Followup Fee																		
Of \$50.00 after Retail Food Establishment Inspection Report First aid kit Allergy policy																		
First Followup City of Rockwall																		
Date: Time in: Time out: License/Pe						Permit #					CPFM Food handlers D 1 c 2							
12/19/24 1 Purpose of Inspection						_		O ow Up			24-16 t <u>4-Investig</u>		stiga	atio	n	4 4 Page of Z		
Establishment Name: Contact/Owner N 5013 Coffee Brierre Marsh								Name	:						Number of Repeat Violations:			
Physical Address: 506 N Goliad St, Rockwall, TX Techforce 12/5/24							Hood N/a			d				se trap :/ waste oil Follow-up: Yes 4/96/A				
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W =												pplicable $COS = corrected on site R = repeat violation W = Watch$						
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																		
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O T S (F = degrees Fahrenheit)						R		0 U	I N	Employee Health	R							
Т	s (F = degrees Fahrenheit) I. Proper cooling time and temperature								Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temperature(41°F/ 45°F)									•		13. Proper use of restriction and exclusion; No discharge from						
	~				3. Proper Hot Holding t	tom	poratur	o(135°E)					~		eyes, nose, and mouth Employee health form posted			
3		_		~	4. Proper cooking time									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2							_		•		15. No bare hand contact with ready to eat foods or approved					
		~			Hours)	a 14h	Carlana	1					~				alternate method properly followed (APPROVED YN)	
	~				6. Time as a Public Health Control; procedures & records Jalapeño Biscuits & Cinnamon Rolls							-1					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					7		ved So						~				Pasteurized eggs used when required Shell eggs only	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Costco, Oak Farms							Chemicals						Chemicals			
	~				8. Food Received at pro Checking	oper	temper	rature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
		Protection from Contamination													18. Toxic substances properly identified, stored and used			
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												L	Water/ Plumbing	
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature								~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	 11. Proper disposition of returned, previously served or reconditioned Discard 							20. Approved Sewage/Wastewater Disposal Sy disposal				20. Approved Sewage/Wastewater Disposal System, proper						
								undation	Items (2 Po) vio		_				rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration			8		R		O U T	I N	N O	N A	C 0 5		R
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
					22. Food Handler/ no u				~				28. Proper Date Marking and disposition Good date labels					
					Safe Water, Reco				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 122, great pressure												Digital thermo, both strips current Permit Requirement, Prerequisite for Operation	
	~				24. Required records available (shellstock tags; parasite lestruction); Packaged Food labeled Commercial							30. Food Establishment Pe Posted, current					30. Food Establishment Permit/Inspection Current/ insp posted Posted, current	
					Conformance v 25. Compliance with V												Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance processing methods; ma	e ob 1anu	tained f facturer	or speciali instructio	zed				~				Equipped	
					Con	isun	ner Adv	visory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consume foods (Disclosure/Rem Ingredients upon re-	ninde	er/Buffe	es; raw or et Plate)/ A	under cooked llergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 100ppm	
O U	I N	N O	N A	C O	Core Items (1 Poir Prevention	,		^		e Actio R	on N	lot i O U	to E. I N	xcee N O	ed 90 N A	0 Da C O		R
T	N	0	A	s	34. No Evidence of Ins	-					ł	T	N	0	A	s	41.Original container labeling (Bulk Food)	
╞	• •	animals 35. Personal Cleanliness/eating, drinking or tobacco use									-			<u> </u>	Physical Facilities			
	/				36. Wiping Cloths; pro	operl ott	y used :	and stored			Ľ	T	~				42. Non-Food Contact surfaces clean	
	~				37. Environmental cont	tam	ination				ľ		~				43. Adequate ventilation and lighting; designated areas used	_
	~				38. Approved thawing Refrigerator	met	hod					\square	~				44. Garbage and Refuse properly disposed; facilities maintained	
					Propo 39. Utensils, equipment			J tensils	ised stored		-	1					45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	
	~				dried, & handled/ In us	se u	tensils;	properly u	sed				~				Clean and stocked	
	~				40. Single-service & sin and used	ingle	-use ar	ticles; prop	berly stored					~			47. Other Violations N/a	
L										1								

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Brierre Marshall	Brierre Marshall	Owner
Inspected by: (signature) Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 5013 Coffee		Physical A 506 N	Goliad St	City/State: Rockwall	, Tx			e <u>2</u> of <u>2</u>				
Item/Loc	ation	Тетр	TEMPERATURE OBSERVA	Temp	Item/Locat	Item/Location		Temp				
	ev Refrigerator	33	Whole milk	41								
UC	C 2Dr Fridge amb		HWC	40								
	Whole Milk	40	Chicken salad	40								
	HWC/coconut	37/37	Cinnamon rolls	40								
	Almond	38										
	Freezer htt	10.1	Hot holding									
U	pright 2Dr Fridge		Sausage gravy	91								
	Butter	39										
Item	AN INSPECTION OF YOUR ES'		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSERV		2				
Number	NOTED BELOW: all temperature	s are taken in	F	NTION IS DIRE	CIED IO IF	IE CONDITIONS OBSERV	ED ANI)				
	Restrooms equipped temp greater than 107											
	Hand sink equipped, t			urropt								
			uat sani 200ppm, strips c	current								
	Dishwasher confirmed				in a new of the							
			dar biscuits and cinnamo	on rolis - a	iscard a	t 4 nour mark						
	Using sleeved straws											
	• • •		to have a hood system,			<u> </u>						
	Mini fridge contains Off the Farm protein squares, labels are correct, has manufacturer license											
	Ice machine looks grea											
	¥		transfer to - to go contain	er for cook	ies and p	bastries, utensils c	leane	d				
0	every 4 hours or as needed cos Observed sausage gravy temp 91, mod decided to discard during inspection vs reheating to 165											
3cos				•	•		00					
45	Observed noies in trp,	where p	revious wiring for flower co	oler. Seal	as need	ea						
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charge/	Owner					
Inspected (signature)	\sim	ST				Samplas: V N "	collect- 1					
Form EH-06	6 (Revised 09-2015)	- /				Samples: Y N #	collected	L				