Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

г.					Time	Time aret	License/Pe	· ! !						P., T	Risk Category		
	ate: 7 <i>1</i> 2	) (2/	<u>ე</u> ი	21	Time in: 9:25	Time out: <b>10:24</b>	Food			3				Est. Type	High	Page 1 of 2	<u>}</u>
					tion: 1-Routine					Inves	4:	tia-			6-Other		
		ishm					3-Complai act/Owner N		4-	Inves	uga	uon		5-CO/Construction  * Number of Repeat Viola	ations:	TOTAL/SCOR	E
		Dar			)		reline							✓ Number of Violations C	cos:	13/87/	Λ
Ph I-30		al A	ddre	ess:		Pest control Rentokil mo			Ho Due			Gre Tedo		e trap :	Follow-up: Yes No COS	13/0///	_
100		Com	nliai	ice S	tatus: Out = not in cor	$\frac{1}{\text{mpliance}} = \text{in complian}$		$\mathbf{O} = \text{not } \mathbf{O}$			NA		÷	plicable COS = corrected on		lation W- Watch	h
Ma					points in the <b>OUT</b> box for	each numbered item	Mark •	/ in app	oropri	iate bo	x for	IN, N	NO,	NA, COS Mai	rk an   in appropri		_
Co	mnli	iance	Stor	trac	Prior	rity Items (3 Points	) violations	Requi	_	<i>nmed</i> ompli			_	ve Action not to exceed 3 day	ys		
O U	I N	N O	N A	C O	Time and Tem	perature for Food Safe	ety	R	O	I	N	N	C O	Empl	loyee Health		R
T	14	U	А	s		egrees Fahrenheit)			T		_		s			1	
		/			1. Proper cooling time a	and temperature								12. Management, food employ knowledge, responsibilities, at	•	employees;	
					2. Proper Cold Holding	temperature(41°F/45°F	7							13. Proper use of restriction as	nd exclusion: No dis	charge from	
3				/	Items on top of col	ld wells / discarde	d at insp			1				eyes, nose, and mouth	na exercision, 1 to als	enarge from	
		. /			3. Proper Hot Holding to	emperature(135°F)		$\vdash$						Duoventing Cov	ntomination by Han	nda	
		•			4. Proper cooking time a	and temperature				اء ا				14. Hands cleaned and proper	ntamination by Han		
		~				•				~					•		
		/			5. Proper reheating proc Hours)	cedure for hot holding (1	65°F in 2							15. No bare hand contact with alternate method properly foll			
					6. Time as a Public Hea	Ith Control procedures	Pr mananda				1			Gloves used	`		
					o. Time as a Fuolic Hea	nui Control, procedures	& records								eptible Populations		
					Apı	proved Source								16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
							Tood in							Cooking			
	./					d irom approved source; id unadulterated; parasite								C	hemicals		
					destruction									C.			
	. /				8. Food Received at pro									17. Food additives; approved	and properly stored;	Washing Fruits	
	V				To always ched	CK				•				& Vegetables Water			
					Protection	from Contamination			W	4				18. Toxic substances properly Watch careless storag		d used	
					9. Food Separated & pro		g food							_			
3				V	preparation, storage, dis Eggs in wic / moved avoca	dos during insp									r/ Plumbing		
	/				10. Food contact surface Sanitized at _100_		aned and		١,٨					<ol><li>Water from approved sour backflow device</li></ol>	rce; Plumbing install	ed; proper	
						10	<u>U</u>						-	City approved	. D: 10		
		/			11. Proper disposition o reconditioned <b>Disca</b>	of returned, previously se	erved or			/				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
		Ĺ					(2 Da	4	• 7 /	للل			<i>-</i>	Watch			
О	I	N	N	С				R R	О	I	N	N	С	rective Action within 10 days			R
U	N			О	Domonetration				U	N		Α	0	Food Temperatur			
-	-,	0	A	S		of Knowledge/ Person			T		0		S		re Control/ Identific	ation	
		0	A		21. Person in charge pre	esent, demonstration of k tified Food Manager (Cl	cnowledge,				0		S	27. Proper cooling method use	ed; Equipment Ade		
	<b>'</b>	0	A		21. Person in charge pre and perform duties/ Cer 2	esent, demonstration of k tified Food Manager (Cl	knowledge, FM)		Т	~	U		S	Maintain Product Temperature	ed; Equipment Ade		
	<u>'</u>	0	A		21. Person in charge pre and perform duties/ Cer 2	esent, demonstration of k	knowledge, FM)			~			S	Maintain Product Temperature 28. Proper Date Marking and To date mark if holding	ed; Equipment Ade e disposition g over 24 hrs	quate to	_
	✓ ✓	0	A		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa	cnowledge, FM)		Т	~			S	Maintain Product Temperature 28. Proper Date Marking and	ed; Equipment Ade e disposition g over 24 hrs	quate to	_
	<b>/</b>	0	A		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees Safe Water, Recon	esent, demonstration of k titified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling	knowledge, FM) sonnel		Т	~			S	Maintain Product Temperatur 28. Proper Date Marking and To date mark if holding 29. Thermometers provided, a	ed; Equipment Ade e disposition g over 24 hrs	quate to	_
	\ \ \	0	A		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling	knowledge, FM) ssonnel ckage ssure, safe		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holding  29. Thermometers provided, a Thermal test strips  Digital  Permit Requirement	ed; Equipment Ade e disposition  G OVER 24 hrs accurate, and calibrat	quate to ed; Chemical/ peration	
