Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Establishment Name:	ployees; rge from
Establishment Name: Einstein Bagels #4249 Physical Address: 2210 Ridge Rd Rockwall, TX Rentokil/B-22-2024/monthly Rentokil/B-2-2-2024/monthly Rentokil/B-2-2-2024/monthly Rentokil/B-2-2-2024/monthly Rentokil/B-2-2-2024/monthly Rentokil/B-2-2-2024	on W-Watch ox for R R ployees; rge from
2210 Ridge Rd Rockwall, TX Rentokil/8-22-2024/monthly n/a LES/not due yet No	on W-Watch ox for R R ployees; rge from
Mark with appropriate box for IN, NO, NA, COS Mark an mappropriate bx for	ployees; rge from
Compliance Status	ployees; rge from I properly proved
Comparison of the content of the c	rge from
knowledge, responsibilities, and reporting 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 knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No dischie eyes, nose, and mouth 14. Hands cleaned and properly washed/ Gloves use Gloves USeC 15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED of the pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs cooked	rge from
eyes, nose, and mouth 2. 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 eyes, nose, and mouth 14. Hands cleaned and properly washed/ Gloves use gloves USed 15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs cooked	I properly
4. Proper cooking time and temperature 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 14. Hands cleaned and properly washed/ Gloves use QIOVES USEC 15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED of the property followed) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs cooked	pproved
5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records Approved Source Gloves used 15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs cooked	pproved
Hours) 6. Time as a Public Health Control; procedures & records Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs COOKEC	
Approved Source Approved Source 16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs cooked	
Approved Source Pasteurized eggs used when required eggs COOKed	
	d
good condition, safe, and unadulterated; parasite Chemicals	
destruction corporate	1: 7:
8. Food Received at proper temperature checked at receipt 17. Food additives; approved and properly stored; W & Vegetables water only	shing Fruits
Protection from Contamination 3 18. Toxic substances properly identified, stored and to	sed
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing	
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature 19. Water from approved source; Plumbing installed backflow device	proper
11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disposal System, disposal	proper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	R
O I N N C U N O A O Demonstration of Knowledge/Personnel R O I N N C U N O A O S Food Temperature Control/ Identification	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Adequate Maintain Product Temperature	te to
22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated Thermal test strips digital	Chemical/
23. Hot and Cold Water available; adequate pressure, safe	
Permit Requirement, Prerequisite for Ope	
Permit Requirement, Prerequisite for Ope 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/insp report need current/to post	
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Compliance with Variance, Specialized Process, and 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Need current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and	rt sign posted)
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Need current/to post Utensils, Equipment, and Vending	rt sign posted)
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized Permit Requirement, Prerequisite for Ope 30. Food Establishment Permit (Current/insp repo need current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and supplied, used	rt sign posted)
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Comformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 25. Compliance with Variance, Specialized process, and supplied, used 31. Adequate handwashing facilities: Accessible and supplied, used 32. Food and Non-food Contact surfaces cleanable, parasite of Ope	properly
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 Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First	properly roperly
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N O A O S Prevention of Food Contamination R O I N N O A O S Food Identification	properly
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 26. Posting of Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 27. Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 28. Prevention of Food Contamination 29. To No No S S Prevention of Food Contamination, rodent/other animals 30. Food Establishment Permit (Current/insp reponse) 31. Adequate handwashing facilities: Accessible and supplied, used 32. Food and Non-food Contact surfaces cleanable, processing of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 27. Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 28. Tood and Non-food Contact surfaces cleanable, processing of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 28. Tood and Non-food Contact surfaces cleanable, processing of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 29. Tood and Non-food Contact surfaces cleanable, processing designed, constructed, and used 31. No Non-food Contact surfaces cleanable, processing designed, constructed, and used 32. Food and Non-food Contact surfaces cleanable, processing designed, constructed, and used 33. Warewashing Facilities; have a surface of Contact surfaces cleanable, processing designed, constructed, and used 34. No Evidence of Insect contamina	properly roperly
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 26. Posting of Consumer Advisores; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 27. Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 28. Food and Non-food Contact surfaces cleanable, processing of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 29. To No No No Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 20. To No	properly roperly
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection,	rt sign posted) properly roperly R
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 Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N O A S Prevention of Food Contamination T N O A S Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 41. Original container labeling (Bulk Food) 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated are 44. Garbage and Refuse property disposed; facilities; installed and Refuse property disposed; facilities	rt sign posted) properly roperly R R
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 Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1	rt sign posted) properly roperly R R as used maintained
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Conformance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First Core Items (3. No Evidence of Insect contamination) V	rt sign posted) properly roperly ed/ R sused maintained

Received by: (signature) Maribel Mendoza	Print: Maribel Mendoza	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

		_								
	ment Name: tein Bagels #4249	Physical A 2210	ddress: Ridge Rd	City/State: Rockwa	all TX	License/Permit # need current/to post	Page	<u>2</u> of <u>2</u>		
	10111 Bagolo 11 12 10	2210	TEMPERATURE OBSERVA		AII, 170	'				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
hot ho	olding drawer/egg/egg	138/142	cheese	41	chorizo sausage/sausage 37/		37/36			
	sausage	141								
unde	under counter cooler 34 left side cold top/turkey 41 salmon				38					
to go	under counter cooler	35	cheese	41						
			ham	41		WIF		4		
under counter egg cooler 3			under/brisket	41						
right	cold top/salmon	41	front drink cooler self serve	∍ 37						
	turkey	41	WIC/sausage	37						
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Prep hand sink 100+F equipped									
	Raw shelled eggs cooked on flat top specific to eggs per timer									
39	Need to protect coffee filters under sink next to plumbing/COS									
40	•		er under plumbing near							
		-	F water then rinsed with s			use/WRS every 4 h	nours	3		
	Espresso machine clear	ned per m	anufacturer's instructions ar	d sanitize	d through	out the day/every 2	hour	S		
	Gloves used for all	prep an	d ready to eat							
39	·									
18	Sani buckets over 400ppm/COS to 200ppm quats									
45	To clean floors/some food debris									
42	To clean in/around/	on equi	oment/ some food debi	is						
	Orange juice in cups properly labeled									
	Creamers in self se	rve cara	fes on 4 hours to disca	rd sticke	ers using	g TPHC				
	Digital and dial thermos									
	Test strips on site									
	Individual sugars and condiments commercially packaged Prep hand sink 100+F equipped									
	3 comp sink 122+F									
	Sani sink setup to 200ppm quats									
4.5		Warewash hand sink 109F equipped								
18	Sanitizer spray bottle in back over 400ppm/COS									
46	Added paper towels to	o RRs at	inspection/ need to have	to exit RF	≺ without	t contaminating ha	ands			
Received	l by:		Print:		I	Title: Person In Charge/	Owner			
(signature)		a	Maribel N	/lendo	oza	Manager				
Inspected (signature)	d by:		RS Christy C	ortez						
F FU 0	6 (Revised 09-2015)	g, 1		J. 102,		Samples: Y N #	collect	ed		