

Retail Food Establishment Inspection Report

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

Date: 7/28/2025	Time in: 1:45	Time out: 3:00	License/Permit # FOOD5043	Est. Type	Risk Category	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: The Oar House			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 303 E I-30 Rockwall, TX			Pest control : Rentokil/7-9-2025	Hood America's/ 7-25-2025	Grease trap : LES/5-27-2025	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	
3					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 Sysco	
	✓				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 100 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
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/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 22	
		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				
	✓				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	
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	
1					34. No Evidence of Insect contamination, rodent/other animals	
W					35. Personal Cleanliness/eating, drinking or tobacco use	
W					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	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					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>Will McMullen</i>	Print: Will McMullen	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: The Oar House		Physical Address: 303 E I-30		City/State: Rockwall, TX		License/Permit # FOOD5043		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
salad cold top/cut tomatoes		49	lemons for reference		42	drawers/beef		41	
ranch		50	butter		44	chicken		41	
2 door reach in freezer ambient		2	steam well/soup		144/147				
WIC/pasta		44	line cold top/pasta		41				
tomatoes		45	shrimp		42				
lasagna		43	beef		41				
beef		43	large cold top/ cut tomatoes		41				
mashed potatoes		43	artichokes		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:								
	3 comp sink 130F								
	Dishwasher sanitizing at 100ppm chlorine								
	Prep hand sink 144F equipped								
W	To store employee drinks low and separate/ not over prep areas								
W	Do not store utensils, dirty knives in hand sink/ needs to be for hand washing only								
2	Large block of ice on condenser in salad cold top								
	This unit has had previous issues/need to replace								
	To discard any TCS foods over 4 hours								
42	Need to clean inside reach in freezer/organize								
45	Need to clean under equipment, behind equipment								
45	To clean air return vents								
42	To clean fans in WIC								
2	WIC NEEDS to cold hold at 41F or below								
32	To address cutting boards where discolored/ scored								
45	To patch holes in walls								
32	To replace knife magnet/exposed wood/needs to be cleanable								
W	Need new test strips/expired last month								
	Sani bucket strong/need to setup to 100ppm chlorine								
42	Need to clean in/around/on equipment/ lots of grease buildup and food debris								
W	Need to store wiping cloths in sani buckets/not on prep tables and cutting boards								
	3 comp sink 110F								
	Using steramine tabs for bar warewashing								
34	Some fruit flies in bars								
28	Need to date mark all foods once cooked or opened/discard 6 days later								
32	To use a cleanable, drainable bar mat under wine glasses in bar/to clean white lattice								
45	To clean around air return vents in kitchen								
W	To watch condition of bar top/to be sealed to be cleanable								
Received by: (signature) <i>Will McMullen</i>			Print: Will McMullen			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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