	\ \ \ \ \	0	A		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling ravailable; adequate pre- railable (shellstock tags;	knowledge, FM) ssonnel ckage ssure, safe		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holding  29. Thermometers provided, a Thermal test strips  Digital  Permit Requirement  30. Food Establishment Permit	ed; Equipment Ade e disposition  G OVER 24 hrs accurate, and calibrat	quate to ed; Chemical/ peration	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	0	A		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record 23. Hot and Cold Water Over 120 24. Required records av destruction); Packaged I	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pre- railable (shellstock tags; Food labeled	snowledge, FM) sonnel uckage ssure, safe parasite		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding 29. Thermometers provided, a Thermal test strips Digital  Permit Requirement 30. Food Establishment Per Posted	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat , Prerequisite for O mit (Current/ insp s	quate to  ed; Chemical/  peration  ign posted )	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	0	A		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record 23. Hot and Cold Water Over 120 24. Required records av destruction); Packaged I	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pres railable (shellstock tags; Food labeled with Approved Procedu	snowledge, FM) sonnel nckage ssure, safe parasite		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding 29. Thermometers provided, a Thermal test strips Digital  Permit Requirement 30. Food Establishment Per Posted	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat , Prerequisite for O mit (Current/ insp s	quate to  ed; Chemical/  peration ign posted )	
					21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I  Conformance w  25. Compliance with Va HACCP plan; Variance	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pre- railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Pro- obtained for specialized	snowledge, FM) sonnel uckage ssure, safe parasite ures cess, and		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holding  29. Thermometers provided, as Thermal test strips  Digital  Permit Requirement,  30. Food Establishment Perm  Posted  Utensils, Equi  31. Adequate handwashing fassupplied, used	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat , Prerequisite for O mit (Current/ insp s	quate to  ed; Chemical/  peration ign posted )	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I  Conformance with Variance processing methods; manual processing methods;	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pre- railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Pro- obtained for specialized anufacturer instructions	snowledge, FM) sonnel uckage ssure, safe parasite ures cess, and		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding 29. Thermometers provided, as Thermal test strips Digital  Permit Requirement, 30. Food Establishment Perm Posted  Utensils, Equi 31. Adequate handwashing fastsupplied, used Equipped	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat  prerequisite for O mit (Current/ insp s appearance of the control of th	quate to  ed; Chemical/  peration ign posted )  g nd properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I  Conformance with Variance processing methods; manual processing methods;	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pre- railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Pro- obtained for specialized	snowledge, FM) sonnel uckage ssure, safe parasite ures cess, and		W	~			S	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding 29. Thermometers provided, as Thermal test strips Digital  Permit Requirement 30. Food Establishment Permosted  Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat , Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a	quate to  ed; Chemical/  peration ign posted )  g nd properly	
					21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling ravailable; adequate pre- railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory	snowledge, FM) sonnel nckage ssure, safe parasite nres cess, and		Т	~			S	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holdine  29. Thermometers provided, as Thermal test strips  Digital  Permit Requirement,  30. Food Establishment Permosted  Utensils, Equi  31. Adequate handwashing fassupplied, used  Equipped  32. Food and Non-food Contadesigned, constructed, and used  See	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat  prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed	quate to  ed; Chemical/  peration ign posted )  g nd properly e, properly	
			<b>✓</b>		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consume foods (Disclosure/Remi	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pre- railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Pro- obtained for specialized anufacturer instructions sumer Advisory er Advisories; raw or unc nder/Buffet Plate)/ Aller	sonnel sonnel sekage ssure, safe parasite seess, and left cooked		W	~			S	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holding  29. Thermometers provided, as Thermal test strips  Digital  Permit Requirement,  30. Food Establishment Permosted  Utensils, Equi  31. Adequate handwashing fassupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and uses  See  33. Warewashing Facilities; in Service sink or curb cleaning	ed; Equipment Ade e  disposition g over 24 hrs accurate, and calibrat  prerequisite for O mit (Current/ insp s  ipment, and Vendin cilities: Accessible a  act surfaces cleanable ed  installed, maintained, facility provided	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		<b>▲</b>		21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged lastruction; Packaged lastruction