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

Date: 9/24/24		L	Time in: 2:30	Time out: 3:55		License/Permit # Needed?						3 CPFM	Food handlers	Page 1	of 2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							gatio	n	5-CO/Construction	6-Other	TOTAL/SO	CORE						
Establishment Name: Contact/Owner Na Bull pen cafe Rockwall Park					Vame	ame:					Number of Repeat Vio							
Physical Address: Pest control: 1550 Airport Rd Rockwall, Tx Per city					Hood N/a					te trap :/ waste oil Follow-up: Yes		5/95	/A					
	(Com	pliar	nce S		ompliance IN = in c	complianc	e NO		ot obs					plicable COS = corrected or ox for IN, NO, NA, COS M	n site \mathbf{R} = repeat vio	olation W= W	Vatch
Mar	k tn	е ар	prop	riate									_		ive Action not to exceed 3 d		te box for R	
0	iplia I N	N	Stat	C	Time and Ten	nperature for Fo	ood Safety	y	R		0	nplian I N N O	N	C	Em	ployee Health		R
T	11	U	O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		Α.	s			s and conditional employees;				
	•	/											knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
•	/	2. Proper Cold Holding temperature(41°F/ 45°F) See				•				eyes, nose, and mouth Employee health for		•						
		3. Proper Hot Holding temperature(135°F)									ontamination by Har							
		4. Proper cooking time and temperature				Ī	•	/			14. Hands cleaned and prop	erly washed/ Gloves u	ised properly					
	/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		5°F in 2			•	/			15. No bare hand contact wi alternate method properly fo Gloves						
	/				6. Time as a Public Hea	alth Control; proc	cedures &	records								sceptible Populations		
					Ap	proved Source									16. Pasteurized foods used; Pasteurized eggs used when		fered	
Т					7. Food and ice obtaine			Food in										
•					good condition, safe, and destruction Sysco,	RD									•	Chemicals		
•	/				8. Food Received at pro Checking	oper temperature					•				17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Fruit	s
					Protection	n from Contamin	nation				•	/			18. Toxic substances proper	ly identified, stored an	nd used	
١	/				9. Food Separated & pr preparation, storage, di			food							Wat	ter/ Plumbing		
١	/				10. Food contact surfact Sanitized at N/a			ned and		;	3				19. Water from approved sor backflow device Spray nozzle			
	/				11. Proper disposition of reconditioned Disc	of returned, previo	iously serv	ved or			•	/			20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
	_				Pri	ority Foundat		ms (2 Po) viol					rective Action within 10 da	ys		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personne	el	ints)) viol	0	ons Re	N	C		ys ure Control/ Identific	cation	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer 3	n of Knowledge/ esent, demonstrat rtified Food Mana	Personne tion of kn tager (CFM	el owledge, M)) viol	O U	I N	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate	ure Control/ Identific used; Equipment Ade ure		R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer	n of Knowledge/ esent, demonstrat rtified Food Mana	Personne tion of kn tager (CFM	el owledge, M)) viol	O U	I N O	N	C	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and	rre Control/ Identific used; Equipment Ade ure d disposition	quate to	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling	Personne tion of kn tager (CFM ons/ persons Food Pack	owledge, M) onnel) viol	O U T	I N O	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate	ure Control/ Identifications as disposition accurate, and calibrate	quate to	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e	Personne tion of kn tager (CFN ons/ personne Food Pack	owledge, M) onnel kage ure, safe) viol	O U T	I N O	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requirement	ure Control/ Identificated; Equipment Adelare disposition accurate, and calibrate ips current at, Prerequisite for O	quate to	
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records av destruction); Packaged	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoo	Personne tion of kn tager (CFN ons/ personne Food Pack	owledge, M) onnel kage ure, safe			O U T	I N O	N	C	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, str	ure Control/ Identificated; Equipment Adelare disposition accurate, and calibrate ips current at, Prerequisite for O	quate to	
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records av destruction); Packaged Commercial Conformance	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc Food labeled with Approved P	Procedure	owledge, M) onnel kage ure, safe arasite			O U T T	I N O	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requirement 30. Food Establishment Per Need one? Utensils, Equ	ure Control/ Identifications and Equipment Adeline disposition accurate, and calibrate ips current at, Prerequisite for Opermit/Inspection Currentument, and Vendinument, and Vendinument, and Vendinument, and Vendinument	quate to red; Chemical/ reation rent/ insp poste	
