main insp	Hood n/a	Grease trap : on main insp	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					W					
Conformance with Approved Procedures						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						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						Proper Use of Utensils					
1						1					
							✓				
W							✓				

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 - Bar	Physical Address: 501 Yacht Club Dr	City/State: Rockwall, TX	License/Permit # FS-9400	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
keg cooler ambient	35				
beer cooler ambient	34				

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:
	Main bar
	Hand sink 97F. Need paper towels at hand sink as used nightly.
	Dishwasher sanitizing via quats at 200 ppm. Lots of foam at end of cycle. Manager will check with Ecolab to verify working properly
	Beer taps cleaned and maintained by suppliers
39	Best to cap liquor bottles overnight
42	Minor cleaning of liquor shelves
W	Label all spray bottles
	Sani buckets setup with quats sani from kitchen per service hours. Verified at 200 ppm quats
	Event Bar
	Hand sink 119 F
39	Move all condiments, creamers, sugar, blender from under plumbing from hand sink
	Hand sink setup with soap and paper towels per event
	Loung Bar (downstairs)
	Hand sink 110 F
	Dishwasher saniitizing 200 ppm quats
34	Fruit flies
39	Store dishes clean overnight
36	Avoid using wiping cloths to line shelves
W	Discard cardboard after original use
39	Store beer mugs in coolers mouth part down using beer mats
32	Discard rusty grates, etc. Use a cleanable surface only to strain juices.
45	Broken, chipped tile flooring.

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Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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