Followup Fee of																		
•	\$50.00 after       Retail Food Establishment Inspection Report       Image: First aid kit         First Followup       Image: Allergy policy																	
		0.			۲			<b>-</b>			_					Vomit cle		
City of Rockwall Employee health																		
Date:         Time in:         Time out:         License/Pe           9/24/24         1:35         2:43         FS-95											CPFM <b>1</b>	$\begin{array}{c c} Food handlers \\ \hline 26 \end{array}  Page \underline{1}  of \underline{2} \end{array}$						
Purpose of Inspection			Ins	pec	ion: 🖌 1-Routine	2-Follow Up	3-Compla	int	int 4-Investigation 5-CO/Construction 6-C			6-Other	TOTAL/SCO	RE				
Esta Boo							ntact/Owner I y Standife		ne: <b>X</b> Number of Repeat Violations <b>V</b> Number of Violations COS:							- 3/97/A		
Physical Address: Pest control : 107 E Kaufman Rockwall, Tx Dice Pest 9/11/24							Ho UC cle	od eaning	7/2024			se trap :/ waste oil /1824 80g / Miller Q		Follow-up: Yes	3/9///	4		
<b>Compliance Status:</b> Out = not in compliance $IN$ = in compliance $NO$ = not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repeat violation $W$ = $Watce$											ch							
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         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O						R	Compliance Status           0         I         N         N         C           U         N         O         A         O         Employee Health							R				
Ť	_			A     O S     (F = degrees Fahrenheit)       1. Proper cooling time and temperature				T         S           12. Management, food employees and conditional employees					employees;					
							knowledge, responsibilities, and reporting											
				2. Proper Cold Holding temperature(41°F/ 45°F)					~	,	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
				3. Proper Hot Holding temperature(135°F) See				Émployee health form posted           Preventing Contamination by Hands							ıds			
					4. Proper cooking time and temperature					~	14. Hands cleaned and properly washed/ Gloves used pro						ised properly	
					5. Proper reheating proc Hours)			~	,			15. No bare hand of alternate method p Gloves						
					6. Time as a Public Hea			<u> </u>		L		Highly Susceptible Populations						
					Ap			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid eggs						
	~			7. Food and ice obtained good condition, safe, an destruction <b>Costco</b> ,														
					8. Food Received at pro Checking	oper temperature				~	,			17. Food additives & Vegetables Water	; approved a	and properly stored;	Washing Fruits	Γ
					Protection	1 from Contamination				~	'				es properly	identified, stored an	d used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					1		<u> </u>	<u> </u>		Wate	r/ Plumbing		
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature					~				19. Water from ap backflow device City approv	•	ce; Plumbing install	ed; proper	T
	<ul> <li>11. Proper disposition of returned, previously served or reconditioned Discard</li> </ul>						~	,					vater Disposal Syste	m, proper				
	Priority Foundation Items (2 F						Items (2 Po	oints) v	_	_		uire N	e Col	rrective Action with	hin 10 days	1		
U T	N	0	N A	C O S		n of Knowledge/ Perso		ĸ	O U T	Ν	N O	A	o s	Food T	`emperatur	e Control/ Identific	ation	R
	/				21. Person in charge pre and perform duties/ Cer 4	rtified Food Manager (	CFM)			~	,			Maintain Product	Temperature		quate to	
					22. Food Handler/ no un 26, within 30 days			~	,			28. Proper Date M Date labels g	ood	-				
					Safe Water, Reco			~	,			Thermal test strip	s	ccurate, and calibrat	ed; Chemical/			
					23. Hot and Cold Water 125, good press			<u> </u>	<u> </u>		-	Stem therm Permit Re	•	S CUITENL Prerequisite for O	peration			
					24. Required records av destruction); Packaged	vailable (shellstock tags	; parasite									mit/Inspection Curr	ent/ insp posted	
					Commercial	with Approved Procee	lures							Posted & d		pment, and Vendin	a	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized Pr	ocess, and								· •	cilities: Accessible a	0	
					processing methods; ma Sous vide, temp	anufacturer instructions	5			~				supplied, used				
						sumer Advisory	,		٧					32. Food and Non- designed, construct		ct surfaces cleanable d	e, properly	
					26. Posting of Consume foods (Disclosure/Remi On menu					~	,			33. Warewashing Service sink or cur <b>Confirmed</b>	b cleaning	stalled, maintained, facility provided	used/	
	T	N	N	C	Core Items (1 Poin	nt) Violations Requi	re Corrective	Action	n Noi		Exce	ed 9 N	<i>0 Da</i> [ С					R
	I N	N O	N A	o s		of Food Contaminatio		ĸ	U T	N	0	A	o s			dentification		ĸ
					34. No Evidence of Inse animals					~				41.Original contain	ner labeling	(Bulk Food)		
					35. Personal Cleanlines		bacco use			-				42. Non-Food Con	5	cal Facilities		
					36. Wiping Cloths; prop Stored in solut 37. Environmental cont	ion				~							prose used	
Ľ		-						+		~				*		ighting; designated a		_
					38. Approved thawing a Refrigerator								_	0		I, maintained, and cl		
					39. Utensils, equipment				۷	V	-		╞	5		constructed, supplied		+
					dried, & handled/ In us	se utensils; properly use	ed			~				Stocked		·		
					40. Single-service & sir and used	ngle-use articles; prope	rly stored					~		47. Other Violation	ns			
										1		I	1					<u> </u>

## Retail Food Establishment Inspection Report

## City of Rockwall

(signature) <b>Received by:</b> Jeremy Standifer	<sup>Print:</sup> Jeremy Standifer	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Club Cafe	Physical A 107 K	aufman			License/Permit # Page		<u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS           Item/Location         Temp         Item/Location         Temp											
	in dry storage	40	Bar fridge	remp		arill drawers		remb			
W	hile tomatoe	41	Whole Milk	39	Steak/burger patty			39/40			
Freez	er Dry Storage htt	-5.6	Baker fridge	39	American slice chz			40			
	Milk cow	35	Hot holding		Finish fridge						
E	lue barista		Grits/cheese sauce	<b>9</b> 163/158	Cadeagerenix			39/39			
	Milk	39	Chili/gavy	156/160				40/38			
S	ilver barista		Prep cooler		Expo cooler						
	Oat milk	41	Slice Tom/spinach					37			
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 temp greater than 106 in each room										
	Hand sinks equipped, hot water greater throughout the entire kitchen										
	3 comp sink, 125, using quat sani 200ppm										
	Dishwasher confirmed 100ppm chlorine sanitation         Soda and tea nozzles cleaned nightly										
			in hallway between kitchen	/ drv stor:	age and hva	ac doors to make	cle	anable			
W							. 5150				
	Need to adjust door sweep to help seal gap at bottom of door CO2 tanks secure to shelf										
	Fruit flies observed in dry storage by chemical storage										
			ads to drip dry in mop sink								
W	•	•	signs of oxidation, time to r	repaint wi	th epoxy pa	aint					
10cos											
Received by: (signature) See above See above						tle: Person In Charge/ O	wner				
Inspected (signature)		ςτ	<sup>Print:</sup> Richarc			malou V N "	allerí	d			
Form EH-06	(Revised 09-2015)	سل (مح			Sai	mples: Y N # c	ollecte	u			