Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

7/23/25 Time in: 4:15			Time out: <b>5:10</b>		License/Po			88	}			2 CPFM	Food handlers	Page 1	$_{\rm of}\underline{\ 2\ }$			
Pu	rpo	se of	f Ins	spec	tion: 1-Routine	2-Follow Up	p 3	3-Complai	int	4			ation	1	5-CO/Construction	6-Other	TOTAL/S	SCORE
			ent : I Ta					t/Owner N Street	Vame	:					Number of Repeat Violations C	ations: COS:	10/0	0/4
Ph 241	ysic: 2 S	al A Goli	ddre ad S	ess: St Ro	ockwall, TX	Envi	st control iro Tech l	biweekly		Ho N/A	ood		Gr N/A		e trap :/ waste oil	Follow-up: Yes No	10/9	U/A
Ma					Status: Out = not in co points in the OUT box for	impliance IN = in c	complianc em	e No Mark '		ot obse					plicable COS = corrected on x for IN, NO, NA, COS Ma	site <b>R</b> = repeat vio	lation W=	Watch
										uire I	mme	diate	Corr	recti	ve Action not to exceed 3 da			
O U	J N O A O Time and Temperature for Food Safety					R	U N O			N A	C O	Employee Health						
T		/		S	1. Proper cooling time a		.)			1	· ·	,		S	12. Management, food employ knowledge, responsibilities, a		employees;	
	<b>✓</b>	•			2. Proper Cold Holding	temperature(41°F	F/ 45°F)		H		•	,			13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from	
		•			3. Proper Hot Holding to	temperature(135°I	F)		Н						Employee health form	n posted ntamination by Han	nde	
		·			4. Proper cooking time	and temperature			Н		<b>/</b>	,			14. Hands cleaned and prope			
	_				5. Proper reheating proc Hours) To confir	cedure for hot hole m internal	lding (165	5°F in 2			/	,			15. No bare hand contact with alternate method properly foll			)
	·				6. Time as a Public Hea										Gloves & utensils Highly Susc	eptible Populations		-
					Ap	proved Source					/	,			16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										N/A			
	•				destruction Labatt  8. Food Received at pro		<b>F</b>								17. Food additives; approved	hemicals	Washing Em	ito
	~				Checking	oper temperature					/	,			& Vegetables Water			iits
						from Contamin		for all			<b>'</b>	'			18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting										er/ Plumbing		
3					10. Food contact surfact Sanitized at 200			ned and			/	,		•	19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previo	ously serv	ved or			/	,			20. Approved Sewage/Waster disposal No GT, on seption		m, proper	
															- 110 01. 011 35010	; svstem		
	_				Pri	ority Foundat		ms (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ l	tion Ite	el	ints)	viola	I N	Req N O	nuire N A	Cor.	rective Action within 10 days		ation	R
U	I N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 0	n of Knowledge/ l esent, demonstrati rtified Food Mana	Personne ion of kn ager (CFN	el owledge, M)		J	I N	N	N	C O	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Adea		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: wall Tavern	Physical A		ity/State: Rockwal	l Ty	FS-000228	Page <u>2</u> of <u>2</u>					
TIOOK	wan raverri	2712	TEMPERATURE OBSERVAT		1, 17	1 C COCEEC	<u> </u>					
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Temp					
WIC		36	Bottle/can cooler	44								
	Butter	38	Alcohol cooler									
Ble	ended cheese	39	Reheating									
			Chili	*87								
	Bar		Sausage	*62								
Re	ed Bull cooler	52	Hot Dog	*64								
G	alass chiller	4.6	Hot Holding amb	142								
I	Keg cooler	44										
Itom	AN DIGITAL CONTROL OF THE CONTROL OF		SSERVATIONS AND CORRECTIVE			W	DATE: 13					
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											
		_	han 114 in both rooms									
	Hand sinks equipped t	<u> </u>										
	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 nig	· · · · · · · · · · · · · · · · · · ·										
	Red sani buckets filled		• • • • • • • • • • • • • • • • • • • •									
	Margarita machine has been removed permanently											
W	Using clear plastic caps on alcohol bottle covers overnight  Straws are protected from bar guest, reminder to grab in middle											
	Glass dishwasher confirmed 50-100 ppm, strips are current											
	No grease trap in kitch	en, was	te water on septic maintaine	d by Poo	r Folks S	Septic						
32/42												
42	General detail cleaning in bottom of glass chiller (trash & broken glass) and keg cooler (moldy water)											
	Using yellow digital the	ermo, tes										
42	Interior of microwave of											
42/34												
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  Mold on deflection plate in ice bin, W/R/S bin allow to air dry before ice accumulates											
10	ımulates											
21	No CFM on duty during prep or business hours											
	Draft lines cleaned by Andrew's and BEK weekly											
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Received (signature)		e	See abo	ove		Title: Person In Charg	e/ Uwner					
Inspected (signature)	d by:		Richard	Hill		G 1 V	<i>II</i> 13 · · ·					
Form FU 0	6 (Revised 09-2015)		· · ·			Samples: Y N	# collected					