



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Joel Johnson</b>	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: <b>The par house</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <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
Wic		<b>Soups</b>	170/171	<b>Cold top drawer 2</b>	
Sauce / garlic spread		<b>Pasta cold top</b>		<b>Tomatoes/ sauce/</b>	40-39
<b>Potatoes / fish</b>		<b>Veggies</b>	<b>41</b>	<b>Shrimp</b>	<b>39</b>
Tomatoes/ pasta		Lasagna / mushrooms	39/39	<b>Drawer</b>	
2 door freezer	<b>-1</b>	<b>Hot wells</b>		<b>Shrimp</b>	<b>39</b>
<b>Cold top</b>	<b>39</b>	<b>Soup / sauces</b>	178/160		
Tomatoes / lettuce	40/40	<b>Bar cooler</b>	<b>37</b>		
<b>Shrimp /</b>	<b>41</b>	<b>Beer</b>	44-49		

### 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 at 147 F watch
34/45	address gap at back door
42/	Clean exteriors to dry good containers and tie up or transfer sugar at night to protect / watch containers with handles
W	Watch for rusty cans and discard when needed
	Address rusty shelving at various locations throughout facility
32	Clean shelving in wic and address rusty and fan guards etc
	Watch air flow and over stocking top shelf with bags in
	Watch organization in wic better
37 /39	Condensation in cold top unit is dripping on top plate to address and / gaskets were needed and protect plates
43	Cold top unit is dark inside - watch
32/45/	Maint to floors walls and ceiling etc ... holding water grout line / fill holes in walls / seal gaps clean etc
42/45	General cleaning under behind and around
42	Clean ceiling where needed
09	Avoid storing food ON food in cold top units - discarded at insp
	Clean under / inside coolers and line equipment
	Sanitizer buckets 100 ppm
	Time to replace cutting boards where needed
32/45	Make area around cooking washable ex Wood etc next to prep table etc
39	Store can opener clean and clean outside sod trash cans etc
	Using quats wipes and a peroxide wipe for dining area
	Bleach bucket used for kitchen -100 ppm
32/	Bar - clean under behind and around / changing wrap on cold plate daily
42/45	General cleaning inside bar old cooler
	Address water standing in grout issues and around outside of drains
Covid	Signage / sanitizer / masks / social distancing etc

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

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