Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 11/25/2024		24	Time in: 10:30	Time out: 12:10					_	Est. Type Risk Category Page 1	of <u>2</u>						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N				4-Investigation				1	5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE						
La Madeleine Physical Address: Pest control:						Name:	Hood Grease			Gı	rease	Number of Violations COS: 20/8	0/B				
98	7 E	I-3	30 F	Roc	kkwall, TX	Eco	olab/10	0-23-202	-	Alph	a/6-2		LE	S/1	11-1-2024 No		
М					Status: Out = not in con points in the OUT box for e	each numbered it	tem	Mark		eckma	ark in	appı	opria	ite bo	policable $COS = corrected on site R = repeat \ violation \ W - V ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days$	Watch	
Co	mpli									C	ompl	iance	e Stat	tus	are renor not to exceed 3 days	R	
U	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				R	U			О	Employee Health							
	~				Proper cooling time as	nd temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/ 45°F)			1			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3		3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands							
	~		4. Proper cooking time and temperature					~					14. Hands cleaned and properly washed/ Gloves used properly Qloves used				
3					5. Proper reheating proce Hours)	edure for hot ho	olding (16	55°F in 2			1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Heal	th Control; prod	cedures	& records							Highly Susceptible Populations		
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										eggs cooked		
	'				destruction Sysco/	Brothers									Chemicals		
	~				8. Food Received at properties the check at received at properties of the check at received at properties of the check at propert	•					~				17. Food additives; approved and properly stored; Washing Fru & Vegetables	its	
						from Contami	nation			3					18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & propreparation, storage, disp			g food							Water/ Plumbing		
3					10. Food contact surface Sanitized at p			ned and			~			ł	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disca						~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
											_	_					
		N.T.			Prio	ority Founda	tion Ite	ems (2 Po							rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	nel	R R	o U T		Req N O	N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R	
				О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personn	nel		O U	I	N	N	C 0		R	
	N			О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	Personn ation of k nager/ Po	nel mowledge, ested		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition		
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Received by: (signature) Matt Graves	Print: Matt Graves	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

E-t-lill-li-		Dli1 A	11	C:4-/C4-4-		License/Permit # Page	- 0 -f 0					
	ment Name: ladeleine	Physical A 987 E		City/State: Rockwa	all, TX	need to post	e <u>2</u> of <u>2</u>					
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Temp F												
		_		Temp F								
<u> </u>	wells/ potato soup	154	2 door cooler/shaved chicke		left side cold top/cut tomato		34					
	able soup/mushroom soup	140/163	under counter cooler/sausag		sautéed mushrooms under/palettes		36					
	heat lamp/potato palette	127/135/136	sliced cheese			41						
<u> </u>	uiche/quiche	130/145/146	right cold top/turke	-	omelet cold top/pico		41					
col	d top/chicken	40-50	chicken/chicken sala	d 41	cut tomatoes/ham		41/41					
	cut melon	41	under/ham/chicke	n 41/41	grill dr	41/41						
ch	nicken salad	41	line steam wells/ric	e 71-140	chicke	41/41						
under	cout fruit for reference	40	mashed potatoes	51-80	hot hold	ding reach in/all Soups	45-127					
Itam	1		SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND					
W	Front hand sink 110	F/need	paper towels/COS									
3	Need to keep TCS foods	under hea	t lamp/avoid using edges wh	ere it seems	s to not ho	t hold/to hot hold at 135+	+F					
3	Only one palette under	temp/has	been out less than 4 hours/	same with	quiche, w	ill be used within 4 hour	s					
	Line hand sink 110	F equip	ped									
2	Chicken stacked to	o high ir	cold top/loaded an ho	ur previo	us/will b	oe used first						
5	All precooked foods to be reheat	ted to 165+F	first before placing in steam wells/CO	S as had been	placed in ste	am well less than an hour ago						
	2 hours to 165+F fo	r all reh	eats									
32	To address cutting	boards v	where badly scored/dis	colored								
42	To clean inside coo	lers/lots	of food debris									
45	To clean walls and	around	cook areas									
45	To clean floors and	under e	quipment									
42	To clean in/around/	on equi	oment									
5	Must reheat soups to 165	+F first be	fore placing in hot holding ur	nit/COS as h	ad been h	neated 30 minutes prior						
18	Line sani bucket (red) setup	with soap, g	reen bucket setup with sanitizer (quats). Need	to label or ι	use buckets per company po	licy					
	red for sanitizer and	d green	for soap/COS									
	Digital thermo and	gloves u	sed for all prep and R	TE foods								
W	To store employee iter	ns (colog	ne) low and separate/ not	with food	oroducts/	near coffee filters, etc						
39/10	To store knives clea	an and t	o clean knife magnet c	n cooklin	e							
	3 comp sink 130F											
	Dishwasher sanitizi	ng at 10	00ppm chlorine	ppm chlorine								
45	To repair broken baseboards near WIC											
18	18 To label all spray bottles (on chemical rack in back)											
	to go hand sink 100+F equipped											
10	Need sanitizer setup for frothers at espresso machine/to sanitize at least every 4 hours											
	under counter cooler drink 38F											
	WIC/stuffing 40, rice 37, chicken 39, pasta 40F/WIF ambient -4F											
	To go soup wells/French onion soup 148, tomato soup 159/Potato soup 155F/under counter cooler chicken salad 42F											
Under counter to go cooler/ chicken 41F, under counter to go drink 38F, dessert display cooler 37F Received by: Print: Title: Person In Charge/ Owner												
Received (signature)				Matt Graves								
Inspected (signature)	Matt Graves d by: Christy Cov	tez, 1	RS Christy C	ortez,	RS	0 1 7 7 7	. 1					
	6 (Revised 09-2015)	J		•		Samples: Y N # collect	ıcu					