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:			Time in: Time out:			License/Permit #								CPFM	Food handlers	n 1	. 2		
					11:30	12:30		S-92								2	0	Page 1 of	
	_	se of shm		_	tion: 1-Routine	2-Follow U	Jp 3-C Contact/O	omplai Owner N	- 9	_	-Inve	estiga	tion		5-CO/Const		6-Other	TOTAL/SC	ORE
Lal	kep	oin	ite	Chi	urch		Kat Jayr								✓ Number of	f Violations C	cos:	7/93/	/Δ
		al A 30 R				Roc	est control : ckwall pest 9	/19/24		Ho N/a	ood				e trap :/ waste oil 28/24 500g		Follow-up: Yes No	17507	<i>,</i> ,
Ma	rk tl	Com	plia	nce S	Status: Out = not in co	ompliance IN = in	compliance			ot obse					plicable COS =	corrected on	site R = repeat vic		atch
										uire I	mme	diate	Cori	recti	ive Action not to				
O U	mpli I N	ance N O	Sta N A	C O	Time and Ten	nperature for Fo	ood Safety		R	() ()		N	Stat N A	C O		Empl	lovee Health		R
T	14	U	А	s	(F = d	legrees Fahrenhei and temperature				7		U	A	s	12. Management		yees and conditional	employees:	
		~			No leftovers	r					/				knowledge, resp			,	
	_				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				./				13. Proper use of eyes, nose, and		nd exclusion; No dis	charge from	
						temperature(135°	°F)								Émployee F	lealth forr	n @ handsinks		
W					3. Proper Hot Holding When using tes foods 4. Proper cooking time						Τ,						ntamination by Har		
W					5. Proper reheating pro			in 2			/						ready to eat foods of	1 1 7	
		~			Hours)	cedure for not no	olding (105 1	2			/					properly foll	owed (APPROVED		
	~				6. Time as a Public Hear Using for kolaches	alth Control; prod	cedures & re	cords			1					<u> </u>	eptible Populations		
		ı			An	proved Source					Τ				16. Pasteurized f Pasteurized eggs		rohibited food not of	fered	
- 1	1	1			7. Food and ice obtaine		Leourge: Food	d in					•		N/A	used when re	equired		
(~				good condition, safe, and destruction Rockwa	nd unadulterated;	; parasite	J III								C	hemicals		
(~				8. Food Received at pro Hot foods tem		ed			~				17. Food additiv & Vegetables	es; approved	and properly stored;	Washing Fruits		
					Protection	nation				/				18. Toxic substa Stored low a		identified, stored ar	nd used		
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting											Wate	r/ Plumbing		
3					10. Food contact surfact Sanitized at0	ppm/temperature	e				•				backflow device City plum	bing	rce; Plumbing install		
	/				11. Proper disposition of reconditioned Disc	-	iously served	or			~				20. Approved Se disposal	ewage/Wastev	water Disposal Syste	m, proper	
				-								\sqcup							
0	I	N	N	C				(2 Poi	nts)	() I	N	N	C	rective Action w				R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel				J I	_			Food	Temperatur	re Control/ Identific		R
O U T		N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 2	n of Knowledge/ esent, demonstra rtified Food Man	Personnel ation of knowl nager (CFM)	ledge,) U	J I	N	N	C O	Food 27. Proper coolin Maintain Produc	Temperatur	re Control/ Identificed; Equipment Adeen No leftovers		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kat Jaynes	Print: Kat Jaynes	Title: Person In Charge/ Owner Catering Manager
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: pointe Church	Physical A		City/State: Rockwa	II. Tx	License/Permit # FS-9203	Page 2 of 2			
Larro	pointe Charen	7012	TEMPERATURE OBSERVA		II, IX	1 0 0200				
Item/Loc	eation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
	r under powders	34	Glass Refrigerato							
•	resso 1 cooler	35	Milk products	39						
	resso 2 cooler	38	Cold Brew Coole	_						
	Soda/Juice	33	Cooler by Cold brev	v 35						
Wate	er Cooler non tcs	38	Hot holding - muffin	s 150						
F	Freezer htt	-4.1								
F	Refrigerator	35								
	Milk	38								
Item	AN INSPECTION OF VOLD ES		SSERVATIONS AND CORRECT			HE CONDITIONS ORS	EDVED AND			
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 100 in each room									
	Hand sinks equipped, temp greater than 105 throughout kitchen									
10	3 comp sink not set up, 124, quat sani 0, ecolab has been notified									
	Serving muffins, donuts, coffee and kolaches									
42	Minor detail cleaning in	n bottom	of reach in freezer, crumbs	under st	elf racks	5				
	Sani buckets filled at 3 comp sink									
W	Kolaches delivered fro	m Rock	wall Donuts, delivered 8:30	am, disca	arded by	11:30am				
W	Donut shop to record time/temp on kolaches, keep log for these deliveries, will review every inspection									
	Wands are cleaned between each drink with sanitizer towel									
	Air gap on ice machine confirmed									
	Using micro fiber towel in sani buckets, one in each bucket									
	All volunteer working in cafe wash hands at hand sink before starting shift									
	Pitchers for drinks are w/r/s between each use									
	Using different pots for different milks, w/r/s same as pitchers									
	Church janitorial staff cleans cafe and takes trash out to dumpster									
29	Using digital thermo, test strips expired									
	Catering supplies are washed before using, dry storage looks great									
	Using day dots for date labels, no issues, all tcs foods discarded within 6 days									
47	CO2 tanks need to be secured by chain to wall per code									
	Discussed hot holding if purchased an nsf proofing/hot holding cabinet. Record kolaches time and temp									
	finished cooking may hot hold until temp drops below 135. May reheat to 165 or discard after 4 hours									
	Discussed and answered questions on buying food trailer to serve concession style food for sports									
	All equipment should be commercial grade equipment, hood to be protected by suppression system									
	Menu to include burgers, hot dogs, individual bagged chips and can soda/bottle water									
	Finishes will be smooth and durable to meet code									
	Timones will be smooth and darable to meet code									
Received	by:		Print:			Title: Person In Char	ge/ Owner			
(signature)		'e	See ab	ove			·· 			
Inspected (signature)	1 May: /	<u> </u>	Print: Richard							
'	$(k \rightarrow k)$	\T		וווח ג		Samples: Y N	# collected			