

Date: 4/29/25	Time in: 2:30	Time out: 3:27	License/Permit # FS-9488	CPFM 3	Food handlers 15	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: The Downing Bottles & Bites			Contact/Owner Name: David Hoffman		<div>Number of Repeat Violations: <u> </u></div> <div>Number of Violations COS: <u> </u></div>	
Physical Address: 106 San Jacinto Rockwall, Tx			Pest control : Trapping USA 3/27/25	Hood N/a	Grease trap /: waste oil TCS - will refer to Teddy	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 <input checked="" type="checkbox"/> 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 See	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature See	
		✓			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 BEK	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 11	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 114, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 2x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label on menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Using spray bottles	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Cold running water	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Mop	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
Compliance Status		Food Identification			R	
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 See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
W					47. Other Violations Alley	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) David Hoffman	Print: David Hoffman	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Downing Bottles & Bites		Physical Address: 106 San Jacinto		City/State: Rockwall, Tx		License/Permit # FS-9488		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Reachin Freezer htt		9.8	Sauté prep cooler			Garden prep cooler		N/a	
Garden cooler		N/a	Rice/brisket		38/37	Thawing wiener/ pork		29	
Meat prep cooler			Salmon thawed		36				
Turkey/yogurt		39/39	HWC		38	Hot holding back			
Sandwich prep cooler			Hot holding			Beef stew		154	
Sliced Turkey/ham		39/39	Potroast/grits		144/154	Lentil soup		146	
Lettuce/bolonia		41/39	Brisket chili		147				
Shredded cheese		39							
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 temperatures are taken in F								
	Restrooms equipped temp greater than 102 in each room								
31	Hand sinks equipped front&bar greater than 105 / no hot water hand sink prep kitchen								
	3comp sink setup, 112, quat sani 200ppm								
	Dishwasher confirmed 100ppm								
45	To address open areas around electrical in ceiling tiles								
19	Water leaking underneath 3 comp, to address								
	Using sani spray bottle in prep area, 200ppm								
	Dishwasher confirmed 100ppm								
	Beef wieners and pork thawing under cold running water, 29								
	Cooling salmon in an ice bath, 103, cooling for 30 minutes within standard from drop to 70								
	Bar 3 comp not set up, 110, no sani, using spray bottles 200ppm								
	Bar hand sink equipped temp greater than 106								
	Meat/Cheese Display blue cheese 38, white cheddar 38, Gouda 38, sausage 38								
10	Bar Ice machine with black mold, burn all ice w/r/s entire hopper before allowing new ice to accumulate								
	3door glass merchandiser for wine, water and soda 37 non tcs								
	3 door glass merchandiser lobby 45 non tcs								
	3 door glass merchandiser Tcs foods amb 39 - raw pork shoulder 40, graded cheddar cheese 40								
W	Be sure to continue to keep side alley cleared and not storing combustibile items								
	Garden prep cooler inoperable, shredded cheddar cheese 55 and Parmesan 56. To discard within 4 hours								
	Using under counter cooker as storage in prep kitchen								
W	Best practice to store mop head to drip dry over mop sink not stored in wringer								
42	Meat and sandwich prep cooler need new door gaskets								
Received by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>Richard Hill RS</i>									
Print: Richard Hill RS									
Samples: Y N # collected									

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