

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: <b>01-23-223</b>	Time in: <b>9:39</b>	Time out: <b>11:40</b>	License/Permit # <b>Food 5043 need 2023</b>	Food handlers <b>All 20</b>	Food managers <b>3</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>The Oarhouse</b>			Contact/Owner Name: <b>Shoreline</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>16/84/B</b>
Physical Address: 303 E I -30		Pest control : Rentokil 01/12/2023	Hood Americas / 01/16/23	Grease trap/ waste oil Les 1000/ 01/04/2023 / double R	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic		

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post at hand sinks</b>	
	✓				3. Proper Hot Holding temperature(135°F) <b>See</b>		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves</b>	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
			✓		6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>										✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>All egg dishes to be cooked</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Ben e Keith / Sysco</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>To check</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water in cleaned sink</b>	
<b>Protection from Contamination</b>							3				✓	18. Toxic substances properly identified, stored and used <b>Moved peppers</b>	
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Food protection to organize wic etc		<b>Water/ Plumbing</b>						
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature <b>Cleaning</b>		W					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved /</b>	
			✓		11. Proper disposition of returned, previously served or reconditioned		W					20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Les / avoid washing mats outside</b>	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>3</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>All</b>		2					28. Proper Date Marking and disposition <b>To date mark items in wic</b>	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital and test strips</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe <b>See</b>		<b>Permit Requirement, Prerequisite for Operation</b>						
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Paid for now need to post</b>	
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>No specialized processing</b>			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Only one in kitchen</b>	
<b>Consumer Advisory</b>							2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Rusty shelving etc</b>	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Will add asterisk / ingredients by request			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed and tested</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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals <b>Gap at bottom of back door to address</b>				✓			41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
1					36. Wiping Cloths; properly used and stored <b>Store in sanitizer</b>		1					42. Non-Food Contact surfaces clean <b>See</b>	
1					37. Environmental contamination <b>Various</b>		W					43. Adequate ventilation and lighting; designated areas used To use kitchen to cut lemons and limes for bar as bar top dark / watch hood	
		✓			38. Approved thawing method		W					44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>	
<b>Proper Use of Utensils</b>							1					45. Physical facilities installed, maintained, and clean <b>See</b>	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>			✓				46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
W	✓				40. Single-service & single-use articles; properly stored and used				✓			47. Other Violations	

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Will McMullen</b>	Print:	Title: Person In Charge/ Owner <b>GM</b>
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>The Oarhouse</b>	Physical Address: <b>303 E I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5043</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		2 door freezer	HTT 15	Cold top sauté	
Beef / veggies near door on cart	38/38	Salad unit		Tomatoes / crepes / cheese	40/40/38
Ground meat unknown /fillets	38/38	Cut greens / cut tomatoes	40/40	Drawers pork / stuffed shells	40/41
Cooked meat / sauce from steam table	38/39	Shrimp	38	Soup steam table	
Cooked potatoes cubes / cream sauce	38/39	Cold top grill		Roasted onion / lobster bisque	174/178
Cooked meat with grease cap / meat sauce	40 /38	Tomatoes / pasta	37/39	Old bar cooler	41
Steam table		Meatballs / lasagna	32		
Meat sauce / garlic butter	158/171	In drawers fish / pasta	36/41		

### 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: ALL TEMPS TAKEN in F
	Avoid washing mats outside as this ends up in the system drains
W	Watch dumpster area
	Reminder that outside bar will need a hand sink if used with three comp sink in operation
	All wood out side in bar to be sealed properly
32	Kitchen: Time to replace cutting boards where needdd
	Hot water 128 throughout
45/32	Maint to ceiling, walls, flooring and etc is needed what are plans for improvements ?
W	Air vents are over food prep areas therefore we must watch at all times for condensation and address ... moving vents away from prep would be best
42	Need to clean under any and all shelving netting or rubber mats ...throughout
Wic	Wic to organize meat section better / ground to be below whole
32/42/	Shelving is already rusting and hard to clean / need to clean also in wic
37 /09	Avoid storing tea container on floor / cover sauces to protect
28	Need to see date marking --- for all that are not served within 24 hrs of making etc ... meat sauce in Large container near door
39/09	Boxes of produce to be stored below prepped ... always cover sauces after cooking down to protect
37/32	Make sure that dry goods are tied up at night in dry storage ... also off floor / rusty shelving
18 /cos	Plans for more shelving - avoid storing dry chilis next to bleach
42/45	Need to clean trash cans / Dishmachine parts /wall behind / floor grout / wall next to three comp / dirty dish rack
	Dishmachine hooked up new sanitizer ...tested to be 100 ppm
39	Protect clean utensils at all times on wall
W	Need to organize freezer and add dates to rte foods to inform of time left for date marking ( need date originally opened and date frozen)
39	Protect plates in salad cooler / store on top /
42/45	To detail clean gaskets and under drawers and etc under drawers / behind and around all cooking equipment
	Sanitizer bucket 100 ppm / need to store knives clean on magnets/ and can opener blade to replace
42/32	Need to clean and seal wood next to hood prep table / keep door closed to protect fuse box from grease etc
40 /42	Avoid using foil to line equipment need to clean as you go! General detailed cleaning
Bar /32/42/45	Seal wood enter needed including the old cooler / detailed cleaning needed under around and around shelving floor walls trash cans coolers surfaces
39	Watch dual speed rail and reaching over to access ice / avoid storing ice scoop around bottles / in ice with handle out is allowed / keeping caps on bottles

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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