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: 11/22/24		24	Time in: Time out: 12:15			License/Permit # FS 8646						CPFM <b>5</b>	Food handlers 18	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp										atior	ı	5-CO/Construction	CO/Construction 6-Other		TOTAL/SCORE			
Establishment Name: Contact/Owner Texas Health Hospital Cafe Nichole Angi													Number of Repeat Violat ✓ Number of Violations CC					
Physical Address: 3150 Horizon Rd, Rockwall, TX 75032  Pest control: Massey 9/24/24 Mont						Hood						e trap :/ waste oil	Follow-up: Yes	7/93/A				
Compliance Status: Out = not in compliance IN = in compliance						NO	= not	ot observed $NA = not$ applicable $COS = corrected$ on site $R = re$						ite R = repeat vio		h		
Ma	ırk ti	ne ap	prop	riate	•										ive Action not to exceed 3 days	k an X in appropriat s	e box for R	
0	Î	ance N	N	C	Time and Ten	perature for Fo	ood Safety		R	О		N	N	С		W 10		R
U T	N	0	A	O S	(F = d)	egrees Fahrenhei				T T		0	A	o s	12. Management, food employe	ees and conditional	employees:	
		1. Proper cooling time and temperature							~				knowledge, responsibilities, and		emprojees,			
	_	2. Proper Cold Holding temperature(41°F/45°F)						/				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from				
	•	3. Proper Hot Holding temperature(135°F)										Employee Health form	n posted tamination by Han	ada				
	•	3. Proper Hot Holding temperature(135°F)      4. Proper cooking time and temperature						•				14. Hands cleaned and properl						
					5. Proper reheating pro-	cedure for hot ho	olding (165°F	in 2			<b>/</b>				15. No bare hand contact with I			
		•			Hours)	11 0 1	1 0	1			_				alternate method properly follo Gloves & Utensils	owed (APPROVED	O YN)	
	<b>/</b>				6. Time as a Public Hea	alth Control; prod	cedures & rec	cords								ptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec		fered	
	/				7. Food and ice obtaine good condition, safe, ar destruction Sysco	d from approved nd unadulterated;	I source; Food ; parasite	l in							Ch	emicals		
	~				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved at & Vegetables Veggie wash	nd properly stored;	Washing Fruits	
	ļ				Protection	from Contami	nation				~				18. Toxic substances properly i Stores separate and lov		nd used	
	/				9. Food Separated & pr preparation, storage, dis		_	i								/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_			and			/				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
					11. Proper disposition of	-	iously served	or						Ī	20. Approved Sewage/Wastewa	ater Disposal System	m, proper	
	_				reconditioned Disc	ard					V				disposal			
					D	oritr Founda	tion Itoma	(2 Doi:	nta)		4:	D		C				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		nts)	violar O U T	I N	Req N O	vuire N A	Cor C O S	rective Action within 10 days Food Temperature	e Control/ Identific	eation	R
U		N O	N A			of Knowledge/	Personnel			O U	I N	N	N	C O		d; Equipment Adea		R
U		N O	N A		Demonstration 21. Person in charge preand perform duties/ Cer	of Knowledge/ esent, demonstra rtified Food Man	Personnel ation of knowled pager (CFM)	edge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used	d; Equipment Adea		R
U		N O	N A		Demonstration  21. Person in charge preand perform duties/ Ceres  5  22. Food Handler/ no u	esent, demonstra rtified Food Man nauthorized pers	Personnel ution of knowled nager (CFM) ons/ personne	edge,		O U	I N	N	N	C O	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips	d; Equipment Aded	quate to	R
U		N O	N A		Demonstration  21. Person in charge properties of the person of the pers	esent, demonstra rtified Food Man nauthorized pers rdkeeping and I Labeling	representation of knowledger (CFM)  cons/ personne  Food Package	edge,		O U	IN	N	N	C O	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels  29. Thermometers provided, ac	d; Equipment Adec	quate to	R
U		N O	N A		Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	esent, demonstra rtified Food Man nauthorized pers rdkeeping and I Labeling r available; adequesure vailable (shellstoo	resonnel ation of knowled ager (CFM) and personne resonne resonne resonne resonne resonne resonne	edge,		O U	IN	N	N	C O	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels  29. Thermometers provided, act Thermal test strips  Digital thermo, strips	d; Equipment Adec disposition ecurate, and calibrate S CURRENT Prerequisite for O nit/Inspection Curr	quate to ed; Chemical/ peration	R
U		N O	N A		Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	esent, demonstra rtified Food Man nauthorized pers rdkeeping and I Labeling r available; adequal sulfe vailable (shellstor Food labeled	resonnel tion of knowle tager (CFM) tons/ personne Food Package tuate pressure, ck tags; parasi  Procedures	edge, el e safe ite		O U	IN	N	N	C O	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels  29. Thermometers provided, act Thermal test strips  Digital thermo, strips  Permit Requirement, 1  30. Food Establishment Perm Posted and currel Utensils, Equip	d; Equipment Adection  ccurate, and calibrate  S CURRENT  Prerequisite for Opinit/Inspection Current  nt  oment, and Vendin	quate to  ed; Chemical/  peration  ent/ insp posted	R
