	ı i	reo		of \$50.00 is after 1st		City of	Rock			In	sp	ecti	ion Report		Vomit clea	olicy/trainir an up	ng
	Date: Time in: Time out: License/P 03/25/2021 2:10 4:20 Fs 94												Est. Type Risk Category			Page <u>1</u> of <u>2</u>	
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						int 🗌	t 4-Investigation 5-			5-CO/Constru	5-CO/Construction 6-Other			RE		
Lotao				me: chandlers bar		Contact/Owner I	Name:						★ Number of R✓ Number of V	epeat Vio Violations	Dations: COS:	0/00/	^
Physi Yacht			ess:		Pest c See m	ontrol : ain		Ho See	od maii	n		reas	se trap : ain		Follow-up: Yes	8/92//	4
	Co	mplia		Status: Out = not in con	npliance IN = in con	npliance N	$\mathbf{O} = \text{not } \mathbf{O}$	bser	ved	N	A = r	not ap	pplicable $COS = co$	orrected o		plation W- Wate	ch
Mark	the	appro	priat	e points in the OUT box for e Prior									D, NA, COS tive Action not to ex		lark an v in appropri Lays	ate box for K	
0 I	Compliance Status 0 I N C Time and Temperature for Food Safety				R	0	I	Ν		С					R		
U N T	J N O A O					U T		0	A	s	Employee Health 12. Management, food employees and conditional employees;						
							~				knowledge, respons	employees,					
~	•			2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of re eyes, nose, and mo Screening at	charge from			
		3. Proper Hot Holding temperature(135°F)						<u> </u>				Prev	nds				
		V	•	4. Proper cooking time a	and temperature				~			14. Hands cleaned and properly washed/ Gloves used					Τ
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand c alternate method pr						
	V	/		6. Time as a Public Heal	Ith Control; procedu	ures & records			1				Hi				
				Approved Source							~		16. Pasteurized foo Pasteurized eggs us	fered			
~	7. Food and ice obtained from approved s good condition, safe, and unadulterated; p destruction Brothers / us foods			d unadulterated; pa		T						Chemicals					
V	•			8. Food Received at prop To always chec					~				17. Food additives; & Vegetables Water only		d and properly stored;	Washing Fruits	
		_		Protection	from Contaminat	ion			~						ly identified, stored an	nd used	
~	•			9. Food Separated & propreparation, storage, disp		uring food			1					Wa	ter/ Plumbing		
~	•			10. Food contact surface Sanitized at 200 p		Cleaned and			~				19. Water from app backflow device	proved so	urce; Plumbing install	ed; proper	Γ
	v			11. Proper disposition of reconditioned Disca	ard it	-		3					Drain back	king u		m, proper	
O I U N	N C	N N	C O			· · · · · ·	R R	iolat 0 U	Ι	Req N O	uire N A	_					R
T	ľ		s	21. Person in charge pre	of Knowledge/ Pe			T			А	s		-	ure Control/ Identific		-
~	•			and perform duties/ Cert	tified Food Manage	r (CFM)			~				Maintain Product T		ised; Equipment Ade ure	quate to	
~	•			22. Food Handler/ no un All	authorized persons	/ personnel			~				28. Proper Date Ma	-	<u>^</u>		
				Safe Water, Recor	dkeeping and Foo Labeling	d Package			~				29. Thermometers Thermal test strips	•	, accurate, and calibra	ted; Chemical/	
~	•			23. Hot and Cold Water See 31	available; adequate	e pressure, safe			<u> </u>				Permit Rec	quiremer	nt, Prerequisite for O	peration	
		~	,	24. Required records ava destruction); Packaged F		ags; parasite			~				30. Food Establish Posted	hment Pe	ermit (Current/ insp s	ign posted)	
		_	1	Conformance w 25. Compliance with Va	vith Approved Pro				1						uipment, and Vendir facilities: Accessible a		
		~	•	HACCP plan; Variance processing methods; mat	obtained for special	lized		W						nly sink v	without hot water /		
				Cons	umer Advisory			2						food Con ted, and u	tact surfaces cleanable	e, properly	+
	•			26. Posting of Consumer foods (Disclosure/Remin	nder/Buffet Plate)/			W					33. Warewashing F Service sink or cur	Facilities; b cleanin	installed, maintained, g facility provided		1
		_	<u> </u>	By request ingredien Core Items (1 Point		uire Corrective	Action	Not	t to E	Excee	ed 9	0 Da			drain is unp ichever Comes First	lugged	_
O I U N			C O	Ì	of Food Contamina		R	O U	I N	N O	N A	C O			I Identification		R
т W			S	34. No Evidence of Inse	ct contamination, re	odent/other		Т		~		S	41.Original contain	ner labelir	ng (Bulk Food)		T
	•		F	animals See 35. Personal Cleanliness	eating, drinking or	tobacco use	+		I	<u> </u>		I		Phy	sical Facilities		
	•		F	36. Wiping Cloths; prop	erly used and store	d	\uparrow	1					42. Non-Food Cont See	tact surfa	ces clean		Τ
1	T			37. Environmental conta	amination		\uparrow	F	~					lation and	d lighting; designated	areas used	\uparrow
\vdash	V		\uparrow	38. Approved thawing n	nethod		+	┢	~		_			efuse pro	perly disposed; facilit	es maintained	\uparrow
	1		<u> </u>	Proper	r Use of Utensils			1	1					ies install	ed, maintained, and cl	ean	\uparrow
W				39. Utensils, equipment, dried, & handled/ In use Watch storage	e utensils; properly	used			~				46. Toilet Facilities Equipped		y constructed, supplie	d, and clean	
				40. Single-service & sin and used Watch	gle-use articles; pro	operly stored				~			47. Other Violation	15			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ryan Pitek / Hillary France	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Anding bar	Physical A Yacht		City/State: Rockwal		License/Permit # Page <u>2</u> of 9400		<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	-	T		•			
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>		
Keg co	oler	32/31								
No co	olers in bar with TCS									
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number			NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBS	ERVED AN	<mark>\D</mark>		
	NOTED BELOW: temps in F		under band sink #00							
Main bar	To address one plugge				a of these					
W		•	r than the other 3 units - m	lay use on	e or these	e until adjusted				
	WillFollowup on glass		using cotton towels - discu	useod						
	Plans to plug beer tap		•	15560						
45	Seal FRP and address									
37	Avoid floor storage of									
57	Downstairs bar:	50045 11	Dai							
	Glass washer - 100Pp	m								
37/32	•		oottom pan /provide dri dek	/ watch daly	vanized m	netal /anything in	contac	t with it		
42	To store bottles in keg cooler off bottom pan /provide dri dek / watch galvanized metal /anything in contact with it Dust / clean fan guards									
	-		ottles to get them out of ke	a cooler						
45	To add cove base at b		-	<u> </u>						
	Remove shipping linin									
	When in operation sani bucket is provided /									
	Plumbing was inspected by city									
W	Add soap to hand sink when using									
	Upstairs event bar -									
W	To provide washable container for paper towels									
	Lids are available for covering ice									
	Bar only open for events									
W	To move hand sink use to another sink until drain repaired / all glass ware will be washed in kitchen									
Received	hv•		Print:		I	Title: Person In Charg	e/ Owner			
(signature)	See ahow					The Terson in Charg	, owner			
Inspected	^{by:} Kelly Kírkpo		Print:							
(signature)	Kelly Kirkno	utrí ck	RS							
	Recey Renept					Samples: Y N	# collecte	ed		