

\$50.00 reinspection fee  
required after 1st Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>06/10/2021</b>	Time in: <b>9:28</b>	Time out: <b>11:46</b>	License/Permit # <b>FS 8897</b>	Est. Type <b>Lounge</b>	Risk Category <b>LOW</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Z lounge and main bar Shenaniganz</b>	Contact/Owner Name: <b>Ripp</b>	* Number of Repeat Violations: _____	<b>7/93/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>I-30</b>	Pest control : <b>See main</b>	Hood <b>Na</b>	Grease trap : <b>See main</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
		✓			1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Policy</b>		
		✓			3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature		✓				14. Hands cleaned and properly washed/ Gloves used properly		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>		
		✓			6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>To check</b>		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>		
					<b>Protection from Contamination</b>		✓				18. Toxic substances properly identified, stored and used <b>Watch storage</b>		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature <b>Using quats</b>		✓				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>		
		✓			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>5 plus</b>		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>All</b>			✓			28. Proper Date Marking and disposition <b>Discussed dating milk when open</b>		
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe <b>Good</b>		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>		
					<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>						
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>		
					<b>Consumer Advisory</b>		W				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See 47</b>		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>		

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

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

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Andrew Huffman</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>Z lounge shenaniganz</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8897</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler 1	39	Food trailer			
Bottle cooler 2	37	Bottle cooler	38		
Z Bottle coolers 1	39	Cold top unit	36/37		
Bottle coolers 2	38/40	Empty at insp			

### 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
	Keep an eye on shelving condition
42 /47	Keep an eye on tape on hoses keep clean / and keep in condition to allow it to be kept clean
45	Clean under equipment and sinks
45	Grout line is holding water
	Hot water 133 F
W	Reminder to date mark milk when opening
	Restrooms hot water 109 and found up - loose faucet in one inns lounge
	Discussed handling straws at bars and storage - away from customers
42/47	Clean sticky hose wrapping where needed in both bars and watch condition over ice bins/ keep washable
47	Gaskets to replace where needed
	Using cups to cover spouts and plugs for beer tap
37	Time to defrost mug chiller
40	Watch straws and to go containers inside cabinet
34	Fruit flies
	Food trailer
	Used on weekends only
	Hot water 120
	Waste is hooked up to sewer / fresh water tank is on site with heater
	Keep hand sink clean and avoid storing marg machine parts around it when open
	Any wood that is used is a hard maple
	Ice in cart closed is drained
	Hand sink equipped /
	Food is cooked in kitchen and served out of steam table ... no food cold or hot is stored over night in this trailer
45	Tlc in mop closet and always hang mops to dry

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

Form EH-06 (Revised 09-2015)