

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/17/25	Time in: 10:00	Time out: 11:45	License/Permit # FS-8646	CPFM 5	Food handlers 25	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Texas Health Hospital Cafe			Contact/Owner Name: Nichole Anguiano		<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	
Physical Address: 3150 Horizon Rd, Rockwall, TX 75032			Pest control : Massey Monthly 11/10/25	Hood AAA Oct 2025	Grease trap /: waste oil LES Oct/2025 3000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature See	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 25	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 141, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available upon request	
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean	
			✓		47. Other Violations N/a	

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

Form EH-06 (Revised 09-2015)

Establishment Name: Texas Health Hospital Cafe		Physical Address: 3150 Horizon Rd		City/State: Rockwall, Tx		License/Permit # FS-8646		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Air curtain cooler drink/dessert			Milk			Slice toms/cheese		40/39	
Sandwich prep			Meat WIF HTT		-1.8	UC freezer HTT		8.3	
Lettuce/sliced tom			Main WIC			Steam wells			
Slice cheese			Milk		37	Chicken/Mash pots		178/155	
Cooking			Meat Loaf		37	Grill hot holding			
Chicken quarters		187	Cooked rice		37	Burger patties/grill chicken		167/161	
Veggie WIF HTT		-3.7	Prep cooler			Cafe salad prep cooler			
Drinks WIC		37	Brown/White gravy		37/37	Tuna/blended chz		38/40	
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: all temperatures are taken in F								
	Restrooms equipped, temp greater than 102								
	Hand sinks equipped, temp greater than 105 throughout kitchen								
	3 comp sink set up, 141, quat sani 200ppm, test strips current 06/2027								
	Dishwasher confirmed 160st								
32cos	White small cutting boards rough, discarded during inspection								
	New epoxy floor in veggie WIC, looks great!								
42	Drinks WIC, fan guards dirty, to clean as needed								
	Confirmed air gap at ice machine								
	Cafe using disposable cutlery, disposable clam shells and sleeved staws								
	Gloves used to touch Rte foods, hair restraints and digital thermo available								
	All lights operational under hood, hood cleaned monthly now								
	Rear service door air curtain operational, no gaps around door								
	Adding full room service for all rooms next June!								
	Cafe prep cooler in temp area (3rd line) not operational								
	Kitchen salad prep cooler operational, chicken breast 37								
	Cafe service line, hot wells water, 145/148 , cold wells hbe 39, tuna salad 38, hot holding meat loaf 138, mash pot 140								
	All snacks and chips are prepackaged by manufacturer with labels on back								
	Veggie wash strips current, tested within required range								
	Soda, tea nozzles cleaned nightly								
	Doctors lounge drink cooler 43, tcs foods cooler 38, icecream freezer HTT 17.1								
	Cafe Glas Merch. Salads&sides 38, Dessert 37, Drinks 39/42/42, icecream freezer HTT 4.3								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) R M Hill RS		Print: Richard Hill SIT				Samples: Y N # collected			

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