

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 7/16/25	Time in: 11:31	Time out: 12:30	License/Permit # FS-0001393	CPFM 2	Food handlers 26	Page 1 of 2
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: Siren Rock			Contact/Owner Name: Cory/Eva Cannon		Number of Repeat Violations: 3 Number of Violations COS:	
Physical Address: 310 S Goliad St Rockwall, Tx			Pest control : PSSI Control 7/10/25	Hood Lukas 12/18/24	Grease trap / waste oil 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 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	
W					2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				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)	
	✓				6. Time as a Public Health Control; procedures & records Using for pico, tomato's, cheese, lettuce top prep cooler	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction RD & US Foods	
	✓				8. Food Received at proper temperature Checking	
		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 200 ppm/temperature 100	
	✓				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) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 9 within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 115, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commerical	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 2x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
OUT	IN	NO	NA	COS	R	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date marking	
3					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo strips expired for dishwasher	
		Permit Requirement, Prerequisite for Operation				
W					30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired 12/31/2024	
		Utensils, Equipment, and Vending				
2					31. Adequate handwashing facilities: Accessible and properly supplied, used See	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination See	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
	✓				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 Equipped	
			✓		47. Other Violations N/a	

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City of Rockwall

Received by: (signature) <b>Cory/Eva Cannon</b>	Print: <b>Cory/Eva Cannon</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill SIT</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Siren Rock</b>		Physical Address: <b>310 S Goliad St</b>		City/State: <b>Rockwall, Tx</b>		License/Permit # <b>FS-0001393</b>		Page <b>2</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Keg cooler		35	Burger patties		38	Hot holding			
Beverage cooler		38	butter		37	Queso/marinara		42/139	
Chest freezer htt		4.6	Grill drawer top			Meatballs		145	
2Door Refrigerator		N/a	Burger patties/ stk		42/42	Prep cooler			
No tcs foods			Par cooked wings		42	Using tphc			
2Door refrigerator		37	Raw strip/ breast		43/42	@ exit			
Par cooked wings		39	Door was open			Burger Patties		40	
Raw steak		40				Chicken/wings		41/41	
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: all temperatures are taken in F								
	Restrooms equipped all greater than 103 in each restroom								
31	Hand sinks temp greater than 108, throughout kitchen, no papertowels at 2 of 3 sinks								
	3comp sink not set up, 115, using quat sani 200ppm								
29	Dishwasher confirmed 100ppm, test strips expired								
W	Keep spent grease container closed during inclement weather and to deter pest								
W	Grill top drawer was not shut completely, temps were 41-43, adding ice to help bring temps down, door closed								
	Oxidation on bottom shelf of prep table has been removed								
37	Observed frozen condensation on side walls of chest freezer								
	1 of 2 two door fridges inoperative during inspection, using as storage								
32	Cutting boards are rough, code requires smooth and durable, options include resurfacing or replacement								
	Thawing frozen shrimp under cold running water								
32cos	strainer untensil with broken mesh, discarded during inspection								
	Using digital thermo, strips current for sani and dish mach								
32/45	Observed drywall paint chipped between prep cooler and oven, uncleanable, to repair to make cleanable								
W	To post updated health permit asap								
	Bar								
	Bottle cooler 40, drink mix cooler 41								
	Keg cool 43								
	Using draft plugs for all keg dispensers								
	Dishwasher confirmed 100ppm, strips current								
	Hand sink equipped temp greater than 110								
	Using non sleeved straws, protect from consumers to prevent touching/cough on them. Always handle straw in middle not on the ends where the mouth goes								
	At exit of time of inspection recheck chicken/wings and burger patties, temps had drop 1-2 degrees								
W	Floor showing signs of paint peeling, will need to monitor if worse will have to address								
Received by: (signature) <b>See above</b>			Print: <b>See above</b>			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Richard Hill</i>			Print: <b>Richard Hill SIT</b>			Samples: Y    N    # collected			

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