with Variance processing methods; market Cons  26. Posting of Consume foods (Disclosure/Remiln menu / ingredient	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pres railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory er Advisories; raw or und nder/Buffet Plate)/ Aller s by request	sonnel sonnel sekage ssure, safe parasite seess, and sees sees, and sees sees sees sees sees sees sees se	Action		\(\cdot\)				Maintain Product Temperature  28. Proper Date Marking and  To date mark if holdine  29. Thermometers provided, as Thermal test strips  Digital  Permit Requirement,  30. Food Establishment Permosted  Utensils, Equi  31. Adequate handwashing fassupplied, used  Equipped  32. Food and Non-food Contadesigned, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning  Machine added to	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat  prerequisite for O mit (Current/ insp s accurate, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided o three com	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	
0		N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record 23. Hot and Cold Water Over 120 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons  26. Posting of Consume foods (Disclosure/Remi In menu / ingredient Core Items (1 Poins)	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling ravailable; adequate pre- railable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller is by request  it) Violations Require	sonnel sonnel sckage ssure, safe parasite parasite scess, and der cooked rgen Label	Action	W 2	V V	N N	d 90) N	Day.	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holding  29. Thermometers provided, as Thermal test strips  Digital  Permit Requirement,  30. Food Establishment Permit Requirement,  31. Adequate handwashing fast supplied, used  Equipped  32. Food and Non-food Contained designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to the service of the service sink or curb cleaning Machine added to the service sink or curb cleaning sink or curb cleaning sink or curb cleaning sink or curb	ed; Equipment Ade e  disposition g over 24 hrs accurate, and calibrat g, Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cleanable ed o three com hever Comes First	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	R
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Recon  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consume foods (Disclosure/Remi In menu / ingredient Core Items (1 Poin Prevention of Core Items (1 Poin Prevention of Core Items (1 Poin Prevention of Core Items (1 Poin Core	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pres railable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory er Advisories; raw or unc nder/Buffet Plate)/ Aller is by request at) Violations Require of Food Contamination	sonnel sonnel sekage ssure, safe parasite seess, and sees coked rgen Label se Corrective		M Note	to Ez	N	d 90 A	Day	Maintain Product Temperature  28. Proper Date Marking and To date mark if holdine 29. Thermometers provided, a Thermal test strips Digital  Permit Requirement, 30. Food Establishment Perm Posted  Utensils, Equi 31. Adequate handwashing facupplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Machine added to see or Next Inspection, Which	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat g, Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided o three com hever Comes First Identification	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	R
OU		N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record 23. Hot and Cold Water Over 120 24. Required records av destruction); Packaged I Conformance we 25. Compliance with Va HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Remiln menu / ingredient Core Items (1 Poin Prevention of S4. No Evidence of Inseanimals Door	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling ravailable; adequate pre- railable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller is by request  at) Violations Require of Food Contamination ect contamination, roden	sonnel so		2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N N	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and  To date mark if holding  29. Thermometers provided, as Thermal test strips  Digital  Permit Requirement,  30. Food Establishment Permit Requirement,  31. Adequate handwashing fast supplied, used  Equipped  32. Food and Non-food Contained designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to the service of the service sink or curb cleaning Machine added to the service sink or curb cleaning sink or curb cleaning sink or curb cleaning sink or curb	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat g, Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided o three com hever Comes First Identification	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	R
