Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

1/3/2024					FS-00							Est. Type Risk Category Page 1	Page <u>1</u> of <u>2</u>		
Es	tabl	ishm	ent l	Nam	tion: 1-Routine e: Cafe	2-Follow U	Contact/Ov	mplaint vner Name		-Inve	stiga	ation		* Number of Repeat Violations: Number of Violations COS:	
Ph	vsic	cal A	ddre	ss:	ockwall, TX		t control : Eco/12-2	1-2024	Ho	ood s L/6-29	9-2024	Gı	ease	e trap : Follow-up: Yes 26/74	ł/C
		Com	pliar	ice S	tatus: Out = not in compoints in the OUT box for e	ipliance IN = in	compliance	NO = nc				4 = no	ot ap	oplicable COS = corrected on site R = repeat violation W-W ox for IN, NO, NA, COS Mark an in appropriate box for R	⁷ atch
									uire In	mmea	liate	Cort	recti	ive Action not to exceed 3 days	
O U				R	U	Compliance Status			C O	Employee Health					
Т	~			S	1. Proper cooling time an	~			Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3	•				2. Proper Cold Holding to	emperature(41°	°F/ 45°F)			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding te	mperature(135°	°F)							Preventing Contamination by Hands	
		~			4. Proper cooking time at	nd temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proce Hours)	edure for hot ho	olding (165°F i	n 2		7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)	
					6. Time as a Public Healt	th Control; proc	cedures & rec	ords		ľ					
														Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
	ı					roved Source								Pasteurized eggs used when required eggw cooked	
	~				7. Food and ice obtained good condition, safe, and destruction PFG/Sy	l unadulterated;		in						Chemicals	
	~				8. Food Received at prop	•				~				17. Food additives; approved and properly stored; Washing Fruit & Vegetables	s
					check at recei	ρι from Contamii	nation		3				~	18. Toxic substances properly identified, stored and used	
3					9. Food Separated & propreparation, storage, disp									Water/ Plumbing	
3					10. Food contact surfaces Sanitized at p			nd	V	V			+	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca			r		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С	Prio	rity Founda	tion Items	2 Points)	viola		Req N	uire	Cor	rrective Action within 10 days	R
Ŭ T	N	O	A	o s	Demonstration e				U	J N	O	A	o s	Food Temperature Control/ Identification	
	~				and perform duties/ Certif			eage,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no una	authorized perso	ons/ personnel			~				28. Proper Date Marking and disposition	
														29. Thermometers provided, accurate, and calibrated; Chemical/	
						Labeling			2					Thermal test strips	
	~				23. Hot and Cold Water a	Labeling available; adequ	uate pressure,	safe	2					Permit Requirement, Prerequisite for Operation	
	ν ν				23. Hot and Cold Water a 24. Required records ava destruction); Packaged F	Labeling available; adequaliable (shellstoo	uate pressure, ck tags; parasi	safe	2	•				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025	ed)
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Sabir Shrestha	Print: Sabir Shrestha	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: estar 66 Cafe	Physical A	ddress: V Rusk	City/State: Rockwa	ıll TX	License/Permit # Page FS-0001777	<u>2</u> of <u>2</u>			
20110	otal oo oalo	200	TEMPERATURE OBSERVA		iii, 17X	1.0000				
Item/Location Temp F Item/Location Temp F Item/Location										
line cold top/tuna salad		53	mashed potatoes	155	hamburgers		41			
ch	chicken salad		under counter freeze	16	WIC/not working/not being used					
cut tomatoes		55	reach in freeze	r 6	WIF ambient		15			
shredded cheese		54	reach in cooler/waffle m	x 41	back storage 2 door cooler/sausage		41			
	sausage		chicken	42	cut tomatoes		51			
stea	steam table/sausage		grill drawers/chicker	42	2 door cooler/milk		41			
	grits	169	ham	45	cold top front/cut tomatoes		41			
	gravy	143	hashbrowns	41	berrie	43				
	9. 5. 7		SERVATIONS AND CORRECT		NS					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ГАВLISНМЕ	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED AT	ND			
44	Need to clean spent g	rease co	ontainer and around/very	dirty and I	aden wit	th grease and debris				
	3 comp sink 120+F									
10/33	Dishwasher sanitizi	ng less	than 50ppm chlorine/							
	Will need to use 3 c	omp sir	nk until repaired							
45	To clean floors, wat									
42/9/36			rease (hanging)/use of wipin	<u>-</u>		<u> </u>				
	•		e discarded at 4 hours	•	not col	d holding				
2	•		do not use until repaire	d						
10	No sani buckets set	•	•							
10			anitizer although sanitizer	source is t	here and	I hooked up/ to repair				
	COS by manually m		•							
29	•		entally ordered pH strip	s instead						
45/42/10	Need a THOROUG									
0.4			iled Cleaning througho	ut						
34	Live roach/to call pe		j	4- 1	-l					
45			ing grout, baseboards		aresse	<u> </u>				
39 32			en equipment as not cl		olding	at 11E or bolow				
38			grill drawers to keep u		loluling	at 4 if of below				
18	Need to thaw under running cool water or in cooler									
39	Spray bottles to be labeled and stored low and separate/not in dry storage shelves next to and above foods Need to clean all parts of juicer after use to prevent fruit flies									
W	•		•	it ii dit iiit	,,,					
- "	W Leaking under front hand sink/to repair Front hand sink 120F equipped									
45										
Received by: Print: Title: Person In Charge/ Owner										
(signature)				hrest	ha	Owner				
Inspected (signature)		ton 1	RS Christy C	ortez	RS					
Form FIL 0	6 (Revised 09-2015)	- y, 1	Controlly O	J. 102,		Samples: Y N # collect	ed			