

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

| | | | | | | |
|----------------------------|--------------------------|---------------------------|------------------------------------|--------------------------|-----------------------------|---------------------------|
| Date: 09/23/2020 | Time in: 10:30 | Time out: 12:48 | License/Permit # FS 9488 | Est. Type Full | Risk Category Med | Page <u>1</u> of <u>2</u> |
|----------------------------|--------------------------|---------------------------|------------------------------------|--------------------------|-----------------------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|
| 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 |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|

| | | | |
|---|---------------------------------------|--|---|
| Establishment Name: The Downing bottles and bites | Contact/Owner Name: Downing | * Number of Repeat Violations: _____ | 14/86/B |
| Physical Address: San Jacinto | | ✓ Number of Violations COS: _____ | |
| Pest control : Need info | Hood Na | Grease trap : Refer to teddy | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |

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 Discussed | | | | | | 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 Emailed posters etc | | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 3. Proper Hot Holding temperature(135°F) | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 4. Proper cooking time and temperature | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves observed | | | | | |
| | | ✓ | | | | 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 All eggs cooked / no unpast dairy | | | | | |
| | | ✓ | | | | Chemicals | | | | | |
| 6. Time as a Public Health Control; procedures & records Only for prep | | | | | | ✓ | | | | | |
| Approved Source | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only | | | | | |
| W | ✓ | | | | | 3 | | | | | |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction USDA approved | | | | | | 18. Toxic substances properly identified, stored and used Store low / label in restrooms etc | | | | | |
| | | ✓ | | | | Water/ Plumbing | | | | | |
| 8. Food Received at proper temperature To check | | | | | | ✓ | | | | | |
| Protection from Contamination | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device City approved | | | | | |
| 3 | | | | | | ✓ | | | | | |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Store eggs low etc | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal Watch | | | | | |
| | | ✓ | | | | Water/ Plumbing | | | | | |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>100</u> Dishmachine | | | | | | ✓ | | | | | |
| | | ✓ | | | | 19. Water from approved source; Plumbing installed; proper backflow device City approved | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 11. Proper disposition of returned, previously served or reconditioned | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal Watch | | | | | |

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) 2 | | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed | | | | | |
| | | ✓ | | | | 2 | | | ✓ | | |
| 22. Food Handler/ no unauthorized persons/ personnel All employees | | | | | | 28. Proper Date Marking and disposition Reminder to discard at day 7 (6 days from open or prep date) | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital | | | | | |
| | | ✓ | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 23. Hot and Cold Water available; adequate pressure, safe | | | | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | | | | | |
| | | ✓ | | | | Utensils, Equipment, and Vending | | | | | |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Yes 90 days tags | | | | | | ✓ | | | | | |
| Conformance with Approved Procedures | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used Two hand sinks | | | | | |
| W | | | | | | ✓ | | | | | |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Sending info to state for guidance | | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Wooden crate etc | | | | | |
| Consumer Advisory | | | | | | 2 | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Need in menu warning if not already | | | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch mop sink blocking | | | | | |

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 Removed fly strip in kitchen | | | | | | 41. Original container labeling (Bulk Food) | | | | | |
| | | ✓ | | | | Physical Facilities | | | | | |
| 35. Personal Cleanliness/eating, drinking or tobacco use Watch storage | | | | | | ✓ | | | | | |
| | | ✓ | | | | 42. Non-Food Contact surfaces clean | | | | | |
| 1 | | | | | | W | | | | | |
| 36. Wiping Cloths; properly used and stored Protect clean under hand sink | | | | | | 43. Adequate ventilation and lighting; designated areas used Reminder to be lightest where knives are used | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 37. Environmental contamination Various ops / | | | | | | 44. Garbage and Refuse properly disposed; facilities maintained Watch storage inside | | | | | |
| | | ✓ | | | | 1 | | | | | |
| 38. Approved thawing method Cooking and ? | | | | | | 45. Physical facilities installed, maintained, and clean Flooring | | | | | |
| Proper Use of Utensils | | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage on magnet | | | | | | 47. Other Violations | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 40. Single-service & single-use articles; properly stored and used | | | | | | | | | | | |

