

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/31/2023	Time in: 9:14	Time out: 11:19	License/Permit # Fs 0003947	Food Managers 4	Food Handlers All	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Fable and fire provisions			Contact/Owner Name: Colman		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 104 San Jacinto			Pest control : Terminix 05/10/2023	Hood 03/23	Grease trap / waste oil : Fat boy/500/0206/2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
15/85/B						

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
✓											
		✓				W	✓				
		✓						✓			
W											
Approved Source						Highly Susceptible Populations					
		✓							✓		
		✓									
		✓									
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					
		✓									
		✓		✓							
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W						W	✓				
						W	✓				
		✓									

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					
W						W	✓				
		✓						✓			
Proper Use of Utensils						Other Violations					
1						1					
W											

Retail Food Establishment Inspection Report

City of Rockwall

**Discarded Tcs foods
where needed**

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

Form EH-06 (Revised 09-2015)

Must have an aggressive cool down method!!!

Establishment Name: Fable and fire	Physical Address: San jacinto	City/State: Rockwall	License/Permit # 3947	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle non Tcs unit	60	Steam table grits	172	Three door cooler	
Pastry case non Tcs	45	Potatoes / sauce	150/161	Borderline temp	39-44
Below with milk		Under counter pasta	38	Unit just loaded / rt side is.39	
50/50/50/ 47/47		Drawer unit		Cold top dressing	39/40
Bar fruit	32	Bolognese/ Alfredo	44/45	Cold top 2 just loaded defrost	39-45
Bottle 2	38	Shrimps	44/41	Salmon overnight discarded	47
Keg	37	Mushrooms / couscous	40/41	Upright freezer	7.9!
Bottle	32	Under counter prep raw meat	47		

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: temps in F
	Hot water 124 F in RR equipped
	Watch Wooden containers for whole fruit condition
	Discussed not using naked straws for customer self service
	Coffee bar - added dump sink to mix
	Hot water 117
39	Discussed inverting glasses and cups -'protecting
	Sanitizer bucket 200 ppm
	Pastries are from a commercial bakery and are non Tcs -
39	To move live plants away from plateware
02	Dairy case holding 47-50 F - may only use for 1-2 hrs before discarding until fixed and discard those in 50F
	Bar : best to use sleeved straws - to protect
	Sanitizer in bucket 200 ppm
	Hot water 114 / 122
W	Watch use of solid mats in coolers as they trap water/ watch gaskets too
47	Secure co2 tank / watch dual speed rail and reaching over / covering at night
45	To seal Wood up under bar top over ice better / working to make all surfaces cleanable
42	Clean under bar netting and watch interior of old bottle cooler as galvanized
42/45	Minor cleaning under and around equipment / add lighting when cleaning /
	Dehydrated fruit used for drinks
39	Kitchen - to invert ice bucket / watch mop storage / watch clean utensils /possible divider for
	Dishmachine 100 ppm / need to move trays from in front of only hand sink
	Avoid over stocking units
W	Discussed rapid cool down and reducing process 3 foods - unable to determine
09	To store shelled eggs low / no cyro without a haccp plan / May use zip lock
02	To discard all Tcs foods in prep cooler for dressings and all items on top of prep cold top
36	Avoid storage of wiping cloths on surfaces/ return to sanitizer
47	Watch floor storage! And low shelving
	Receiving meats daily as well as milk

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

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