

Retail Food Establishment Inspection Report

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

Date: 7/23/2024	Time in: 3:05	Time out: 4:08	License/Permit # FOOD 5043	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 Oar House	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
Physical Address: 305 E I-30 Rockwall, TX	Pest control : to email	Grease trap : refer to Teddy w/city	

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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
W						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
3				✓		Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					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					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					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						✓					
1						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Renato Cardoso</i>	Print: Renato Cardoso	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 Oar House	Physical Address: 305 E I-30	City/State: Rockwall, TX	License/Permit # FOOD 5043	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in freezer ambient	-4	drawers/crab	42	beef	42
small cold top/beef	41	shrimp/crab legs	41/41	soup steam well/tomato	169
lasagna/pasta	41/41	steak/chicken	42/42	lobster bisque	167
drawers/pasta/shrimp	41/41	salad cold top/ all TCS over 41	49-51		
steam wells/sweet potatoes	147	WIC/lasagna	41		
sauce/cream sauce	148/141	Meat sauce	41		
cold top/cut tomatoes	41	cheese	41		
cheese	42	pasta	41		

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:
	Hand sink
	Dishwasher sanitizing at 100ppm chlorine
7	Dented cans/to remove
32	Cutting boards to be replaced where badly scored and discolored
45	Maintenance throughout needed to walls, flooring, need new caulking behind sinks, fill holes in walls
35	To store employee drinks low and separate/not on prep tables
42	To clean spice containers on cook line
	Sani. buckets at 100ppm chlorine
	3 comp sink 117F
42	To clean in/around/on equipment and under prep tables/some food debris and splatters
2	Salad cold top not cold holding at 41F or below/iced over on condenser
28	Need to date mark/to discard at day 7 from opening or making
42/32	Need to clean shelves in WIC/grease and debris, rusty
W	All reheats to 165 before placing in steam wells/2 hours to reheat to 165F
47	Need to organize /discard clutter/store personal items low and separate
40	Best to avoid lining shelves with foil
34	Some fruit flies in bar
	Bar 3 comp sink 138F
	Using Steramine tabs in sani sink
42	To clean under stove top/lots of grease and food debris
34	To seal around all doors to prevent pest entry

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

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