U		N O	N A		Demonstration  21. Person in charge properties of the properties o	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequalise (shellston Food labeled with Approved I ariance, Specialise obtained for specialise	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized	edge, el e safe ite		O U	IN	N	N	C O	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels  29. Thermometers provided, act Thermal test strips  Digital thermo, strips  Permit Requirement, 1  30. Food Establishment Perm Posted and currel	d; Equipment Adea  lisposition  ccurate, and calibrate  S CURTENT  Prerequisite for Ophit/Inspection Current  oment, and Vendin  ilities: Accessible and	quate to  ed; Chemical/  peration  ent/ insp posted	R
U		N O	N A		21. Person in charge properties of the processing methods; many person of the processing methods	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequalise (shellston Food labeled with Approved I ariance, Specialise obtained for specialise	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized uctions	edge, el e safe ite		OUTT		N	N	C O	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels  29. Thermometers provided, act Thermal test strips  Digital thermo, strips  Permit Requirement, 1  30. Food Establishment Perm Posted and currel  Utensils, Equip  31. Adequate handwashing faci supplied, used	d; Equipment Adecilisposition  S CURTENT  Prerequisite for Opinit/Inspection Current  oment, and Vendin ilities: Accessible and Sink  et surfaces cleanable	quate to  ed; Chemical/  peration rent/ insp posted  g  nd properly	R
U		N O	N A		21. Person in charge properties of the processing methods; methods in Consumer foods (Disclosure/Rem Available upon required)	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequalise (shellston Food labeled with Approved I arriance, Specialise obtained for	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures zed Process, a ecialized uctions  w or under coe e)/ Allergen L	edge, el e safe ite and ooked abel	R	2		N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 1 30. Food Establishment Perm Posted and currel  Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 1 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning faconfirmed 160st	d; Equipment Adec	quate to  ed; Chemical/  peration  ent/ insp posted  eg  nd properly  e, properly	R
UT		N	N	S	21. Person in charge properties of the processing methods; more consistent of the processing of Consumer foods (Disclosure/Rem Available upon requestion).	esent, demonstra rtified Food Man nauthorized pers rdkeeping and I Labeling r available; adeq sure vailable (shellstor Food labeled with Approved I ariance, Speciali c obtained for spe anufacturer instra sumer Advisory er Advisories; rainder/Buffet Plat- lest	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized  uctions  w or under coe e)/ Allergen L  Require Corn	edge, el e safe ite and ooked abel	R	2	t to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 1 30. Food Establishment Perm Posted and currel Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 1 32. Food and Non-food Contac designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning faconfirmed 160st  ys or Next Inspection, Which	d; Equipment Adecilisposition  ccurate, and calibrate  S CURTENT  Prerequisite for Opinit/Inspection Current  oment, and Vendin ilities: Accessible and sink  ext surfaces cleanable d  stalled, maintained, acility provided	quate to  ed; Chemical/  peration  ent/ insp posted  eg  nd properly  e, properly	R
UT				S	21. Person in charge properties of the content of t	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequates vailable (shellstonal) Food labeled with Approved I ariance, Specialistonal obtained for specialis	tion of knowled ager (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized auctions  w or under cone)/ Allergen L  Require Cornamination	edge, edge, el e safe ite and ooked abel	R	2 2	I N	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 1 30. Food Establishment Perm Posted and currel  Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 1 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning faconfirmed 160st  ys or Next Inspection, Which	d; Equipment Adectifisposition  ccurate, and calibrate  S CURTENT  Prerequisite for Opinit/Inspection Current  oment, and Vendin ilities: Accessible at and Sink  et surfaces cleanable d  stalled, maintained, acility provided  sever Comes First  dentification	quate to  ed; Chemical/  peration  ent/ insp posted  eg  nd properly  e, properly	
UT		N	N	S	21. Person in charge properties of the content of t	esent, demonstrartified Food Man nauthorized perse rdkeeping and I Labeling r available; adequations and selection of the sel	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized  uctions  w or under code e)/ Allergen L  Require Corn  nination  n, rodent/othe	edge, el e safe iite and ooked abel	R	2 2 0 0 0 0 0	t to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Perm Posted and curred  Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has a constructed, and used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factor of the confirmed sink or curb cleaning sink or curb c	d; Equipment Adecidisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opinit/Inspection Current  oment, and Vendin ilities: Accessible at and Sink  et surfaces cleanable d  stalled, maintained, acility provided  sever Comes First dentification  (Bulk Food)	quate to  ed; Chemical/  peration  ent/ insp posted  eg  nd properly  e, properly	
