

Retail Food Establishment Inspection Report

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

Date: 3/14/2022	Time in: 8:45	Time out: 10:45	License/Permit # FS-8267	Est. Type	Risk Category	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	TOTAL/SCORE
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Establishment Name: Zanata	Contact/Owner Name: Al Lefere	* Number of Repeat Violations: _____	27/73/C
Physical Address: 202 E Rusk Rockwall, TX		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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
3						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
3						Water/ Plumbing					
3				✓		✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W						✓					
Consumer Advisory						W					
	✓					2					

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
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						1					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Al Lefere</i>	Print: Al Lefere	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Zanata	Physical Address: 202 E Rusk	City/State: Rockwall, TX	License/Permit # FS-8267	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna	47	2 door reach in freezer	-3	cooked potatoes	41
meatballs/cooked chicken	42	cold top/crab dip	41	salad cold top/cheese/chicken	41/41
steak/risotto	42/42	meatballs/chicken	41/41	under/lettuce	41
mashed potatoes	42	under/crab	41	Pizza drawers/sausage	41
salmon	42	meatballs	41	cheese	41
2 door reach in/liquor cooler	38	soup in hot holding steamer	50	bar cooler/ambient	32
reach in freezer ambient	6	pasta drawers/cheese	41	keg cooler/ambient	34
reach in dessert cooler/pie	41	salmon/cooked veggies	41/41		

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:
	Kitchen hand sink 115 F
27	Must aggressively cool items like lasagna (made previous night). Must reach 70 F w/in 2 hours then to 41 within 4 hours.
1	Discarded lasagna at 47 as never reached 41 or below.
W	WIC very close to required 41 or below . As summer approaches, WIC Must be able to cold hold at 41 or below.
35	Store employee items (drinks) low and separate/not over prep areas
37	Organize back storage. Store items 6 inches off of floor to clean.
42/45	Lots of cleaning needed on shelving, floors, walls, spice containers, flour containers in back
9	Store raw meats in WIC low and separate. Eggs/raw chicken low and separated. No raw beef over veggies.
39	Avoid using linens to line shelves in dish racks in back area
39	Discard broken, dirty stools in back near dishwasher. Not cleanable.
10/33	Dishwasher not sanitizing. No sanitizer in sani bucket (under dishwasher). MUST check daily with chemical test strips. COS
W	Chef said using regular eggs to make Caesar dressing. Use pasteurized eggs for dressing. Consumer advisory in menu.
18	Avoid storing chemicals over prep sinks. store low and separate
39	Use drainable bar matting for clean dishes instead of linens (dirty)
45	Maintenance to walls, baseboards, clean behind racks
	Bar dishwasher 100 F
	Bar hand sink 100 F
5	Must reheat first to 165F before placing in a hot holding device. Reheat to 165 F within 2 hours. COS by placing soup @ 50F in oven
10	Must have sani bucket setup during prep and service. When setup was far too strong. COS to 100 ppm chlorine sanitizer
34	Fruit flies in bar area
36	Store wiping cloths in Sani buckets. Out in various and numerous locations in kitchen, prep
W	Not out at time of inspection, but food items in ice baths near pizza oven must be protected w/lids, etc to prevent contamination from public
42	Clean air return vents in back/kitchen arwa
	Reminder to use gloves for prep and ready to eat foods
46	RR sink 100 F on right side near bar. Hand sink in RR near pizza oven 50s/60s. Needs to be 100 F
33	No 3 comp sink in kitchen/minimum requirement
	Beer taps maintained by supplier
W	Must have certified food manager on duty at all times during prep and service.

Received by: (signature) <i>Al Lefere</i>	Print: Al Lefere	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)