

Retail Food Establishment Inspection Report

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

Date: 4/16/2025	Time in: 2:15	Time out: 3:40	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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: Pier 101			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 101 S Fannin Rockwall, TX		Pest control : ABC/4/9/2025	Hood Legacy/4-15-25	Grease trap : We Do/40gal/3-11-2025	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ocean Beauty	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
		Compliance Status				
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
W					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu	
		Compliance Status				
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
		Permit Requirement, Prerequisite for Operation				
W					30. Food Establishment Permit (Current/insp report sign posted) need to post current	
		Utensils, Equipment, and Vending				
2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
		Compliance Status				
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: Pier 101		Physical Address: 101 S Fannin		City/State: Rockwall, TX		License/Permit # need current/to post		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
under counter prep/cut tomatoes		39	under/corn		40	WIC/oysters		40	
on ice/cheese		42	Potatoes/chicken cooked		41/41	cooked potatoes		38	
white freezer		-6	steam table/gumbo		165	sausage		40	
on ice/potatoes		38	rice/shrimp		153/162	raw shrimp		39	
under counter cooler/crab		35	on stove/mac n cheese		180	mac n cheese		39	
stuff mushrooms		34	seafood cooler/scampi		36	rice		40	
left cold top/pico		42	shrimp		40	WIF ambient		-4	
shredded cheese		41	under/wings		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:								
31	Bar hand sink/inaccessible with items stored in sink/COS								
	3 comp sink 138 F								
31	Bar hand sink 130+F/need soap (hand pump)/COS								
	Using Steramine tabs for sanitizer								
	Sani sink at 200ppm quats/bar sani bucket at 200ppm quats								
40/32	Avoid using cardboard boxes as storage in bar/use a cleanable container instead								
	Soda nozzles cleaned daily								
	Kitchen 3 comp sink 115+F								
31	Kitchen prep hand sink 122F/need paper towels								
	Dishwasher sanitizing at 100ppm chlorine								
34	Fruit flies near dish pit								
W	Sani bucket setup at little high/COS to 100ppm chlorine								
38	Reminder to remove vacuum sealed fish from packaging prior to thawing								
	Quat and chlorine test strips on site/current								
	Gloves used for all prep and RTE								
	Line sani bucket at 100ppm chlorine								
45/32	Floor maintenance in back/not cleanable								
36	To store wiping cloths in sani buckets/not on prep counters and cutting boards								
39/32	Discard spatulas when broken, chipping and pans/containers when broken and chipping. Those pieces could end up in food.								
45	Maintenance needed throughout/ walls, floors								
	Discussed mop water to be disposed in a drain/not outside								
Received by: (signature) <i>Jose Nieto</i>		Print: Jose Nieto				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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