

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: 1/16/26	Time in: 1:30	Time out: 2:20	License/Permit # FS-0002288	CPFM 2	Food handlers 2	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Rockwall Tavern	Contact/Owner Name: Jesse Westlake	Number of Repeat Violations: X _____	10/90/A
Physical Address: 2412 S Goliad St Rockwall, TX	Pest control : Enviro Tech biweekly	Number of Violations COS: _____	
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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓									
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jesse Westlake	Print: Jesse Westlake	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
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC	35	Bottle/can cooler	51		
Beef Wieners	40	Alcohol cooler	49		
Chili	41				
Bar					
Red Bull cooler	48				
Glass chiller	34				
Keg cooler	51				

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 109
29	3comp sink not set up, 116, using steramine sani 200ppm, No test strips
	Good use of date labels in wic
	Chips are prepackaged by manufactured with nutritional labels on package
	Soda guns cleaned nightly
	Red sani buckets filled at 3 comp sink, 200ppm
	Residential crockpot and microwave discouraged, upgrade to commercial nsf equipment
	Using clear plastic caps on alcohol bottle covers overnight
W	Straws are protected from bar guest, reminder to grab in middle
29	Glass dishwasher confirmed 100 ppm, no test strips
	No grease trap in kitchen, waste water on septic maintained by AA Septic Service
29	Need secondary thermos in all coolers and WIC
42	General detail cleaning in bottom of glass chiller (trash & broken glass)
29	Metal stem thermometer not available upon request, couldn't find it
42	Interior of microwave dirty, to clean as needed
	General detail cleaning of WIC shelves and floor
45	To seal holes in wall and ceiling above 3 comp sink throughout kitchen
32/45	Exposed wood underneath bar, to seal to make cleanable
42	Draft cooler moldy water in bottom to clean as needed
10	Mold on deflection plate in ice bin, melt ice W/R/S bin allow to air dry before ice accumulates
	Draft lines cleaned BEK biweekly according to service log
45	To seal all wall penetrations in bar
W	To post Updated Health permit as soon as possible
45	General detail cleaning underneath bar equipment

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R M Hill RS</i>	Print: Richard Hill	Samples: Y N # collected

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