

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Lakepointe Church	Physical Address: 701 E I30	City/State: Rockwall, Tx	License/Permit # FS-9203	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler under powders	34	Glass Refrigerator	36		
Espresso 1 cooler	35	Milk products	39		
Espresso 2 cooler	38	Cold Brew Cooler	37		
Soda/Juice	33	Cooler by Cold brew	35		
Water Cooler non tcs	38	Hot holding - muffins	150		
Freezer htt	-4.1				
Refrigerator	35				
Milk	38				

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: 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 bottom of reach in freezer, crumbs under shelf racks
	Sani buckets filled at 3 comp sink
W	Kolaches delivered from Rockwall Donuts, delivered 8:30am, discarded 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

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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