OU	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged la Conformance we 25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consume foods (Disclosure/Remi In menu / ingredient  Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Door 35. Personal Cleapliness	essent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pre- tailable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or und er/Buffet Plate)/ Aller s by request  att) Violations Require of Food Contamination, roden s/eating, drinking or tobs	sonnel so		2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding.  29. Thermometers provided, a Thermal test strips Digital  Permit Requirement.  30. Food Establishment Permant Posted  Utensils, Equimate Strips  Utensils, Equimate Strips  13. Adequate handwashing fast supplied, used Equipped  32. Food and Non-food Contant designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to service sink or curb cleaning service service service service service service service servi	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat g, Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided o three com hever Comes First Identification	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record 23. Hot and Cold Water Over 120 24. Required records av destruction); Packaged I Conformance we 25. Compliance with Va HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Remiln menu / ingredient Core Items (1 Poin Prevention of S4. No Evidence of Inseanimals Door	essent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pre- tailable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or und er/Buffet Plate)/ Aller s by request  att) Violations Require of Food Contamination ect contamination, roden s/eating, drinking or tobal estraints	sonnel so		V 2	V V V V V V V V V V V V V V V V V V V	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding.  29. Thermometers provided, a Thermal test strips Digital  Permit Requirement.  30. Food Establishment Permant Posted  Utensils, Equimate Strips  Utensils, Equimate Strips  13. Adequate handwashing fast supplied, used Equipped  32. Food and Non-food Contant designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to service sink or curb cleaning service service service service service service service servi	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat  prerequisite for O mit (Current/ insp s  ipment, and Vendin cilities: Accessible a  act surfaces cleanable ed act surfaces cleanab	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records averaged laws destruction); Packaged laws destruction); Packaged laws destruction; Packaged laws destruction with Variance processing methods; marked processing methods; marked laws destruction of Consumer foods (Disclosure/Remi In menu / ingredient Core Items (1 Poin Prevention of 134. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair results of 136. Wiping Cloths; prop 137. Environmental contains and performance of Inseanimals Door 135. Personal Cleanliness Watch hair results of 136. Wiping Cloths; prop 137. Environmental contains and performance of Inseanimals Door 138. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Door 139. Personal Cleanliness Door	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pres tailable (shellstock tags; Food labeled with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller s by request at) Violations Require of Food Contamination ect contamination, roden sseating, drinking or toba estraints perly used and stored	sonnel so		2 Note   0 U T	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holdine 29. Thermometers provided, a Thermal test strips Digital  Permit Requirement, 30. Food Establishment Pert Posted  Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contat designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to year or Next Inspection, Which  Food I  41. Original container labeling  Physical	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat g, Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cleanable ed othree com hever Comes First identification g (Bulk Food) cal Facilities es clean	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly used/ up always	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged lad destruction; Packaged lad destruction; Packaged lad destruction; Packaged lad lad lad lad lad lad lad lad lad la	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pres railable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions  sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller s by request  att) Violations Require of Food Contamination ect contamination, roden  selecting, drinking or tobal estraints  perly used and stored amination	sonnel so		V 2	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holdine 29. Thermometers provided, a Thermal test strips Digital  Permit Requirement, 30. Food Establishment Perm Posted  Utensils, Equi 31. Adequate handwashing far supplied, used Equipped  32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; ir Service sink or curb cleaning Machine added to ys or Next Inspection, Which Food I  41. Original container labeling  Physi  42. Non-Food Contact surface  43. Adequate ventilation and Watch - hood due	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat g rerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cleanable	ed; Chemical/  peration ign posted )  g nd properly  e, properly used/ up always	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records averaged laws destruction); Packaged laws destruction); Packaged laws destruction; Packaged laws destruction with Variance processing methods; marked processing methods; marked laws destruction of Consumer foods (Disclosure/Remi In menu / ingredient Core Items (1 Poin Prevention of 134. