

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: 7/23/25	Time in: 4:15	Time out: 5:10	License/Permit # FS-0002288	CPFM 2	Food handlers 2	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: Rockwall Tavern			Contact/Owner Name: Taylor Street		<div>Number of Repeat Violations: Number of Violations COS: </div> 10/90/A	
Physical Address: 2412 S Goliad St Rockwall, TX			Pest control : Enviro Tech biweekly	Hood N/A	Grease trap / waste oil N/A	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	
	✓				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) To confirm internal temp	
	✓				6. Time as a Public Health Control; procedures & records For blended cheese	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt	
	✓				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 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 0	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 128, 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 Daily temps before opening	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature N/A	
	✓				28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, test strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
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 Confirmed 50-100ppm	
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		
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				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
	✓				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	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Tavern		Physical Address: 2412 S Goliad St		City/State: Rockwall, Tx		License/Permit # FS-0002288		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC		36	Bottle/can cooler		44				
Butter		38	Alcohol cooler						
Blended cheese		39	Reheating						
			Chili		*87				
Bar			Sausage		*62				
Red Bull cooler		52	Hot Dog		*64				
Glass chiller		4.6	Hot Holding amb		142				
Keg cooler		44							
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 114 in both rooms								
	Hand sinks equipped temp great than 114								
	3comp sink not set up, 128, using steramine sani 200ppm, strips current								
	Good use of date labels in wic								
	Chips are pre manufactured with full labels on back								
	Soda guns cleaned nightly								
	Red sani buckets filled at 3 comp sink, 200ppm								
	Margarita machine has been removed permanently								
	Using clear plastic caps on alcohol bottle covers overnight								
W	Straws are protected from bar guest, reminder to grab in middle								
	Glass dishwasher confirmed 50-100 ppm, strips are current								
	No grease trap in kitchen, waste water on septic maintained by Poor Folks Septic								
32/42	Glass chiller, duct tape uncleanable, to remove and fix gasket to make cleanable surface								
42	General detail cleaning in bottom of glass chiller (trash & broken glass) and keg cooler (moldy water)								
	Using yellow digital thermo, test strips current								
42	Interior of microwave dirty, to clean as needed								
42/34	Popcorn left over in maker from Monday (Closed Tues) to discard and store clean as to not atract pest								
45	To seal holes in wall and ceiling above 3 comp sink								
**	To confirm internal temp of chili, hot dog/sausage @ 165. All products were cooked and need to be								
	rethermalized to 165, hot held @ 135 or higher								
10	Mold on deflection plate in ice bin, W/R/S bin allow to air dry before ice accumulates								
21	No CFM on duty during prep or business hours								
	Draft lines cleaned by Andrew's and BEK weekly								
Received by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>Richard Hill</i>									
Print: Richard Hill									
Samples: Y N # collected									

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