Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/14/2025		25	Time in: 1:15		License/Permit # FS-2024-13							Est. Type Risk Category Page 1 of 2	2_			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Na								e:	4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE	
Einstein Bagels														✓ Number of Violations COS:	4	
Physical Address: 2210 Ridge Rd Rockwall, TX Pest control: Rentokil/2-24-2025							-2025		Hood Grease trap : n/a LES/1000gal/					e trap : Follow-up: Yes O/ 92/F 1000gal/3-13-2025 No		
M					Status: Out = not in corpoints in the OUT box for Price	r each numbered i			chec	ckma	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	Compliance Status					R		O U		iance N O			Employee Health	R		
Ť	.,	O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	-,			Š	12. Management, food employees and conditional employees;			
	~					-					~				knowledge, responsibilities, and reporting	
	~				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 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used				
					n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	~				6. Time as a Public He	lealth Control; procedures & records		ords							Highly Susceptible Populations	
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate										eggs cooked	
															Chemicals	
	_				8. Food Received at pr		е				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					discarded Protection	n from Contami	ination			3				~	18. Toxic substances properly identified, stored and used	
	_				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200	ces and Returnab	oles; Cleaned a	nd			~			ı	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition	of returned, prev		r	-					1	20. Approved Sewage/Wastewater Disposal System, proper	
	•				reconditioned disc	arded					•				disposal	
		•				'' E 1	4° T 4 /	2 D : 4	` .			-		~		
O U	I N	N O	N A	COO		iority Foundant		2 Points	_	O U	_	Req	uire N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O			Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge, resent, demonstr	e/ Personnel	R	_	О	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Ana Barela	Print: Ana Barela	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: cein Bagels	Physical A	ddress: Ridge Rd	City/State: Rockwa	all TX	License/Permit # Page FS-2024-13	2 of <u>2</u>				
LIIIS	CIT Dageis	2210	TEMPERATURE OBSERVA		an, 17	10202+10					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
Under o	counter cooler ambient	36	turkey	41	drink	k display case	35				
to go	drink cooler ambient	37	honey Almond cream chees		hot holding slider drawers/egg		154				
under	counter cooler/creamer	41	under /turkey sausage	41	eggs white		156				
egg und	der counter cooler ambient	38	WIC/sausage	40							
drive th	ru line cooler/cream cheese	42	turkey sausage								
r	nam/turkey	41/41	chorizo sausage	38							
un	under/sausage		shredded cheese	39							
count	ter line cold top/ ham	41	WIF ambient	3							
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
			carafes on 4 hours to di								
			pped self serve sugars	and dis	posable	stir sticks					
	Front line hand sink										
18			low and separate, not	on prep	areas	or tables/COS					
	Sani buckets at 200		ats								
40	Test strips on site/o			44	ما ما ما ما						
42		•	oment, some food spla per timers. No eggs over easy,								
32			where badly scored and								
	Back prep hand sin	k 108F	equipped								
	3 comp sink 130F										
37			e/removed, uncertain w								
W			separately and to watch e	erything	seasonin	g with sesame seeds					
4.5	Allergen label poste		<u> </u>								
45	To clean floors, some food debris										
					-						
Received (signature)	Ann Romela		Ana Ba	rela		Title: Person In Charge/ Owner Manager	•				
Inspected (signature)	l by:		Print:								
	G (Revised 09-2015)	rez, T	Christy C	JI LEZ,	てつ	Samples: Y N # collect	ed				