

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health


Date: 6/12/25	Time in: 12:45	Time out: 2:10	License/Permit # FS-0003957	CPFM 3	Food handlers All	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: Fable & Fire			Contact/Owner Name: Matt / Vanessa Colman		Number of Repeat Violations: <u>2</u> Number of Violations COS: <u>2</u>	
Physical Address: 104 San Jacinto Rockwall, Tx			Pest control : Terminex 5/19/25	Hood Blanco 4/25	Grease trap :/ waste oil Fat boys 5/13/25 1000g	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 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	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours) See	
	✓				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 Gordons	
	✓				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						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel All	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 123, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Manufacturer labels	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label On menu, ingredients by request	
Core Menu (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals ★	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
	✓				41.Original container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact surfaces clean	
1					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 Stocked and clean	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Edwardo Flores	Print: Edwardo Flores	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Fable & Fire		Physical Address: 104 San Jacinto		City/State: Rockwall, Tx		License/Permit # FS-0003947		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Pastry Case		38	Expo cooler		38	Grill drawers			
Whole Milk/Whip		40/40/42	3 door cooler		34	Stk/marinated chix		38/36	
Carrot cake, red velvet		38/38	Cheddar/half & half		38/38	Salmon		36	
Beverage cooler(non tcs)		44	Butter/buttermilk		36/37	Hot holding			
Juice cooler		40	Raw Chicken		38	Tomato bliss		148	
Keg cooler		45	Ribeye/salmon		36/34	Sauté cooler amb			
Beer/glass cooler		40	Salad prep cooler			Scramble eggs		36	
Bottle beer cooler		39	slice tom/brussel sprouts		38/40	Cooked noodles		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 greater than 101 in each room								
W	Restroom doors should have a auto door closer per code								
	Hand sinks equipped temp greater than 104 throughout entire kitchen								
34	Fruit flies within bar by back bar and expo window								
	Using non sleeved straws (coffee bar) self serve able to grab non mouth sides								
	Cleaning espresso wands with sani towel, stored in solution 200ppm, sani buckets filled at 3 comp								
33	Dishwasher not confirmed, test strips current, sani bucket dry. May use but need to sani by way of di								
	3comp sink not set up, 121, quat sani 200ppm, strips current								
31	Need to keep hand sink in kitchen accessible at all times, not blocked with dishwasher racks								
	Soda nozzles cleaned nightly								
	frozen margaritas machine non operational during inspection								
	Using draft plugs and rubber tip alcohol spout covers								
	Grill drawer bone in chicken halves 36, salmon, 34, steak 37, marinated chicken 38								
43	Light bulb burned out under hood								
10	Ice machine has mold on ceiling of hopper, burn ice w/r/s hopper, allow to dry before accumulates								
	Sauté cooler, scrambled eggs 38								
28	Date labels missing, filets, ribeye roast, cooked bone in chicken halves								
	Large gap u see side door to patio has been corrected								
32	Remove shipping liner from sides of new fryer								
32/39	Fryer spatula, broken mesh, discarded during inspection								
25	Sweet Baby Ray's bbq sauce open today, sitting at room temp, label requires refrigeration after opening								
45	Ceiling vents need to be cleaned above 3 comp and dishwasher								
42/45	General cleaning around underneath between behind equipment in kitchen and coffee bar								
45	Ceiling finish out next to hood to be repaired to be cleanable, repair frp next to mop sink to make cleanable as well								
32	Cutting boards and salad bar cooler board rough, code requires smooth, options include resurfacing or replacement								
W	Salad bar cooler, temps are at top of threshold, recommend adjusting thermostat								
Received by: (signature) See above			Print: See above			Title: Person In Charge/ Owner			
Inspected by: (signature) 			Print: Richard Hill			Samples: Y N # collected			

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