

Retail Food Establishment Inspection Report

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

Date: 4/17/2025	Time in: 10:30	Time out: 12:20	License/Permit # FS-0001049	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: Onassis Greek Taphouse & Kitchen			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 760 W Ralph Hall Rockwall, TX		Pest control : F-5 Pest Control/monthly	Hood Global/12-2024/6mo	Grease trap : owner to email	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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
	✓					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 rggs cooked	
	✓				Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				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	Demonstration of Knowledge/ Personnel	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20	
Safe Water, Recordkeeping and Food Package Labeling		23. Hot and Cold Water available; adequate pressure, safe		2		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	✓				Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
Conformance with Approved Procedures		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓		Utensils, Equipment, and Vending
Consumer Advisory		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps		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	Prevention of Food Contamination	
1					34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
Proper Use of Utensils		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1		Physical Facilities
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

Received by: (signature) <i>Tim Nation</i>	Print: Tim Nation	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: Onassis Greek Taphouse & Kitchen		Physical Address: 760 W Ralph Hall		City/State: Rockwall, TX		License/Permit # FS-0001049		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
under counter cooler/milk		41	marinara		154	WIC/rice/rice		41/41	
hot holding unit/potatoes		141	gyro meat		176	pastitsio		37	
spanakopita		136	grill cold top/cheese		41	raw shrimp		37	
small cold top/stuffed grape leaves		41	cut tomatoes		41	potatoes		38	
under/hummus		39	under/spanakopita		41	Green beans		37	
cold top/hummus		40	grill drawers/falafel		41	soup well/soup		167/148	
under/salmon		41	chicken tenders		41	drink under counter/milk		41	
steam tabel/rice		158	raw beef		41	under counter/dessert		42	
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:								
	Warewash hand sink 100F equipped								
	3 comp sink 115F								
	Dishwasher not sanitizing but had just replaced sanitizer/need to prime/COS to 100ppm chlorine								
29	Test strips expired/need new								
34	Some fruit flies in dish pit area								
34/42	Need to clean strainer basket under dishwasher/lots of food debris/could attract pests								
	Prep hand sink 128F equipped								
42/45	To clean in/around/on equipment, behind drink counter, wall behind								
32	Time to replace cutting boards if not cleanable/badly scored and discolored								
W	Discussed removing fish from vacuum sealed packaging prior to thawing/all frozen at inspection								
40	To use a handled scoop in cold top/do not use disposable ramekins								
	When cooking gyro meat on spit, cooking and cutting within 2 hours								
	Line hand sink 110F equipped								
	Gloves used for all prep and RTE								
36	Need to store wiping cloths in sani buckets/not on aprons, dirty and lots of hand touching								
	Line sani bucket at 200ppm quats								
W	Discussed needing a sani bucket under prep station especially when prepping raw chicken								
	Bar dishwasher sanitizing at 100ppm chlorine								
32	Need bar matting in bar coolers/under mouth parts of beer mugs where shelves are rusty								
34	Lots of fruit flies under bar tap drains/to address								
35	To store employee drinks low and separate, not over prep areas, no screw tops								
	under counter cooler/milk 41F								
Received by: (signature) <i>Tim Nation</i>			Print: Tim Nation			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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