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair results of 136. Wiping Cloths; prop 137. Environmental contains and performance of Inseanimals Door 135. Personal Cleanliness Watch hair results of 136. Wiping Cloths; prop 137. Environmental contains and performance of Inseanimals Door 138. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Watch hair results and performance of Inseanimals Door 139. Personal Cleanliness Door 139. Personal Cleanliness Door	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pres railable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions  sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller s by request  att) Violations Require of Food Contamination ect contamination, roden  selecting, drinking or tobal estraints  perly used and stored amination	sonnel so		2 Note   0 U T	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding 19. Thermometers provided, a Thermal test strips Digital  Permit Requirement, 30. Food Establishment Permosted  Utensils, Equidation 31. Adequate handwashing fast supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and used See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to service sink or curb cleaning ser	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat general properties of the commit (Current/ insp s dipment, and Vendin cilities: Accessible a act surfaces cleanable ed anstalled, maintained, facility provided of three commit (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	quate to  ed; Chemical/  peration ign posted )  g nd properly used/ up always  areas used es maintained	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged In Conformance with Variance processing methods; marked processing methods; marked processing methods; marked processing methods (Disclosure/Remin menu / ingredient Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair results of the processing methods of the prevention of 34. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair results of the processing methods of the prevention of 35. Personal Cleanliness Condensation 36. Wiping Cloths; propagation 37. Environmental contact Condensation 38. Approved thawing markets and performance with the processing	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling available; adequate pres railable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions  sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller s by request  att) Violations Require of Food Contamination ect contamination, roden  selecting, drinking or tobal estraints  perly used and stored amination	sonnel so		2 Note   0 U T	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding to date mark if holding. Thermometers provided, a Thermal test strips Digital  Permit Requirement.  30. Food Establishment Permosted  Utensils, Equidate and Washing fast supplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to so or Next Inspection, Whick Food I  41. Original container labeling  42. Non-Food Contact surface  43. Adequate ventilation and Watch - hood due  44. Garbage and Refuse proper Watch  45. Physical facilities installed	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat general properties of the commit (Current/ insp s dipment, and Vendin cilities: Accessible a act surfaces cleanable ed anstalled, maintained, facility provided of three commit (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	quate to  ed; Chemical/  peration ign posted )  g nd properly used/ up always  areas used es maintained	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I Conformance with Variance processing methods; material content of the processing methods (Disclosure/Remillon menu / ingredient Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair results of the properties of the processing methods of the processing Condensation 38. Approved thawing menu foot the prope 39. Utensils, equipment and performance of the prope 39. Utensils, equipment and performance of the prope 39. Utensils, equipment and performance of the prope and performance of the prope 39. Utensils, equipment and performance of the prope and performance of the properties of the prop	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling ravailable; adequate pres tailable (shellstock tags; Food labeled with Approved Procedu tariance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or unc nder/Buffet Plate)/ Aller ts by request at) Violations Require of Food Contamination text contamination, roden sect contamination, roden sect contamination, roden act contamination text contamination method  er Use of Utensils tified Food Manager (Cl anuthorized persons/ per tailable (shellstock tags; Food labeled To obtain the procedure to obtain the procedure to person the persons of the pers	sonnel sonnel sekage sonnel sekage sessure, safe parasite seess, and sees sees, and sees sees, and sees sees sees sees sees sees sees se		2 Note   0 U T	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding.  29. Thermometers provided, a Thermal test strips Digital  Permit Requirement.  