

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/11/2023	Time in: 10:33	Time out: 12:13	License/Permit # FS 9488	Food handlers 5	Food managers 1	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 downing bottles and bites	Contact/Owner Name: David	* Number of Repeat Violations: _____	10/90/A
Physical Address: 106 San jacinto		✓ Number of Violations COS: _____	
Pest control : 03/30/2023 walthall		Hood Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature 84 after 1 hr moved to freezer for rapid						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need poster at ALL hand sinks now					
	✓					Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F) Steam table						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature Hot holding confirmed						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using black gloves					
		✓				Highly Susceptible Populations					
		✓					W	✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required To order over easy /,ca in menu					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep only no Tcs foods out at room temp						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓						✓				
Approved Source						Water/ Plumbing					
	✓								✓		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith						18. Toxic substances properly identified, stored and used Store low always					
	✓					Water/ Plumbing					
8. Food Received at proper temperature When received							3				
		✓					✓				
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device Leaks at three comp					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal See above					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 100 machine											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						W	✓			
22. Food Handler/ no unauthorized persons/ personnel 5 plus 2 new within 30 days						28. Proper Date Marking and disposition Watch when closing for 2 days					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips provided					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 111 and up							✓				
	✓					30. Food Establishment Permit (Current/ insp sign posted) Posted					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
	W					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Sous vide par cooking steaks and cooking down to reheat to required temp							2				
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting on menu / will add sesame						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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							✓				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies and outside storage						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored							W				
		✓				43. Adequate ventilation and lighting; designated areas used Watch where knives are used					
37. Environmental contamination Watch with small kitchen							W				
	W	✓				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Will check into using sous vide							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
1							✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Glasses / equipment outside etc						46. Toilet Facilities; properly constructed, supplied, and clean Restrooms equipped					
1								✓			
40. Single-service & single-use articles; properly stored and used See						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Discussed preset glassware / also
watch floor storage behind curtains

Received by: David Hoffman	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Now using front cooler for kitchen storage /protect straws etc at POS

Establishment Name: The downing	Physical Address: 106 san jacinto	City/State: Rockwall	License/Permit # Fs9488	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit		Ambient temp display cooler	35	Cold top unit	
Ham / mortadella	40/40	Three door under counter	38/39	Pickled onions/ cabbage	36/37
Prosciutto	40	Keef/mashed pot	41/38	Red pepper dip	34
Below chicken salad	40	Beverage cooler milk	41	Beets cooked	39/40
Meatballs	40	Water bottle cooler	34	Steam table	
Under counter meats		Upright freezer	9.7	Chick n dumps/ grits	167/169
Salami	36	Under counter in kitchen		Dairy cooler	39
Soft cheese / soft cheese	35/36	Duck fat / pig casings	38/37	Three door gravy/ cheese/ potatoes	40/41/41

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 F
39/34	Need to address outside storage of equipment and etc ... possible pests harborage
39/40	Watch and protect small white plates On shelf also preset glassware on tables / protect straws at register too
	Hot water at 100 at hand sink
32	To address shelving where badly worn
W	Sous vide steak only par cooked 123 for 45 mins Warning in menu / will asterisk/ cooled in bag in ice water / then refrigerated/ then reheated in pan and finished off in oven
	Will check with fda/ 8 oz raw / when cooked
	Watch and protect food when using hot burners
39	Avoid storing knives under display case on wood surface
32	Seal wood where needed to keep washable and clean under netting
W	Reminder to asterisk egg dishes too
W	Sanitizer in spray bottles watch storage -200 ppm reminder to allow to air dry
42/45	Minor detailed cleaning under around and behind equipment
	Using zip loc bags to portion meats etc
	Plumbing was city approved at time of installation
	Thawing using refrigerating or circulating water in sous vide with water setting in 70's -
	Dishmachine 100 ppm
32	Keep an eye on condition of utensils toss when needed
32	Need to address old rusty shelving under ss tables
39	Watch mop storage and keep area and bucket clean
19	To address leak at three comp sink — faucet and drain
	Vinegar mixed with oil appears to be below 3.0 ph
	Using digital thermo / provided test strips in date
34	Fruit flies observe around bar and mop sink
42/45	GeneralDetailed cleaning inside kitchen too/ smallKitchens are difficult to keep clean and items separated
W	Watch what is stored on electric panel boxes and around
W	Watch storage of brooms close to food related items
	Ingredients by request
W	Watch use of refrigeration for cooling hot foods as can cause temp to rise for other foods! Need additional!

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

Form EH-06 (Revised 09-2015)