UT		N	N	S	21. Person in charge properties of the processing methods; methods in the processing methods; methods of the processing methods; methods of the processing methods in the processing methods of the proc	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequations and selection of the se	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized uctions  we or under cone e)/ Allergen L  Require Corn mination m, rodent/othe g or tobacco u	edge, el e safe iite and ooked abel	R	2 2 0 0 0 0 0	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Perm Posted and curred  Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has a constructed, and used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factor of the confirmed sink or curb cleaning sink or curb c	d; Equipment Adecidisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Operation Current  Int  Dement, and Vendin  illities: Accessible and Sink  et surfaces cleanable described maintained, acility provided  stalled, maintained, acility provided  dever Comes First  dentification  (Bulk Food)  al Facilities	quate to  ed; Chemical/  peration  ent/ insp posted  eg  nd properly  e, properly	
OUT		N	N	S	21. Person in charge properties of the content of t	esent, demonstrartified Food Man nauthorized perse rdkeeping and I Labeling r available; adequate a vailable (shellston Food labeled with Approved I ariance, Speciality obtained for speciality obtained for special ariance, Speciality obtained	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized uctions  we or under cone e)/ Allergen L  Require Corn mination m, rodent/othe g or tobacco u	edge, el e safe iite and ooked abel	R	2 2 1	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 1 30. Food Establishment Perm Posted and current Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 1 32. Food and Non-food Contact designed, constructed, and used 1 33. Warewashing Facilities; ins Service sink or curb cleaning factoristics of the strip of	d; Equipment Adecidisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opnit/Inspection Current  oment, and Vendin ilities: Accessible and sink  et surfaces cleanable d  stalled, maintained, acility provided  never Comes First  dentification  (Bulk Food)  al Facilities  s clean	quate to  ed; Chemical/  peration  ent/ insp posted  ig  nd properly  e, properly  used/	
U T		N	N	S	21. Person in charge properties of the processing methods; methods in the processing methods; methods of the processing methods; methods of the processing methods in the processing methods of the proc	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequations and labeled vith Approved lariance, Speciali obtained for speanufacturer instructurer	tion of knowledger (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized uctions  we or under cone e)/ Allergen L  Require Corn mination m, rodent/othe g or tobacco u	edge, el e safe iite and ooked abel	R	2 2 0 0 0 0 0	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 130. Food Establishment Perm Posted and currel  Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 132. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning faconfirmed 160st  ys or Next Inspection, Which Food Id 41. Original container labeling (  Physical	d; Equipment Adecidisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opinit/Inspection Current  oment, and Vendin ilities: Accessible and Sink  et surfaces cleanable d  stalled, maintained, acility provided  stalled, maintained, acility provided	quate to  ed; Chemical/  peration  ent/ insp posted  eg  nd properly  e, properly  used/	
OUT		N	N	S	21. Person in charge properties of the processing methods; maintable upon required for the processing methods; maintable u	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequations and selection of the se	tion of knowled ager (CFM)  cons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized auctions  w or under core e)/ Allergen L  Require Core mination  n, rodent/othe g or tobacco undered	edge, el e safe iite and ooked abel	R	2 2 2 1 1	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 130. Food Establishment Perm Posted and currel Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 22. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning faconfirmed 160st ys or Next Inspection, Which Food Id 41. Original container labeling (42. Non-Food Contact surfaces 43. Adequate ventilation and light strips of the surfaces 43. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443. Adequate ventilation and light strips of the surfaces 443.	d; Equipment Adecilisposition  ccurate, and calibrate  S CURTENT  Prerequisite for Oparti/Inspection Current  ment, and Vendin ilities: Accessible and Sink  ct surfaces cleanable d  stalled, maintained, acility provided	quate to  ed; Chemical/  peration  ent/ insp posted  g  nd properly  e, properly  used/  areas used  es maintained	
