

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>11/25/2024</b>	Time in: <b>10:30</b>	Time out: <b>12:10</b>	License/Permit # <b>need to post</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>La Madeleine</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>
Physical Address: <b>987 E I-30 Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : <b>Ecolab/10-23-2024</b>		Hood <b>Alpha/6-2024</b>	Grease trap : <b>LES/11-1-2024</b>
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					<b>W</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					<b>W</b>					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					✓					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
<b>W</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>						✓					
	✓					✓					

Received by: (signature) <i>Matt Graves</i>	Print: <b>Matt Graves</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>La Madeleine</b>	Physical Address: <b>987 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>need to post</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
soup wells/ potato soup	<b>154</b>	2 door cooler/shaved chicken	<b>41</b>	left side cold top/cut tomatoes	<b>34</b>
vegetable soup/mushroom soup	140/163	under counter cooler/sausage	<b>41</b>	sautéed mushrooms	<b>36</b>
under heat lamp/potato palette	127/135/136	<b>sliced cheese</b>	<b>41</b>	<b>under/palettes</b>	<b>41</b>
<b>quiche/quiche</b>	130/145/146	right cold top/turkey	<b>41</b>	omelet cold top/pico	<b>41</b>
<b>cold top/chicken</b>	40-50	chicken/chicken salad	<b>41</b>	cut tomatoes/ham	41/41
<b>cut melon</b>	<b>41</b>	under/ham/chicken	41/41	grill drawers/pasta/pasta	41/41
<b>chicken salad</b>	<b>41</b>	line steam wells/rice	71-140	chicken/mashed potatoes	41/41
under/cut fruit for reference	<b>40</b>	mashed potatoes	51-80	hot holding reach in/all Soups	45-127

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:
<b>W</b>	Front hand sink 110F/need paper towels/COS
<b>3</b>	Need to keep TCS foods under heat lamp/avoid using edges where it seems to not hot hold/to hot hold at 135+F
<b>3</b>	Only one palette under temp/has been out less than 4 hours/same with quiche, will be used within 4 hours
	Line hand sink 110F equipped
<b>2</b>	Chicken stacked too high in cold top/loaded an hour previous/will be used first
<b>5</b>	All precooked foods to be reheated to 165+F first before placing in steam wells/COS as had been placed in steam well less than an hour ago
	<b>2 hours to 165+F for all reheats</b>
<b>32</b>	To address cutting boards where badly scored/discolored
<b>42</b>	To clean inside coolers/lots of food debris
<b>45</b>	To clean walls and around cook areas
<b>45</b>	To clean floors and under equipment
<b>42</b>	To clean in/around/on equipment
<b>5</b>	Must reheat soups to 165+F first before placing in hot holding unit/COS as had been heated 30 minutes prior
<b>18</b>	Line sani bucket (red) setup with soap, green bucket setup with sanitizer (quats). Need to label or use buckets per company policy
	<b>red for sanitizer and green for soap/COS</b>
	<b>Digital thermo and gloves used for all prep and RTE foods</b>
<b>W</b>	To store employee items (cologne) low and separate/ not with food products/near coffee filters, etc
<b>39/10</b>	To store knives clean and to clean knife magnet on cookline
	<b>3 comp sink 130F</b>
	<b>Dishwasher sanitizing at 100ppm chlorine</b>
<b>45</b>	To repair broken baseboards near WIC
<b>18</b>	To label all spray bottles (on chemical rack in back)
	<b>to go hand sink 100+F equipped</b>
<b>10</b>	Need sanitizer setup for frothers at espresso machine/to sanitize at least every 4 hours
	<b>under counter cooler drink 38F</b>
	<b>WIC/stuffing 40, rice 37, chicken 39, pasta 40F/WIF ambient -4F</b>
	<b>To go soup wells/French onion soup 148, tomato soup 159/Potato soup 155F/under counter cooler chicken salad 42F</b>
	<b>Under counter to go cooler/ chicken 41F, under counter to go drink 38F, dessert display cooler 37F</b>

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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