	Retail Food Establishment Inspection Report														
Date:         Time in:         Time out:         License/Period           2/20/2025         12:15         1:40         FS-8							nit # Est. Type Risk Category							2	
						mplaint		_	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR		
Establishment Name: Contact/Owner N Cotton Patch #24							-			0			* Number of Repeat Violations:		
Physical Address: 909 E I-30 Rockwall, TX Pest control : Terminix/9-2024						24		Hood Grease					se trap : Follow-up: Yes I 12/8		
Compliance Status: Out = not in compliance IN = in compliance NC							UC/1-8-2025 Southwaste/1-15-2025/3000gal No $\square$ not observed NA = not applicable COS = corrected on site R = repeat						h		
Ma	rk t	ne ap	prop	riate	points in the OUT box for each numbered item I Priority Items (3 Points) viola								box for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days		
0	Compliance Status						۲ ۲	0	Compliance Status       O     I     N     N     C       U     N     O     A     O			С		R	
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T	N	0	A	s s	Employee Health 12. Management, food employees and conditional employees;		
	~								~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands						
		~			4. Proper cooking time and temperature			3   14. Hands cleaned and properly washed/ Gloves used p					14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating procedure for hot holding (165°F in Hours)	12			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
_		•			6. Time as a Public Health Control; procedures & reco	ords	_	_			-				
	~				-								Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered		
					Approved Source				~		Pasteurized eggs used when required liquid pasteurized				
	~				7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destruction US Foods	n							Chemicals		
	~	8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Check at receipt Protection from Contamination								~				18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, prevented during food			Water/ Plumbing					Water/ Plumbing		
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				1		гт	r	19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at 200 ppm/temperature				~				backflow device		
	~				11. Proper disposition of returned, previously served o reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
O U	I	N O	N A	C	Priority Foundation Items (	2 Point		0	Ι	Req N O	Ν	С		R	
T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge/	dge,		U T	N	0	A	O S			
	~				and perform duties/ Certified Food Manager/ Posted 3	0 /			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	~	23. Hot and Cold Water available; adequate pressure, safe				afe					. <u> </u>	<u> </u>	Permit Requirement, Prerequisite for Operation		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)		
_					Conformance with Approved Procedures			_					12/31/2025 Utensils, Equipment, and Vending		
	~				25. Compliance with Variance, Specialized Process, an HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	d		2					31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or under coo foods (Disclosure/Reminder/Buffet Plate)/ Allergen La	bel	]		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0	I	N	N	C	Core Items (1 Point) Violations Require Corre	ective Ac		0	Ι	Ν	Ν	С		R	
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	—		U T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)		
	۲ ۲				animals 35. Personal Cleanliness/eating, drinking or tobacco us		-		~	<u> </u>			Physical Facilities		
┝─	۲ ۲				36. Wiping Cloths; properly used and stored	-+		1					42. Non-Food Contact surfaces clean	-	
┝	~				37. Environmental contamination	+	1	ŀ	~	$\left  \right $		-	43. Adequate ventilation and lighting; designated areas used		
╞	~				38. Approved thawing method	+		1	F				44. Garbage and Refuse properly disposed; facilities maintained		
	Proper Use of Utensils						1	t	İ -			45. Physical facilities installed, maintained, and clean			
	~	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				1,			~				46. Toilet Facilities; properly constructed, supplied, and clean		
╞					40. Single-service & single-use articles; properly store	1		1	$\vdash$	-			47. Other Violations		
1	~				and used			1						ł	

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

Form EH-06 (Revised 09-2015)

Establishment Name: Cotton Patch #24	Physical A 909 E	I-30	R	ty/State: Cockwa	II, TX	License/Permit # Page 2 of 2		2			
Item/Location	Temp F	TEMPERATURE O Item/Location	BSERVATI	ONS Temp F	Tem	ın F					
WIF ambient	-12	reach in hot holdir	ng/gravy	163	Item/Location under/pasta		44	-			
WIC/burgers	30	broccoli r	ice	158	sandwich cooler/cut tomatoes			8			
mac n cheese	38	dumpling	gs	165	sliced cheese			1			
wings	37	steam table	e/rice	138	under/shrimp			8			
beef cutlet	36	mashed pota	atoes	156	raw chicken			7			
fry cooler/fish	40	mac n che	ese	162	overflow cooler/chile			0			
beef	40	salad cold top/shredde	ed cheese	42	dressing/ cut tomatoes			/41			
chicken	41	cut tomate	cut tomatoes			turkey					
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number NOTED BELOW:	AN INSPECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	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 Disbwasher sapitizing at 100ppm shlaring										
	Dishwasher sanitizing at 100ppm chlorine										
	Need to clean floor drains, food debris Need to clean in/around/on equipment										
	Utensil rolling hand sink 84F/needs to be 100F minimum										
<b>,</b>	Need to clean carts, food debris										
	Digital thermos and test strips current										
))))	Sani sink setup to 200ppm quats										
Sani buckets at 200	Sani buckets at 200ppm quats										
Save a days discare	ded hou	rly when used fo	r frying								
42/45 Need a good deep	•		ls, floors	s, equip	ment						
42 Need to clean vent											
45 Need to clean air re											
	Missing grout/food debris										
	Line hand sink 122F equipped Fryer oil changed every 2 weeks										
))))	Alcohol bottles covered nightly or when not in use										
	Water on floor in front of ice machine, from drain of front hand sink/not aligning correctly										
	Expo hand sink 98F/needs to be 100F										
	Soda/tea nozzles WRS daily										
	Manager to send current pest control invoice										
	Employee licked finger in cookline to grab a grill glove, COS and discussed with manager										
	To clean around dumpster/ trash on ground										
•	expo cold wells/ranch 41F, shredded cheese 41F										
front reach in cooler creamer 41F         Received by:       Print:         Title: Person In Charge/ Owner											
Received by: (signature) Taylor Alvaradi	, 9	Tayl	or Al	vara		Manager	Jwner				
Inspected by:       Christy Cortez, RS       Print:       Christy Cortez, RS       Samples: Y       N       # collected											

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