Followup Fee of																			
	\$50.00 after       Retail Food Establishment Inspection Report       Image: Comparison of the second																		
Vomit clean up																			
					ermit # 000106					2	CPFM	Food handlers	2						
Purpose of Inspect				spec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	aint	4-Investigation			tion	1	5-CO/Constru	Construction 6-Other		TOTAL/SCO	TOTAL/SCORE	
Establishment Name: Contact/Owner N The Bagel Lady Revi Menasch						he				-	×Number of ✓ Number of		Repeat Viola /iolations C	tions: <u>1</u> OS:	2/08/	٨			
Physical Address:         Pest control :           316 S Goliad Rockwall, Tx         Spidermen 1//8/25							HoodGrease trap :/ waste oilIN/aIMC 1/16/25I					Follow-up: Yes	: Yes 2/98/A						
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark the appropriate box for IN, NO, NA, COSMark and in appropriate box for R											ch								
						rity Items (3 Point			ire In		ate	Cor	rect			• • • • •			
O U	U N O A O Time and Temperature for Food Safety				R	O I N O A O Employee Health						R							
Т				s     (F = degrees Fairement)       1. Proper cooling time and temperature				1         3           12. Management, food employees and conditional employees and conditional employees and conditional employees and conditional employees.						employees;	Т				
		2. Proper Cold Holding temperature(41°F/ 45°F)				+	-					13. Proper use of restriction and exclusion; No discharge from							
					See					~				eyes, nose, and mo Employee he	-				
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used									
		/			<ol> <li>Proper cooking time a</li> <li>Proper reheating proc</li> </ol>	-	165°E in 2			~				14. Hands cleaned 15. No bare hand c					
		~			Hours)		103 F III 2			~				alternate method p	Y <u>N</u> )				
	~				6. Time as a Public Health Control; procedures & records					11				H		T			
					Approved Source					~				16. Pasteurized foo Pasteurized eggs us	fered				
					7. Food and ice obtained									-					
	~				good condition, safe, an destruction Sysco			Chemicals 17. Food additives; approved and properly store											
	~				8. Food Received at pro Checking	oper temperature				~				& Vegetables Water	; approved a	and properly stored;	Washing Fruits		
					Protection	from Contamination				~				18. Toxic substance Stored low an		identified, stored an te	d used	T	
	~				9. Food Separated & pro preparation, storage, dis	· · ·	ng food									r/ Plumbing			
	~				10. Food contact surface Sanitized at <b>100</b>		eaned and							backflow device		ce; Plumbing install	ed; proper	T	
	11 Proper disposition of returned previously served or										20. Approved Sewa disposal		vater Disposal Syste	m, proper	-				
_	Priority Foundation Items (2 Po						oints)	s) violations Require Corrective Action within 10 days											
O U	I N N C N O A O Demonstration of Knowledge/Personnel				R	O     I     N     N     C       U     N     O     A     O       T     S     Food Temperature Control/ Identification				ation	R								
T	~			S	21. Person in charge pre and perform duties/ Cer				1	~			5	27. Proper cooling Maintain Product 7	method use	ed; Equipment Ade	quate to	Γ	
~					2 22. Food Handler/ no ur 5 all within 30 days			~				28. Proper Date Ma Good date ma	arking and			+			
					Safe Water, Recor	Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers Thermal test strips	provided, a	ccurate, and calibrat			
					23. Hot and Cold Water									<u>strips current</u> Prerequisite for O					
				116, Good press 24. Required records av							30. Food Establis	hment Peri	mit/Inspection Curr	-	-				
					destruction); Packaged I Commercial I	abels with Approved Proceed	uroc							Posted and		ent pment, and Vendin	a	_	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized Pr	ocess, and									cilities: Accessible a		Т	
	V				processing methods; ma Taking temps 2	x daily				~									
					Cons	sumer Advisory				~				32. Food and Non- designed, construct		ct surfaces cleanable d	e, properly		
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients upon rec	nder/Buffet Plate)/ All				~				33. Warewashing F Service sink or cur Equipped		stalled, maintained, facility provided	used/		
0	I	N	N	С	Core Items (1 Poin	t) Violations Requi	re Correctiv	e Actio	n Not		cee N	d 90 N	) Da C	ys or Next Inspecti	ion , Whicl	hever Comes First		R	
U T	N	0	A	0 S	Prevention of 34. No Evidence of Inse	of Food Contamination			U T	N	0	Α	O S	41.Original contair		dentification			
	/				animals 35. Personal Cleanliness			+		~					-				
					<u>36. Wiping Cloths; prop</u>	perly used and stored		+	-					42. Non-Food Con	•	s clean		-	
1	•				<u>Stored in soluti</u> <u>37. Environmental conta</u>	ion		+	1		+			43. Adequate venti	ilation and l	ighting; designated	areas used	+	
-	~				38. Approved thawing m Refrigerator	nethod		+	┢	-				44. Garbage and R	efuse prope	rly disposed; faciliti	es maintained	+	
	-					er Use of Utensils			-	~				45. Physical facilit	ies installed	l, maintained, and cl	ean	+	
					39. Utensils, equipment dried, & handled/ In use					~				46. Toilet Facilities Equipped		constructed, supplie	d, and clean	1	
	•				40. Single-service & sin			+	-					47. Other Violation				+	
	~				and used	- *													

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Revi Menasche	Print: Revi Menasche	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Begal Lady	Physical A 316 S	Goliad	City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2 FS-0000106							
Item/Location	Тетр	TEMPERATURE OBSERVA	Temp	Item/Locat	tion		Temp					
Refrigerator 1		UC fridge coffee	-	Tuna	salad/sausa	ge						
Cream cheese	38	Milk/whip	40/40	Slice	Swiss/toma	to	40/39					
HB eggs	38	Icecream freeze	r 11.6		Salmon		40					
Freezer 2 htt	6.9	Beverage cooler	42	Strawb	erry/plain crm c	hz	39/39					
Freezer 3 HTT	8.7	Dessert display	40		Below							
Freezer 1 htt	9.5	UC cooler		Black forest ham			39					
Glass cooler	N/a	Half & half	40	Shelled eggs			40					
Prep cooler back	37	Prep cooler										
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
*	<ul> <li>NOTED BELOW: all temperatures are taken in F</li> <li>Restrooms all equipped greater than 101 throughout kitchen</li> </ul>											
	Hand sinks all equipped, greater than 104 throughout kitchen											
3comp sink not set up	3comp sink not set up, 116, using chlorine sani 100ppm, strips current											
	Ice machine looks great during this inspection											
	One glass merchandiser fridge inoperative during inspection											
	Shelf stable items in display cases, handed directly to customer using utensils											
	Utensils cleaned every 4 hours Not using one icecream freezer on coffee side											
•	Observed frozen condensation on side walls of icecream freezer in operation											
	Minor detail cleaning in bottom of shelves in freezers											
Sani buckets filled at 3	Sani buckets filled at 3 comp sink											
Using red digital therm	Using red digital thermo in the kitchen											
Deceived hy:		Drint.			Title: Dowon In Charact							
(signature) See abov	/e	See ab	ove		Title: Person In Charge/ O	wiier						
(signature)	ST	<b>Richard</b>	Hill	SIT	Samples: Y N # c	ollecte	ed					
Form EH-06 (Revised 09-2015)		• •			· · · ·							