30. Food Establishment Permant Posted  Utensils, Equimate and Washing fast supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to the service of the	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat general present of the commit (Current/ insp s dipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cl	quate to  ed; Chemical/  peration ign posted )  g nd properly  e, properly  used/ p always  areas used es maintained ean	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I Conformance with Variance processing methods; material content of the processing methods (Disclosure/Remillon menu / ingredient Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair results of the properties of the processing methods of the processing Condensation 38. Approved thawing menu foot the prope 39. Utensils, equipment and performance of the prope 39. Utensils, equipment and performance of the prope 39. Utensils, equipment and performance of the prope and performance of the prope 39. Utensils, equipment and performance of the prope and performance of the properties of the prop	esent, demonstration of k tiffied Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling r available; adequate pres railable (shellstock tags; Food labeled  with Approved Procedu arriance, Specialized Proc obtained for specialized anufacturer instructions sumer Advisory  er Advisories; raw or und er Advisories; raw or und er Advisories; raw or und er Contamination sect contamination, roden sect contamination, roden sect contamination method er Use of Utensils	sonnel sonnel sekage sonnel sekage sessure, safe parasite seess, and sees sees, and sees sees, and sees sees sees sees sees sees sees se		2 Note   0 U T	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding to date mark if holding. Thermal test strips Digital  Permit Requirement.  30. Food Establishment Permosted  Utensils, Equidate and Washing fast supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to the service of	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat general present of the commit (Current/ insp s dipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cl	quate to  ed; Chemical/  peration ign posted )  g nd properly  e, properly  used/ p always  areas used es maintained ean	R
0 UT 1	/ / / N	N	V	S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur All employees  Safe Water, Record  23. Hot and Cold Water Over 120  24. Required records av destruction); Packaged I Conformance we 25. Compliance with Va HACCP plan; Variance processing methods; material menu / ingredient Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Door 35. Personal Cleanliness Watch hair reading and the properties of the propert	esent, demonstration of k tified Food Manager (Cl nauthorized persons/ per rdkeeping and Food Pa Labeling ravailable; adequate pre- railable (shellstock tags; Food labeled  with Approved Procedu ariance, Specialized Proc obtained for specialized anufacturer instructions  sumer Advisories; raw or unc nder/Buffet Plate)/ Aller s by request  att Violations Require of Food Contamination ect contamination, roden s/eating, drinking or tobe estraints berly used and stored amination method  ar Use of Utensils the Manager (Cl anauthorized persons/ per training per tr	sonnel so		2 Note   0 U T	to E:	N O	d 90 A	Day C C C C	Maintain Product Temperature  28. Proper Date Marking and To date mark if holding.  29. Thermometers provided, a Thermal test strips Digital  Permit Requirement.  30. Food Establishment Permant Posted  Utensils, Equimate and Washing fast supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning Machine added to the service of the	ed; Equipment Ade e disposition g over 24 hrs accurate, and calibrat general present of the commit (Current/ insp s dipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cl	quate to  ed; Chemical/  peration ign posted )  g nd properly  e, properly  used/ p always  areas used es maintained ean	R

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Joel Johnson	Print:	Title: Person In Charge/ Owner VP of operations
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Oar House		Physical Address:		City/St Roc	State: Ckwall				2 of 2		
			TEMPERATURE OBSERV	ATION	NS						
Item/Loc	eation	Temp F	Item/Location	Te	emp F	Item/Locat	ion		Temp I		
Salad		37/40	0 1st coldTop			Drawer unit borderline					
Tom	atoes / greens	36/40	Plates on top potatoes mashed and cubed 54/4			Me	ats / shrim	p	41/41		
	Freezer	3	Lasagna / tomatoes			OldWo	ooden bar co	oler			
	Wic		Drawers			Bar coolers non Tcs		45			
Pasta	a / potatoes on cart	39/39	Pork chops /	39	9/31	Wine cooler		27			
F	Fish/ sauce	41/41	Steam table not load	ed							
Chic	ken / potatoes	39/40	End cold top								
Lasa	agna / tomatoes	39-38	Tomatoes / cooked onio	ns 37	7/37						
τ.	T	OB	SERVATIONS AND CORREC	TIVE A	CTION	S					
Item Number	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 u	nit and ro	tation known								
32	Rusty shelving is not o	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	n wic - most	items are used within 24 hrs BU	T need	l to date	mark pota	tpes and large contair	ners of	sauce et		
09 /cos	Need to move avocad	produce	away from raw s	shelle	d eggs						
34	Gap at back door to address										
42/37	'										
42/45/32	<del>                                     </del>										
	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 -10	0 ppm									
	Flour and margarine n	nix - to ch	eck 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 or	n cart an	d keep cleaned etc								
Received	by		Print:			T	Title: Person In Charge	/ Owner			
(signature)		e/e					ride, i etsou ili Charge	, Gwner			
Inspected (signature)	d by:		Print:								
( 8	Kelly Kirkpa	utrick	/KS				Samples: Y N	# collect	ed		
		*		-	-						