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records and destruction); Packaged Commercial	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved P fariance, Specialize to obtained for spec	Procedurezed Proceecialized	owledge, M) onnel kage ure, safe arasite			O U T T	I N C	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Need one?	ure Control/ Identifications and Equipment Adeline disposition accurate, and calibrate ips current at, Prerequisite for Opermit/Inspection Currentument, and Vendinument, and Vendinument, and Vendinument, and Vendinument	quate to red; Chemical/ reation rent/ insp poste	
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Ceres 3 22. Food Handler/ no use 6 within 30 days Safe Water, Recosite 115, good press 24. Required records and destruction); Packaged Commercial Conformance video 25. Compliance with V HACCP plan; Variance processing methods; m.	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFC vailable (shellstoc Food labeled with Approved P ariance, Specializ e obtained for spe- anufacturer instru sumer Advisory	Procedure zed Proce cicios	owledge, M) onnel kage ure, safe arasite es ss, and			W.	I N C	N	C	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Need one? Utensils, Equ 31. Adequate handwashing the supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and understanding the supplied of the s	ure Control/ Identifications and Equipment Adeline disposition accurate, and calibrate ips current at, Prerequisite for Opermit/Inspection Current auipment, and Vendin facilities: Accessible autact surfaces cleanable sed	quate to red; Chemical/ peration rent/ insp poste g nd properly e, properly	
U	IN	N O	N A	0	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records adestruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients upon re	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ Sure vailable (shellstoc Food labeled with Approved P ariance, Specializ e obtained for specanufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate quest	representation of knager (CFM ons/ person	owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label	R		W 2		N A	C O S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requirement 30. Food Establishment Pe Need one? Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped	are Control/ Identificated; Equipment Adeliased; Equipment Adeliased; Equipment Adeliased; Equipment, and calibrated; Exercise Current at, Prerequisite for Our armit/Inspection Currentificated; Accessible at a tact surfaces cleanable sed installed, maintained, g facility provided	quate to red; Chemical/ peration rent/ insp poste g nd properly e, properly	
UT		N	A N	O S	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records and destruction): Packaged Commercial Conformance vib V HACCP plan; Variance processing methods; model of the conformance of the conformance vib V HACCP plan; Variance processing methods; model of the conformance vib V HACCP plan; Variance processing methods; model of the conformance vib V HACCP plan; Variance processing methods; model of the conformation o	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc Food labeled with Approved P fariance, Specializ e obtained for specializ e obtained for specializer sumer Advisory er Advisories; rav inder/Buffet Plate quest 11) Violations K	resonance of the second of the	owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label	R		W 2	I N C	N A	C O S S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requirement 30. Food Establishment Pe Need one? Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White	ure Control/ Identificated; Equipment Adelare disposition accurate, and calibrate ips current at, Prerequisite for Opermit/Inspection Current auipment, and Vendin facilities: Accessible at a tact surfaces cleanable sed installed, maintained, g facility provided accessible accessible accessible and tact surfaces cleanable sed installed, maintained, g facility provided accessible acce	quate to red; Chemical/ peration rent/ insp poste g nd properly e, properly	
UT	N /		A	OS	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Water 115, good press 24. Required records a destruction); Packaged Commercial Conformance vibration of Consumer processing methods; model of Consumer Consu	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestile (shellstoc Food labeled with Approved P dariance, Specialize obtained for specianufacturer instructurer instr	Procedure Zed Procescialized uctions w or unde e)/ Allerge Require Canination	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective	Acti		O U T	I N C	N A	C O S S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requirement 30. Food Establishment Pe Need one? Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White	re Control/ Identification ased; Equipment Adeliance disposition accurate, and calibrate ips current at, Prerequisite for Our accurate, and Vendin facilities: Accessible accurate acc	quate to red; Chemical/ peration rent/ insp poste g nd properly e, properly	d
