

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ryan Pitek / Hilary France	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 landing at chandlers kitchen	Physical Address: Yacht club	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Fry station cooler	33/35	Hot holding		Wic ambient	39-46
Wings / crab cake	26/36	Ambient	156	Potatoes	50
Pantry cold top		All product	80-90	Roast beef	50
Tomatoes / tomatoes	40-40	Three door cooler	35	Queso	50
Cut greens	40			Other Tcs	47/49
Fish just prepped		Reheated product while on site			
Rib eye	40	171/168		Placed cooling chicken into freezer	
Steam table	190's	Pork and gravy			

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
	Restrooms hot water 114 / equipped / downstairs 128 F
45	Seal escutcheons-behind toilets where needed
	Hang mops to dry in mop area
45	Watch and address flooring chipped in kitchen
	Hot water at 121 F
	Using digital thermos
	Dishmachine 100 ppm
39	Watch squeegee handle storage next to clean dishes
	Sani bucket - 200 in cloth - disacussed
W	Discussed keeping ice levels higher for ice baths
19	Need air gap at ice machine drain in expo area
32	Replace cutting boards where needed - stained or scored
42	Minor cleaning inside metal cabinets on line
	Watch shipping liner on older equipment
	Not using drawers unit - to clean it anyway
W	Keep cutting boards clean and sanded
39	Avoid storing knives under cutting boards
	Only quick Pickle for red onions only... no fermentation
27	Found hot chicken in reach in cooler with Saran 135 F ... advised to cool aggressively before storing in service cooler
W	Organize reach in coolers under counter - fly walk swim
	Hot product placed into warmer to reheat was only 88-90 degrees - advised to move quickly to cooking equipment
	To reheat all product to 165 within 2 hrs of moving it from wic
02	Discussed wic temps and cooling in freezer and discarding Tcs foods in danger zone / address ASAP
45	Repair door (frost)into Wif
	Discarded Tcs foods in 50's in wic
19	Need air gap at ice machine drain
46	Equipped employee restroom
39/32	Add bar netting for all galvanized shelving

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