Also serving cerviche
None at this time!
Refrigeration storage

Retail Food Establishment Inspection Report
City of Rockwall

Mussels in shells
Stored with tags and
keeping 90 days

| | | |
|--|--------|--------------------------------|
| Received by: (signature) Antonio Guevara | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | | | | |
|---|---|--------------------------------|------------------------------------|-------------|
| Establishment Name: The downing | Physical Address: San jacinto | City/State: Rockwall | License/Permit # FS 9488 | Page 2 of 2 |
|---|---|--------------------------------|------------------------------------|-------------|

| TEMPERATURE OBSERVATIONS | | | | | |
|--------------------------|--------|---------------------------|----------|---------------------------|--------|
| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
| Veggie cooler | 35 | Bottle cooler | 39's | Three door salad cold top | |
| Display cheese / meat | 38/38 | Under counter single door | | Cut Green / seed sprouts | 39/41 |
| Under counter | | 3 door cooler | | Hummus | 41 |
| Egg whites | 34 | Tomatoes pico | 37 | Garlic | 41 |
| Cheese | 36 | Sour cream | 36 | Cream dessert | 41 |
| Cold top unit ambient | 38 | Meat balls | 41 | Watch temps | |
| Pastrami / pork | 41/41 | Prep cooler | | Upright freezer | |
| Pork paste | 38 | Lamb / peppers /pasta | 37/37/37 | | |

| 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: |
| | Hot water in restrooms 111 F and up! And in kitchen |
| 18 | Need to label mouthwash container in restrooms |
| | Customer area: not using olive bar / area is sanitized with quats sanitizer in kitchen |
| | Eggs in cartons to be stored low and any eggs received to be labeled etc (employee food) |
| !! | Pickling: green beans, eggs hard boiled , peppers. Onions, fennel, - all pickled raw, |
| | Fermented: carrots, cucumbers, celery cauliflower rice n one mixture, peppers, |
| | May need to provide Haccp plan and ph etc...(ph appears to be less than 3,5) |
| | ROP- meats and cheeses - cold cuts after opening from original package - placing into new bags as needed / Max time 6 days per TFER |
| | Sous vide - meatballs, salmon, - cooking in bags - to required temps - then cooling in bag and storing for less than 48 hrs |
| | Sanibucket - 200 ppm / dishmachine at 100 ppm |
| 28 | Discussed date marking - 6 days from date opened for Tcs foods or manuf date which ever is less |
| | Discarded pork dated 9/16 /20 and cream cheese |
| 32 | Replace wooden crate used as a exit table from the toaster oven - should meet code for cleaning etc |
| W | Discussed protecting straws when handling |
| 32 | Avoid using non washable wicker baskets behind counter and in food prep |
| 37/18 | Watch storage of limes next to hand sink / watch storage of all spray bottles avoid on sink in bar etc |
| W | Watch when selecting bottles to reuse that all parts are easy to clean |
| Note | More info on meat balls - rop while raw and stored frozen / cooked in bag from frozen/ opened and placed into |
| | Steam table / after cooking also in conveyor oven to an even higher temp / stored at 135 or higher |
| | Back up is quick chilled in bag and stored at 41 F or less until needed for steam table 48 hrs worth |
| | Cleaning slicers between uses / gloves used to touch rte foods |
| 45 | Flooring is not looking good- various |
| 09 | Always store shelled eggs low in front cooler /Chicken in bags is stored low in back cooler - good |
| 28 | Best to show date frozen and then also thawed and cooked for clarity on frozen meatballs |
| 32 | Time to sand or replace cutting boards where needed |
| | Watch storage of cooking unit in back prep in front of mop sink area... kitchen has very limited space |
| 18 | Chemicals to be stored low and away from food items ex: chili peppers on shelf next to spray bottles |
| Covid | Masks / social distancing / signage / limited seating etc |

| | | |
|--|--------|--------------------------------|
| 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)