

Retail Food Establishment Inspection Report

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

Date: 9/18/2023	Time in: 11:15	Time out: 12:40	License/Permit # need current/to post	Est. Type	Risk Category	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: Einstein Bagels #4249	Contact/Owner Name:	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: 2210 Ridge Rd Rockwall, TX	Pest control : Rentokil/8-22-2024/monthly	Hood n/a	Grease trap : LES/not due yet	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1						1					
1							✓				

Received by: (signature) <i>Maribel Mendoza</i>	Print: Maribel Mendoza	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: Einstein Bagels #4249	Physical Address: 2210 Ridge Rd	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding drawer/egg/egg	138/142	cheese	41	chorizo sausage/sausage	37/36
sausage	141	under/brisket	41	turkey	36
under counter cooler	34	left side cold top/turkey	41	salmon	38
to go under counter cooler	35	cheese	41	brisket	35
under counter cooler/creamer	41	ham	41	WIF	4
under counter egg cooler	36	under/brisket	41		
right cold top/salmon	41	front drink cooler self serve	37		
turkey	41	WIC/sausage	37		

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:
	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	Avoid storing blender pitcher under plumbing near to go counter
	Smoothie blenders rinsed in 160F water then rinsed with sprayer after every use/WRS every 4 hours
	Espresso machine cleaned per manufacturer's instructions and sanitized throughout the day/every 2 hours
	Gloves used for all prep and ready to eat
39	Running dipper well needs to be running/COS
18	Sani buckets over 400ppm/COS to 200ppm quats
45	To clean floors/some food debris
42	To clean in/around/on equipment/ some food debris
	Orange juice in cups properly labeled
	Creamers in self serve carafes on 4 hours to discard stickers using 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
	Warewash hand sink 109F equipped
18	Sanitizer spray bottle in back over 400ppm/COS
46	Added paper towels to RRs at inspection/ need to have to exit RR without contaminating hands

Received by: (signature) <i>Maribel Mendoza</i>	Print: Maribel Mendoza	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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