

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---------------------------|-------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|
| Date: 5/21/2025 | Time in: 2:15 | Time out: 4:17 | License/Permit # FS-8299 | 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 |
| Establishment Name: La Madeleine | | | Contact/Owner Name: | | * Number of Repeat Violations: _____ | | 20/80/A |
| Physical Address: 987 E I-30 Rockwall, TX | | | Pest control : Ecolab/ 3-27-2025 | | Hood Alpha/12-2024 | | |
| | | | Grease trap : city has info | | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> | | |

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 | Time and Temperature for Food Safety (F = degrees Fahrenheit) | R | OUT | IN | NO | NA | COS | Employee Health | R |
| | ✓ | | | | 1. Proper cooling time and temperature | | | ✓ | | | | 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 | | | ✓ | | | | 14. Hands cleaned and properly washed/ Gloves used properly gloves used | |
| | | ✓ | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | ✓ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) | |
| 3 | | | | | 6. Time as a Public Health Control; procedures & records | | Highly Susceptible Populations | | | | | | |
| Approved Source | | | | | | | | ✓ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw cooked | |
| | ✓ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | Chemicals | | | | | | |
| | ✓ | | | | 8. Food Received at proper temperature check at receipt | | | ✓ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | |
| Protection from Contamination | | | | | | | 3 | | | | | 18. Toxic substances properly identified, stored and used | |
| | ✓ | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | Water/ Plumbing | | | | | | |
| 3 | | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature | | | ✓ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| | ✓ | | | | 11. Proper disposition of returned, previously served or reconditioned discarded | | | ✓ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |

| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | | | | | | | | |
|--|----|----|----|-----|--|---|---|----|----|----|-----|--|---|
| Compliance Status | | | | | Compliance Status | | | | | | | | |
| OUT | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel | R | OUT | IN | NO | NA | COS | Food Temperature Control/ Identification | R |
| | ✓ | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 | | | ✓ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| | ✓ | | | | 22. Food Handler/ no unauthorized persons/ personnel 28 | | | ✓ | | | | 28. Proper Date Marking and disposition | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | | | ✓ | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | |
| | ✓ | | | | 23. Hot and Cold Water available; adequate pressure, safe | | 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) 12/31/2025 | |
| Conformance with Approved Procedures | | | | | | | Utensils, Equipment, and Vending | | | | | | |
| | ✓ | | | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | 2 | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | |
| Consumer Advisory | | | | | | | 2 | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | |
| | ✓ | | | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label | | | ✓ | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | |

| 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 | Prevention of Food Contamination | R | OUT | IN | NO | NA | COS | Food Identification | R |
| 1 | | | | | 34. No Evidence of Insect contamination, rodent/other animals fruit flies in to go | | | ✓ | | | | 41. Original container labeling (Bulk Food) | |
| | ✓ | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | | Physical Facilities | | | | | | |
| | ✓ | | | | 36. Wiping Cloths; properly used and stored | | 1 | | | | | 42. Non-Food Contact surfaces clean | |
| | ✓ | | | | 37. Environmental contamination | | | ✓ | | | | 43. Adequate ventilation and lighting; designated areas used | |
| | ✓ | | | | 38. Approved thawing method | | | ✓ | | | | 44. Garbage and Refuse properly disposed; facilities maintained | |
| Proper Use of Utensils | | | | | | | 1 | | | | | 45. Physical facilities installed, maintained, and clean | |
| 1 | | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | ✓ | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | |
| | ✓ | | | | 40. Single-service & single-use articles; properly stored and used | | | | | | | 47. Other Violations | |

Retail Food Establishment Inspection Report

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|---|----------------------------------|--|
| Received by: <small>(signature)</small> <i>Edgar Hernandez</i> | Print: Edgar Hernandez | Title: Person In Charge/ Owner Manager |
| Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| | | | | |
|--|--|------------------------------------|------------------------------------|---------------------------|
| Establishment Name: La Madeleine | Physical Address: 987 E I-30 | City/State: Rockwall, TX | License/Permit # FS-8299 | Page 2 of 2 |
|--|--|------------------------------------|------------------------------------|---------------------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|------------------------------|---------|-------------------------------------|---------|--|---------|
| under counter cooler/milk | 40 | reach in cooler/chicken | 41 | cookline steam wells/rice | 162 |
| small drink cooler/ambient | 32 | shredded cheese | 41 | chicken/mashed potatoes | 160/163 |
| ice well/cheese | 62 | hot holding reach in/potato galette | 156/151 | under counter cooler/cheddar/provolone | 41/41 |
| soup wells/potato soup | 156 | quiche | 158 | left side cold top/ham/cheese | 37/40 |
| tomato soup/mushroom soup | 158/172 | sandwich cold top/ chicken | 45 | egg, under/quiche | 38/38 |
| salad cold top/chicken salad | 42 | cheese | 45 | omelet cold top/roast beef/pico | 41/40 |
| pasta salad | 42 | chicken salad | 44 | stove drawers/pasta, chicken | 41/41 |
| under/chicken salad | 39 | under/ham/cheese mix | 41/42 | mashed potatoes/rice | 42/42 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observations and Corrective Actions |
|-------------|--|
| | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| 31 | drink hand sink 116F equipped/need to keep free of wiping cloths to be used for hand washing only |
| 2 | For an ice well to be effective, ice must be up to product level. Added ice and water to ice well, small amounts of shredded cheese only for soups |
| | Will discard if not used at 4 hours |
| | Hot plate not being used/not working |
| | Salad mixing bowls WRS every 2 hours |
| | Line prep hand sink 116F equipped |
| | Front service line sani bucket at 200ppm quats (changed when I walked in) |
| 10 | Cookline sani bucket less than 100ppm quats/need to change every 2 hours or as necessary to keep at required ppm |
| | Test strips current |
| 32 | To address cutting board in front of sandwich station |
| 45 | Missing grout throughout/ lots of food debris |
| 2 | Keep lids on cold top closed during slow service/don't overstack, cold tops to cold hold at 41F or below |
| 42 | To clean in/around/on and inside equipment and gaskets |
| 45 | To clean floors and under equipment |
| 42/10 | Need to clean shelf under clean pans, knife magnet and store knives clean |
| 42 | Need to clean stove, carbon and grease buildup |
| | Soups are now heated on stove, not in microwave |
| | Chicken shredder/slicer WRS after use |
| 31 | Warewash hand sink blocked with tray of dirty dishes/to keep accessible |
| | Warewash hand sink 116F equipped |
| | Dishwasher sanitizing at 100ppm chlorine |
| | 3 comp sink 126F, sani sink setup to 200ppm quats |
| 18 | To store chemical spray bottles low/separate, not over shelf in dish pit over 3 comp sink |
| 10 | To clean ice machine ceiling /some slime forming |
| 10/42 | To clean pastry case/milk frothers to be cleaned and sanitized often |
| 6 | Need TPHC stickers on self serve creamers/to observe 4 hours to discard, creamers at 42F and 46F |
| 2 | WIC/rice 38, pasta 35, chicken salad 40, chicken 35, cheese 37/WIF ambient 4F, to go dairy cooler all TCS over 50F, discarded |
| 2 | dessert display case 40F, to go soup wells soup 156, 158F, under counter cooler all TCS 48-50, discarded items over 4 hours |

| | | |
|---|----------------------------------|--|
| Received by: <small>(signature)</small> <i>Edgar Hernandez</i> | Print: Edgar Hernandez | Title: Person In Charge/ Owner Manager |
| Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Samples: Y N # collected |

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