OUT		N	N	S	21. Person in charge properties of the processing methods; maintable upon required for the processing methods; maintable u	esent, demonstra rtified Food Man nauthorized perse rdkeeping and I Labeling r available; adequations and selection of the se	tion of knowled ager (CFM)  tons/ personne  Food Package  uate pressure, ck tags; parasi  Procedures  zed Process, a ecialized auctions  w or under core e)/ Allergen L  Require Correlation n, rodent/othe g or tobacco unioned  is erly used, store	edge,	R	2 2 1	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 1 30. Food Establishment Perm Posted and currel  Utensils, Equip 31. Adequate handwashing fact supplied, used Doctors lounge has 1 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factoristic sink or curb c	d; Equipment Adecidisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opnit/Inspection Current  oment, and Vendin ilities: Accessible and sink  et surfaces cleanable d  stalled, maintained, acility provided  never Comes First  dentification  (Bulk Food)  al Facilities  s clean  ghting; designated and clean  rely disposed; facilities, maintained, and clean  constructed, supplied	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly e, properly used/  areas used es maintained ean	
OUT		N	N	S	21. Person in charge properties of the propertie	esent, demonstrartified Food Man nauthorized perse rdkeeping and I Labeling r available; adequations and selection obtained for special and artified Food Labeled with Approved I ariance, Specialis obtained for special and artification of Food Contained Food Contained for Use of Utensiis, & Linens; proper for Food Contained for Food Co	tion of knowle ager (CFM)  tons/ personne  Food Package uate pressure, ck tags; parasi  Procedures zed Process, a ecialized uctions  w or under core / Allergen L.  Require Corraination  n, rodent/othe g or tobacco use or tobacco use or tobacco use or to a cored.	edge, edge, edge, edge, eegge, egge safe ite and ooked abel er er use	R	2 2 2 1 1	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S S S S S S S S S S S S S S S S S S	27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, strips Permit Requirement, 130. Food Establishment Perm Posted and currel  Utensils, Equip 31. Adequate handwashing faci supplied, used Doctors lounge has 132. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning faconfirmed 160st  ys or Next Inspection, Which Food Id 41. Original container labeling (  Physical 42. Non-Food Contact surfaces 43. Adequate ventilation and light 44. Garbage and Refuse proper 45. Physical facilities installed,	d; Equipment Adecidisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opnit/Inspection Current  oment, and Vendin ilities: Accessible and sink  et surfaces cleanable d  stalled, maintained, acility provided  never Comes First  dentification  (Bulk Food)  al Facilities  s clean  ghting; designated and clean  rely disposed; facilities, maintained, and clean  constructed, supplied	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly e, properly used/  areas used es maintained ean	

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Nichole Anguiano	Print: Nichole Anguiano	Title: Person In Charge/ Owner Dietitian
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

-		_								
	ment Name: 3 Health Hospital Cafe	Physical A 3150 l		ity/State: <b>?ockwal</b>	I. Tx	License/Permit # FS 8646	Page	2 of 2		
1071010		0.00	TEMPERATURE OBSERVATI		., .,					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp		
Air curtain cooler drink/dessert 39/40			Graded cheese	39	Feta chz			38		
Sa	ındwich prep		WIF Vegetables htt	-2.1	Cold hold amb		)	38		
Whole Tom/turkey 37			WIC Drinks	40	Hot hold amb			156		
	Whip	41	Naked Juice	40		Pancakes		140		
	Cooking		WIF Meats htt	2.4	Cafe Hot hold			155		
Ch	nicken breast	175	<b>WIC Main</b>	36	Cauliflower/Zuc		2	167		
Sala	Salad/sandwich prep		Turkey	39	Cold Hold amb		)	38		
	Hbe	39	Whole Tom/chz cubes	38/39	Stea	m table tem	ps	165/171		
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS		_			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED AN	Œ		
	Restrooms equipped,	temp gre	ater than 102							
31	Hand sinks equipped,	temp gre	ater than 105 throughout kit	chen exc	cept doct	or lounge 89				
	3 comp sink set up, 13	3, quat s	ani 200ppm, test strips curre	ent						
	Dishwasher confirmed									
32			oard rough, per code should			•				
32			rown rough, per code should	be smo	oth, san	d or replace				
42			serve torn door gasket, 8.7							
43		th bulb burned out under cafe hood, replace as needed te using disposable cutlery, disposable clam shells and sleeved staws								
			disposable clam shells and s , hair restraints and digital th							
45			meats / WIC - missing button			needed or fill with si	licon	e caulk		
45					· ·		110011	<u> </u>		
42	WIF Vegetable threshold on floor, tile cracked, small area missing uncleanable, repair WIC Drinks, push cart wheels are rusty, uncleanable replace wheels if available									
	′ '		(3rd line) not operational	<u> </u>	o ii araiic					
	<u> </u>		ea nozzles cleaned weekly							
				/40/40, [	Dessert f	reezer -7.9				
	Cafe Glass Merchandisers Sides 37, Dessert 38, Drinks 38/40/40, Dessert freezer -7.9  All snacks and chips are prepackaged by manufacturer with labels on back									
	Veggie wash strips current, tested within required range									
W	Small amount of frozen droplets in WIC Veg & WIC Meat freezer									
	Confirmed air gap at ice machine in kitchen									
Received (signature)		 ⁄e	See abo	ve		Title: Person In Charge/ C	Owner			
Inspected (signature)	11/9:	$\subset \tau$	Print: Richard		SIT					
Form FH-06	6 (Revised 09-2015)	سارك	T HOHAI G		<b>-</b> · ·	Samples: Y N # c	ollecte	d		

Form EH-06 (Revised 09-2015)