

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>07/21-2022</b>	Time in: <b>10:25</b>	Time out: <b>11:45</b>	License/Permit # <b>Food 5043 to post for public to see</b>	Food handlers <b>All</b>	Food managers 3 need one on duty	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

Establishment Name: <b>The Oarhouse</b>	Contact/Owner Name: <b>Shoreline</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>28/72/C</b>
Physical Address: 303 I-30	Pest control : New info	Hood Need	Grease trap : Need info
			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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3				✓		12.	✓				
1. Proper cooling time and temperature <b>Potatoes 54 F from. 07/20</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3				✓		13.	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Beer cooler (discarded milk )</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Need to post poster at hand sink</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14.	✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15.		✓			
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. ) <b>Gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16.	W				★
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Must use</b>					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					17.	✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
	✓					18.	3				
8. Food Received at proper temperature						18. Toxic substances properly identified, stored and used <b>See</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
3						19.	✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Organize						19. Water from approved source; Plumbing installed; proper backflow device					
W						20.	✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature <b>See 33</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓									
11. Proper disposition of returned, previously served or reconditioned											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
W	✓					27.	2				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>One to be on duty</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Cooling down too deep pan</b>					
	✓					28.	2				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition <b>See</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29.	✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
			✓			30.	W				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted ) <b>To post</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
W						31.	2				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions May not use raw shelled eggs for Caesar / must use pasteurized						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Hand sink in bar</b>					
<b>Consumer Advisory</b>						32.	2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergy policy/ ca in menu						33.	2				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Dishmachine</b>					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						41.	✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Gap at back door and flies</b>						41. Original container labeling (Bulk Food)					
W						<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Hair restraints and drinks - no screw cap</b>						42.	1				
1						42. Non-Food Contact surfaces clean <b>See</b>					
36. Wiping Cloths; properly used and stored <b>Watch use</b>						43.	✓				
		✓				43. Adequate ventilation and lighting; designated areas used <b>See</b>					
37. Environmental contamination <b>Watch</b>						44.	✓				
		✓				44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
38. Approved thawing method						45.	1				
						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						46.	✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47.		✓			
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Mary Hackney</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 Oarhouse</b>	Physical Address: <b>I-30 305</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		Ambient temps drawers	<b>169</b>	Cold top end	
Cooked Pasta / cooked beef	40/40/40	Cold top unit drawers		Tomatoes / mushrooms	37/34
Sauces from hot wells	40/40	Lasagna / pasta	39/37	Sauce	<b>37</b>
Butter / tomatoes	40 /40	Mushrooms	<b>37</b>	Shrimp / fish	38/41
Mashed potatoes in deep pan with lid	<b>54</b>	Fish /pasta	40-40	Bar coolers	<b>37</b>
Upright freezer	<b>15</b>	Steam table	<b>160</b>	Beer cooler	<b>54</b>
Cold top unit		Sauce red/ cream	138/141	Dairy ( discarded )	50-54
Lettuce / cut tomatoes / HOP	40/40/39			Wine cooler	<b>38</b>

### 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
W	Hot water not getting hot in restroom - finally reached 120 / rest room equipped
18	To protect napkins in hallway from Chemicals
	Hot water in kitchen 114
42/45/32	Detailed cleaning of ceiling floors walls air vents outside equipment also Maint needed throughout to floors walls ceiling et.
34	Avoid propping door open back
	Dry storage more light - looks better watch storage of
09	WIC - raw meats to be stored below feta cheese and bases and etc
	More lighting in wic helps with cleaning etc
32	New shelving is rusting already to address
40	Avoid reusing boxes as they are not durable nor washable Ex cheese box
01/27	Deep pan of potatoes mashed at 54 F to be discarded as they did not reach cooking temp in time needed - made yesterday
	Need to see more date marking
07/28	Processes Meat moldy from Canada no date mark ... only good 6 days after opening
09/28	Need to cover food to protect in wic- various and date mark Tcs foods
W	Discussed rapid cooling with pic
W	Organize freezer upright unit
32	Address rusty shelving in salad unit
W/45/18	Three comp sink flow? / watch area under sink and keep wall repaired and store glass cleaner off faucet of sink
33	Dishmachine not dispensing sanitizer - empty this must be checked daily prior to use - COS tested 100ppm
39	Knives may not be stored between equipment when spaces are not clean
09	Store chicken and beef below fish in drawer unit / remember shells may only be used one time
36	Watch the use of cloth towels on waists and tables and other places as these can spread bacteria / should be stored in Sani or used one time
	Test strips for Sani buckets on site to always check before using - corrected to 100 pom
Bar	Clean inside bottle cooler / and general cleaning of bar area
W	Dual speed rails bar makes it difficult to access ice / too high
W/31/w	Shelving to be 6 inches from floor in bar / to provide soap and towels to bar hand sink / protect straws
32/18	Seal wood where needed / watch placement of chemicals store low / I bar
42	Clean inside bar cooler and gaskets and etc !!

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

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