

# Retail Food Establishment Inspection Report

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

Date: <b>3/14/2025</b>	Time in: <b>1:15</b>	Time out: <b>2:23</b>	License/Permit # <b>FS-2024-13</b>	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: <b>Einstein Bagels</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>8/92/A</b>
Physical Address: <b>2210 Ridge Rd Rockwall, TX</b>	Pest control : <b>Rentokil/2-24-2025</b>	Grease trap : <b>LES/1000gal/3-13-2025</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
						3				✓	
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

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

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Einstein Bagels</b>	Physical Address: <b>2210 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-2024-13</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler ambient	36	turkey	41	drink display case	35
to go drink cooler ambient	37	honey Almond cream cheee	41	hot holding slider drawers/egg	154
under counter cooler/creamer	41	under /turkey sausage	41	eggs white	156
egg under counter cooler ambient	38	WIC/sausage	40		
drive thru line cooler/cream cheese	42	turkey sausage	38		
ham/turkey	41/41	chorizo sausage	38		
under/sausage	41	shredded cheese	39		
counter line cold top/ ham	41	WIF ambient	3		

**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:
	Creamers for self serve in carafes on 4 hours to discard/using stickers to document
	Individual commercially wrapped self serve sugars and disposable stir sticks
	Front line hand sink 108F equipped
18	To store open sani buckets low and separate, not on prep areas or tables/COS
	Sani buckets at 200ppm quats
	Test strips on site/current
42	To clean in/around/on equipment, some food splatters and debris
	Eggs cooked on commercial flat top/per timers. No eggs over easy, etc, all the same way per company standards
32	To address cutting boards where badly scored and or discolored
	Back prep hand sink 108F equipped
	3 comp sink 130F
37	Found a stick in ice machine/removed, uncertain where it came from
W	Discussed storing peanut butter separately and to watch everything seasoning with sesame seeds
	Allergen label posted on bagel display case
45	To clean floors, some food debris

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

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