

# Retail Food Establishment Inspection Report

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

Date: <b>1/31/2024</b>	Time in: <b>9:45</b>	Time out: <b>11:05</b>	License/Permit # <b>FOOD5043</b>	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: <b>The Oar House</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>13/87/B</b>
Physical Address: <b>305 E I-30 Rockwall, TX</b>	Pest control : <b>mgmt to send</b>	Grease trap : <b>mgmt to send</b>	

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

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					<b>2</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
<b>W</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>W</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓					✓					

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>The Oar House</b>	Physical Address: <b>305 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5043</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
small cold top/meatballs	41	drawers/steak	37	cheese/steak	40/39
cheese/pasta	41/41	pork/fish	36/37	soup	39
lasagna	41	reach in freezer ambient	-6	beer cooler/whipped topping	45
small drawers/steak	46	salad cold top/cut lettuce	41		
pork/salmon	45/45	cut tomatoes	41		
pasta/pasta	45/45	WIC/cooked potatoes	40		
large cold top/cut tomatoes	36	mashed potatoes	39/40		
mushrooms/ mushrooms	36/37	shrimp	37		

**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:
	Kitchen hand sink 120F equipped/ employee hand poster posted
	3 comp sink 129F
	Dishwasher sanitizing at 100 ppm chlorine
45	Mold on wall by 3 comp sink/to clean
45/32	Caulking inside 3 comp sink/to be made cleanable
2	Drawers across from grill not cold holding at 41F or below/added ice bags to raw meat/discarded pasta from previous night
37/34	Need to discard foods and sauces from previous night/avoid leaving out overnight/could attract pests
42	Need to clean shelves on cook line, small cold top in, around, on
37	To work on removing clutter throughout kitchen to better clean, personal items, etc
45	To clean air return vents, ceiling tiles where needed
42	To clean shelf where dirty dishes are stored/food debris
37/34	Avoid leaving dirty dishes overnight/could attract pests
W	Store all personal items low and separate in dry storage, dried eggs shells/COS/removed
34	Replace weather stripping at back door to prevent pests
45	To clean behind shelves near hot water tank, cobwebs and such
7	Pan of lasagna in WIC moldy/discarded
28	MUST date mark all foods not used within 24 hours/discard at day 7
	Need to organize WIC and organize foods to pull by dates correctly/oldest items to be used first
	Bar 3 comp sink 120F/hand sink 120F
2	Whipped topping in wood cooler should be stored elsewhere as it is not cold holding at 41F or below
	Moved to under counter cooler at 38F
45	Good thorough cleaning to walls needed
32	Cutting boards to be addressed/replace when necessary, badly discolored and/or scored
	Sani buckets at 100 ppm chlorine
34	Fruit flies in bar

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

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