Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

V	First aid kit
	Allergy policy
レレ	Vomit clean up
	Employee health

Date: 11/17/25		_	Time in: Time out:			License/Permit # FS-9398						CPFM A II	Food handlers	Page 1 o	of 2	
				10:00 tion: 1-Routine	11:45			/8 □□	4 T-	nvesti	antio		All 5-CO/Construction	6-Other	TOTAL/SO	
Estab	lishn	nent	Nan	ne:		Contact/Owner	Name		4-11	ivesu	gauo	n	XNumber of Repeat Violat	tions:	TOTAL/SC	OKE
Physic				lospital - Accent		Nichole Angu	iian		Ноос	1		ireas	e trap://waste oil	Ss: Follow-up: Yes	0/100)/A
	loriz	on R	d, R	ockwall, TX 75032	Refer	to Cafe report		N	/a		R	efer t	o cafe report	No 🗹		
Mark				Status: Out = not in co points in the OUT box for	ompliance IN = in correct numbered iter	n Mark	$\mathbf{O} = \mathbf{n}$						oplicable COS = corrected on si ox for IN, NO, NA, COS Mark	ite \mathbf{R} = repeat vio \mathbf{x} an \mathbf{X} in appropriat		⁄atch
Comp	lianc	e Sta	tus	Prio	ority Items (3 P	oints) violations	s Req	juire		<i>nedia</i> npliar			ive Action not to exceed 3 days	s		
O I U N	N	N	C		nperature for Foo legrees Fahrenheit)		R		O U	I N	I N	C	Emplo	yee Health		R
Т	. /		S	1. Proper cooling time	•				T			S	12. Management, food employe knowledge, responsibilities, an		employees;	
	•			2. Proper Cold Holding	- to (419E	/ 4500		-	-						ahanaa fuana	
~	ľ			See	g temperature(41°F)	/ 43 °F)							13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	
	/			3. Proper Hot Holding	temperature(135°F	()		İ					Preventing Cont	tamination by Han	ıds	
	/			4. Proper cooking time	and temperature				1	/			14. Hands cleaned and properl	y washed/ Gloves u	sed properly	
				5. Proper reheating pro Hours)	cedure for hot hold	ling (165°F in 2		-					15. No bare hand contact with a alternate method properly follo			
	•			6. Time as a Public Hea	olth Control: proce	duras & racards							atternate method property folio	wed (AFFROVED	1N)	
	'			o. Time as a rubile free	and Control, proce	dures & records					_		Highly Susce	ptible Populations	Fored	
				Ар	proved Source						~	1	Pasteurized eggs used when red Fully cooked		ered	
	,			7. Food and ice obtaine good condition, safe, and	nd unadulterated; p								Ch	emicals		
				destruction Comme											W. 1. P	
•	•			8. Food Received at pro Checking	oper temperature						~	,	17. Food additives; approved a & Vegetables No prep	nd properly stored;	Washing Fruit	S
				Protection	n from Contamina	ntion		-	-	/			18. Toxic substances properly i	identified, stored an	d used	
	,			9. Food Separated & pr	· A	during food							Water	/ Plumbing		
				10. Food contact surface		s; Cleaned and			П				19. Water from approved source		ed; proper	
~				Sanitized at 200					•				backflow device			
		/		11. Proper disposition of reconditioned	of returned, previou	asly served or							20. Approved Sewage/Wastew disposal	ater Disposal Syster	m, proper	
	<u> </u>															
				Pri	iority Foundati	on Items (2 Po) vio			_		rrective Action within 10 days			
O I U N	N O	N A	C O S		iority Foundati n of Knowledge/ P		oints R) vio	0	I N	I N	C O S	rrective Action within 10 days Food Temperature	· Control/ Identific	ation	R
O I N N T			0	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ P	Personnel) vio	O U	I N	I N	CO	Food Temperature 27. Proper cooling method used	d; Equipment Ade		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Nichole Anguiano	Print: Nichole Anguiano	Title: Person In Charge/ Owner Dietitian
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Texas	Health Hospital Coffee	2091	Summer Lee Dr	Rockwal	l, Tx	FS9-9398						
Item/Loc	ation	Temp	TEMPERATURE OBSI	ERVATIONS Temp	Item/Loc	eation	Temp					
	Merchandiser non tcs	_	Item/Location	Temp	Turny Loc	auon	Temp					
ו אוווט	vierchandiser non ics	47										
Drink I	Merchandizer non tcs	46										
Gla	ss TCS fridge	35										
Chick	en&waffle sandwich	36										
		0	 	RECTIVE ACTION	is							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature	ГАВLISHM	ENT HAS BEEN MADE. YOUR A			THE CONDITIONS OBSER	RVED AND					
	Restrooms refer to cafe											
,	Thermos hanging in ea	•										
	Tcs food fridge is locka		-									
	Labels appear correct											
			d by manufacturer with	nutritional lab	ale on h	nack						
				Tiuti itionai iab	515 UII L	Jack						
	Camera at pos and on											
	Company phone and email posted											
	Good rotation of foods, did not observe expired food in reach in fridge or shelf stable packages											
Received (signature)	See abov	 'e	See a	above		Title: Person In Charge	Owner					
Inspected			Print:									
(signature)	1 by:	Cat	⟨ ⟨ ⟨ ⟨ ⟨ ⟩ ⟩	ard Hill	SIT	Samples: Y N	# collected					