

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Joel Johnson	Print:	Title: Person In Charge/ Owner VP of operations
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Oar House	Physical Address: I-30	City/State: Rockwall	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
Salad unit	37/40	1st coldTop		Drawer unit borderline	
Tomatoes / greens	36/40	Plates on top potatoes mashed and cubed	54/48	Meats / shrimp	41/41
Freezer	3	Lasagna / tomatoes	39-39	OldWooden bar cooler	37
Wic		Drawers		Bar coolers non Tcs	45
Pasta / potatoes on cart	39/39	Pork chops /	39/31	Wine cooler	27
Fish/ sauce	41/41	Steam table not loaded			
Chicken / potatoes	39/40	End cold top			
Lasagna / tomatoes	39-38	Tomatoes / cooked onions	37/37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Mats May not be washed outside facility in parking lot - confirmed washed inside
	Hot water at 120 F
45	Fill small holes in walls need new cutting board - ordered and waiting for new
37/	Condensation in salad cooler is still being addressed - gasket ordered
	Using dummy plate on top to allow to store clean plates on bottom shelving
42	Clean inside freezer unit and rotation known
32	Rusty shelving is not cleanable under coffee area
39	Store ice buckets inverted someplace safe to allow to drain
	Additional lighting in wic - yippee! Also nee shelving - monitor cleaning
W	No date marking observed in wic - most items are used within 24 hrs BUT need to date mark potatpes and large containers of sauce et
09 /cos	Need to move avocados - next to flat of eggs to be moved - store all produce away from raw shelled eggs
34	Gap at back door to address
42/37	Continue to clean and organize - remove what is not needed in dry storage
42/45/32	Continuing to clean and monitor Maint to walls and ceilings and air vents and flooring / grout etc too
	Especially under three comp sink! (also watch scrub crushes and etc over sink)
	Dishmachine 100 ppm
02/cos	Avoid storing plates on top of cold wells in cooler at night - 48-54 - discarded
	Sanitizer in bucket -100 ppm
	Flour and margarine mix - to check on Tcs status
	No shells are reused discarded after use
45	Ceiling air vents to be cleaned more often
	Watch storage of spices opened under steam table on extra plate storage shelf
42	Clean outsides of trash cans - etc continue to clean clean clean
32/42/45	Bar - addressing rusty shelving inside bottle cooler - cleaning too / generalCleaning / shelving not 6 inches off floor
W	Watch speed rail and reaching over to access Ice - lid on ice good
W	Keep an eye on clutter and choice of containers - avoid wood etc
	Watch use of linens on cart and keep cleaned etc

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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