



# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <small>(signature)</small> <b>Joel Johnson</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> <b>Oarhouse</b>	<b>Physical Address:</b> <b>I-30</b>	<b>City/State:</b> <b>Rockwall</b>	<b>License/Permit #</b> <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
2 door freezer	-11	Pasta cold top		Fish cooler	
Salad unit		Upper temps pasta / stuffing	40/39	Upper tomatoes	38/
Wic		Drawers pork / pasta	39/41	Clams	38
Cooked beef	39	Steam tables		Drawers fish	37/39
Potatoes	39	Empty	153/158	Bottom drawers stuffed shells	41
Pasta	39	Sauces	172/168	Beverage coolers	
Tomatoes / butter	37/38			37/39/41/	
				Bottle old cooler	39/38

### 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:
	Small gap at back door / wear hats storage outside to prevent attracting pest
42.45/32	Clean outsides of food containers in dry storage and clean shelving / address rusty shelving
45	Clean air vents / under behind and around equipment etc / fill SmallHoles in walls etc
	Hot water 154 F WATCH
	Organize freezer / dating will assist in rotation
W	Keep an eye on drain to trough over ice for water
42/45	GeneralCleaning inside WIC / and address rusty shelving f
40	Avoid reuse of plastic shipping containers for pasta
	Dishmachine - 100 ppm
32	Replace cutting boards where needed / need to clean outsides of trash cans
45	Keep an on eye on sprayer - broken from wall / to Re secure
32/42	Replace utensils where needed - clean fans sitting on wall wall
35/39	Avoid storing masks near clean utensils
32	Time to replace can opener blade
42/45	General cleaning between and under and behind equipment
	Pasta in bottom drawers of pasta unit are all right at 41 to watch and always cool down before placing into unit
42/10	Clean insides and outsides of spice containers
42/10	Breading container to keep sifted and clean container as needed
	Sanitizer buckets 100
45	Clean air vents where needed
32/45	Seal wood next to side prep table and keep door to electrical box closed where foam is located
	Bar: plans for new bev station with built in cold plate
	Hot water is 158 -159 f be very careful as only need 110 F at three comp
42/45	Clean inside all coolers where needed especially under the bottles etc in old unit and fan guards
	Hot water in restrooms 105 F
45	Make repairs to grout etc and wood and various surfaces in facility
	Using quats product and commonly touched surfaces - QUATS 200 ppm

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<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	Samples: Y    N    # collected

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