

Retail Food Establishment Inspection Report

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

Date: 2/20/2025	Time in: 12:15	Time out: 1:40	License/Permit # FS-8777	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" 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	TOTAL/SCORE
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Establishment Name: Cotton Patch #24	Contact/Owner Name:	* Number of Repeat Violations: _____	12/88/B
Physical Address: 909 E I-30 Rockwall, TX	Pest control : Terminix/9-2024	Grease trap : Southwaste/1-15-2025/3000gal	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
		✓				3				✓	
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory							✓				
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓					1					
Proper Use of Utensils						1					
	✓						✓				
	✓					1					

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

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Establishment Name: Cotton Patch #24	Physical Address: 909 E I-30	City/State: Rockwall, TX	License/Permit # FS-8777	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIF ambient	-12	reach in hot holding/gravy	163	under/pasta	44
WIC/burgers	30	broccoli rice	158	sandwich cooler/cut tomatoes	38
mac n cheese	38	dumplings	165	sliced cheese	41
wings	37	steam table/rice	138	under/shrimp	38
beef cutlet	36	mashed potatoes	156	raw chicken	37
fry cooler/fish	40	mac n cheese	162	overflow cooler/chile	40
beef	40	salad cold top/shredded cheese	42	dressing/ cut tomatoes	41/41
chicken	41	cut tomatoes	42	turkey	41

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:
31	Warewash hand sink very, very slow getting to temp, max temp 92F, needs to be 100F minimum
	Prep hand sink 112F equipped
	3 comp sink 140F
	Dishwasher sanitizing at 100ppm chlorine
45	Need to clean floor drains, food debris
42	Need to clean in/around/on equipment
31	Utensil rolling hand sink 84F/needs to be 100F minimum
42	Need to clean carts, food debris
	Digital thermos and test strips current
	Sani sink setup to 200ppm quats
	Sani buckets at 200ppm quats
	Save a days discarded hourly when used for frying
42/45	Need a good deep thorough cleaning of walls, floors, equipment
42	Need to clean vent hood filters
45	Need to clean air return vents
2	Pasta in salad cooler to cold hold at 41F or below/ need to make sure it reaches 41F or below before portioning
45	Missing grout/food debris
	Line hand sink 122F equipped
	Fryer oil changed every 2 weeks
	Alcohol bottles covered nightly or when not in use
47	Water on floor in front of ice machine, from drain of front hand sink/not aligning correctly
31	Expo hand sink 98F/needs to be 100F
	Soda/tea nozzles WRS daily
	Manager to send current pest control invoice
14	Employee licked finger in cookline to grab a grill glove, COS and discussed with manager
44	To clean around dumpster/ trash on ground
	expo cold wells/ranch 41F, shredded cheese 41F
	front reach in cooler creamer 41F

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

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