UT		N	A N	O S	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Water 115, good press destruction); Packaged Commercial Conformance with Very HACCP plan; Variance processing methods; modern foods (Disclosure/Rem Ingredients upon record Items (1 Poins Prevention 34. No Evidence of Insanimals	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ sure vailable (shellstoc Food labeled with Approved P ariance, Specializ e obtained for specialize obtained for specialize anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate quest nt) Violations K of Food Contam ect contamination	rition Item Personne Personne Personne Personne Personne Personne Person	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective	Acti		O U T	I N C	N A	C O S S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, strips Permit Requirement 30. Food Establishment Pe Need one? Utensils, Eq 31. Adequate handwashing a supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41.Original container labeling	re Control/ Identification ased; Equipment Adeliased; Equipment Adeliased; Equipment Adeliased; Equipment Adeliased; Equipment, and calibrate	quate to red; Chemical/ peration rent/ insp poste g nd properly e, properly	d
UT		N	A N	O S	21. Person in charge pr and perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Ingredients upon re Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc Food labeled with Approved P ariance, Specialize e obtained for specialize anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate quest nt) Violations K of Food Contam eet contamination iss/eating, drinking	Procedure ductions w or unde e)/ Allerge Require (mination n, rodent/ g or tobac	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective	Acti		0 U T T 0 U T T 1 0 U T 1 0 U T T 1 0 U T 1	I N C	N A	C O S S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, strips Permit Requirement 30. Food Establishment Pe Need one? Utensils, Eq 31. Adequate handwashing a supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41.Original container labeling	ure Control/ Identification ased; Equipment Adelere d disposition accurate, and calibrate ips current at, Prerequisite for Overmit/Inspection Current uipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided	quate to red; Chemical/ peration rent/ insp poste g nd properly e, properly	d
UT		N	A N	O S	21. Person in charge pr and perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records at destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients upon re Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoce Food labeled with Approved P fariance, Specialize to obtained for specialize to obtai	Procedure ductions w or unde e)/ Allerge Require (mination n, rodent/ g or tobac	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective	Acti		O U T	I N C	N A	C O S S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requirement 30. Food Establishment Pe Need one? Utensils, Equ 31. Adequate handwashing faupplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labeling	re Control/ Identification accurate, and calibrate ips current accurate, and calibrate ips current att, Prerequisite for O armit/Inspection Current accurate, and Vending facilities: Accessible accurate acc	quate to red; Chemical/ rent/ insp poste rent	d
UT		N	A N	O S	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Water 115, good press 24. Required records and destruction): Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Ingredients upon reflected to the summary of the summary	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestive sure vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize contained for specialize obtained for specia	Procedure ductions w or unde e)/ Allerge Require (mination n, rodent/ g or tobac	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective	Acti		2	I N C	N A	C O S S	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Need one? Utensils, Eq 31. Adequate handwashing a supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labeliar Physical Product of the product	re Control/ Identification ased; Equipment Adeliance disposition accurate, and calibrate ips current at, Prerequisite for O crmit/Inspection Current accurate, and Vending facilities: Accessible a tact surfaces cleanable ased installed, maintained, gracility provided	quate to red; Chemical/ rent/ insp poste rent	d
UT		N	A N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records adestruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients upon re Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Not Open 37. Environmental cont 38. Approved thawing Refrigerator	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instructurer instru	tion Ite Personne tion of kn tager (CFN ons/ perso Food Pacl uate press ck tags; pa Procedure zed Proce cialized uctions w or unde e)/ Allerge Require (nination n, rodent/e g or tobac	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective	Acti		O U T T O U T	I N C	N A	C O S S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requiremen 30. Food Establishment Pe Need one? Utensils, Eq 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection , White Food 41.Original container labelin Phys. 42. Non-Food Contact surface	ure Control/ Identification accurate, and calibrate ips current at, Prerequisite for O crmit/Inspection Current uipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided ichever Comes First I Identification ag (Bulk Food) sical Facilities ces clean d lighting; designated a perly disposed; facilities	quate to red; Chemical/ rent/ insp poste g nd properly e, properly used/ areas used tes maintained	d
