

Retail Food Establishment Inspection Report

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

Date: 7/31/2023	Time in: 10:00	Time out: 11:30	License/Permit # need current permit/2021 posted	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: _____	14/86/B
Physical Address: 303 I-30 Rockwall, TX	Pest control : Rentokil/7-14-2023	Grease trap : LES/6-2-2023/1000gal	

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					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
3						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					
	✓					W					
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					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Will McMullen</i>	Print: Will McMullen	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: 303 I-30	City/State: Rockwall, TX	License/Permit # <small>need current permit/2021 posted</small>	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cut tomatoes	41	small cold top/ lasagna	42	chicken	41
cut lettuce	41	cut tomatoes/shredded cheese	41/41	bar cooler ambient	
under/shrimp	41	drawers/salmon	41		
steam well/lobster bisque	182	steak/ pasta	41/41		
2 door freezer ambient	6	cold top/ shrimp	41		
WIC/mashed potatoes	41	cut tomatoes	41		
gravy/white fish	39/38	drawers/shrimp	41		
risotto/beans	38/40	steak	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:
	Prep hand sink 111 equipped
32	Rusty shelves under prep tables
45	Clean walls behind prep tables,
45	Broken tiles, clean floors under equipment
18	Store chemicals low and separate in dry storage. COS
9	Store raw meat low and separate in WIC
	Dishwasher sanitizing at 100 ppm
35	Store employee drinks low and separate/not over prep tables
35	Need to organize dry storage to clean and separate personal items
32	Need to seal exposed wood
W	Watch dented cans
45	Need to clean ceilings, walls, some mold around back door
	3 comp sink 119 F
42	Need to clean fan guard in kitchen
32	Need to address cutting boards in kitchen where discolored/ scored
42/32	Need to clean shelves in WIC/rusty and food debris
	Gap under back door
	Bar 3 comp sink 115F. Hand sink 100F equipped
32	Rusty shelves in bar
	Outside Bar, when used will need to use as hand sink only and bring dishes inside to WRS
34	Gap at back door
18	No foot powder to be stored in dry storage over food items. store separately. COS
28	To date mark foods in WIC/use within 24 hours or to discard at day 7
W	Sani bucket setup to 100ppm chlorine sanitizer . COS as not setup

Received by: (signature) <i>Will McMullen</i>	Print: Will McMullen	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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