UT		N	A N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Wate 115, good press 24. Required records adestruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients upon re Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Not Open 37. Environmental cont 38. Approved thawing Refrigerator	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestile vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize antification of Food Contam ect contamination ss/eating, drinking perly used and stoc tamination method er Use of Utensile t, & linens; prope	tion Ite Personne The Personne	owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective other	Acti		W 2 2	I N C	N A	C O S S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requiremen 30. Food Establishment Pe Need one? Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labelin Physical facilities install 44. Garbage and Refuse properl 45. Physical facilities; properl	re Control/ Identification accurate, and calibrate ips current att, Prerequisite for O crmit/Inspection Current accurate, and Vendin facilities: Accessible accurate acc	quate to red; Chemical/ reperation rent/ insp poster rent/ insp po	d
UT		N	A N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u 6 within 30 days Safe Water, Reco 23. Hot and Cold Water 115, good press 24. Required records adestruction); Packaged Commercial Conformance vib VHACCP plan; Variance processing methods; modes (Disclosure/Rem Ingredients upon record Ingredients upon	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestified Spood labeled with Approved P ariance, Specialize e obtained for specialize contained for	rition Item Personne	owledge, M) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective other coo use	Acti		W 2 2	I N CO	N A	C O S S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Pe Need one? Utensils, Eq 31. Adequate handwashing a supplied, used Equipped 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labelin Physical 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities install	re Control/ Identification accurate, and calibrate ips current att, Prerequisite for O crmit/Inspection Current accurate, and Vendin facilities: Accessible accurate acc	quate to red; Chemical/ reperation rent/ insp poster rent/ insp po	d

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sarah Henderson	Print: Sarah Henderson	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bull pen cafe	Physical A		City/State: Rockwa	II Tx	License/Permit #	Page <u>1</u> of <u>2</u>					
Buil port oute	13307	TEMPERATURE OBSERVAT		II, IX							
Item/Location	Temp	Item/Location	Temp	Item/Loc	ation	Temp					
Upright refrigerator	40	Slaw	40								
Sour cream	40	Freezer chest ht	t 14								
Beverage cooler	40										
Steam table water	168										
Hot dog/brisket	134/118										
Nacho cheese	126										
Sour cream	40										
Bleanded cheese	40										
Item AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIV			THE CONDITIONS OF	GERVED AND					
Number AN INSPECTION OF YOUR ESTABLES NOTED BELOW: all temperatur		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CIED TO	THE CONDITIONS OB	SEKVED AND					
		ure greater than 101 in eac	h room								
Hand sinks equipped											
		ing steramine tabs sani, str	ps curre	nt							
Using red sani bucket		•									
Divider between dirty											
Cleaning supplies sto		· · · · · · · · · · · · · · · · · · ·									
		nto sink, must recoil above	sink								
	Stored eggs on lowest shelf in cooler										
<u> </u>	Using disposable cutlery packaged individually Gloves onsite, using orange thermapro digital thermo										
, ,		<u> </u>	Wooden	is rough	must he sande	d and resealed					
	Time to either sand or replace white and red cutting board. Wooden is rough must be sanded and resealed Always use NSF certified commercial appliances, not recommended using residential insta pot										
Air curtains are opera		• • • • • • • • • • • • • • • • • • • •	- Innonao	a aomig	Toolaanilai mota	. pot					
Using disposable boa											
<u> </u>			ailer to c	oncessi	on stand						
	Food arrives covered and transported on a cart from bbq trailer to concession stand Need labels on refrigerated foods, remember prep/open date plus 6 days then discard										
Drinks consist of prep		<u> </u>	•	•							
	Snacks, chips and candy are prepackaged by manufacturer and all have labels on back										
	To confirm foods reach minimum temperature before serving to the public										
Received by: (signature)		Print:	_		Title: Person In Cha	arge/ Owner					
See abov	<u>/e</u>	See abo	ove								
Inspected by:	$\leq \tau$	Richard Richard	Hill		Samples: Y N	# collected					
Form EH-06 (Revised 09-2015)	سر رے	<u> </u>			Samples, I IV	π conecteu					