Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 11/17/25		_	Time in:		icense/Permit # -S-8646						CPFM 5	Food handlers 25	Page 1	of_2				
					10:00	11:45 2-Follow U		3-Compla			-Inve	stio	ation		5-CO/Construction	6-Other	TOTAL/S	
Es	tabli	shm	ent i	Nam			Conta	ct/Owner I	Vame	:	-11110	suge.	1011		Number of Repeat Violations C	ations:		
	ysic 50 H				ockwall, TX 75032	Mas		nthly 11/10	25		ood A Oct :	2025				Follow-up: Yes No	3/97	//A
Ma	ark tl	Com ne ap	plia i prop	riate	points in the OUT box for		tem	Mark '	√' a c		nark in	appı	opria	te bo	plicable COS = corrected on x for IN, NO, NA, COS Mar.	site \mathbf{R} = repeat vio	lation W= e box for R	Watch
O U	mpli I N	ance N O	Star N A	tus C O		nperature for Fo		ty	R		Compl	iance N O	Stat N A	C O	Empl	loyee Health		R
Т	•			S	1. Proper cooling time a	legrees Fahrenhei and temperature	it)			1	· ·			S	12. Management, food employ knowledge, responsibilities, a	yees and conditional	employees;	
	_				2. Proper Cold Holding	g temperature(41°	F/ 45°F)	1							13. Proper use of restriction at		charge from	
	V			-	See 3. Proper Hot Holding t	temperature(135°	°F)				•				eyes, nose, and mouth Employee Health form	-	•	
	/				4. Proper cooking time See	and temperature					/				14. Hands cleaned and proper	ntamination by Han rly washed/ Gloves u		7
		/			5. Proper reheating prod Hours)	cedure for hot ho	lding (16	65°F in 2			·				15. No bare hand contact with alternate method properly foll			.)
	'				6. Time as a Public Hea	alth Control; proc	cedures (& records							Gloves & Utensils Highly Susc	eptible Populations		
					Ap	oproved Source					/		\top		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs			
	~				7. Food and ice obtaine good condition, safe, ar destruction US Foo	nd unadulterated;										hemicals		
	~				8. Food Received at pro						/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fru	uits
					•	n from Contamir	nation				'				Veggie wash 18. Toxic substances properly Stores separate and lo	identified, stored and	d used	+
	~				9. Food Separated & pr preparation, storage, dis			g food							•	r/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			ned and			~				19. Water from approved sour backflow device City Approved	rce; Plumbing installe	ed; proper	
					11. Proper disposition of	_	ously ser	rved or			./				20. Approved Sewage/Wastev	water Disposal Syster	n, proper	
	~				reconditioned Disc	ard									disposal			
					DISC		tion Ite	ems (2 Po	ints)	viola	tions	Req	uire		rective Action within 10 days	S		
O U T	IN	N O	N A	C O S	Pri Demonstration	iority Foundat n of Knowledge/	Personn	nel	ints)	viola	J N	Req N O	uire N A	Corr C O S	rective Action within 10 days	s re Control/ Identific	ation	R
				О	Pri	iority Foundation of Knowledge/resent, demonstrat	Personn	nel nowledge,	_	J	J N	N	N	C O	rective Action within 10 days	re Control/ Identific		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)

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	ment Name: S Health Hospital Cafe	Physical A		ity/State: Rockwal	l. Tx	License/Permit # FS-8646	Page	2 of 2	
Τολαο	7 Todakii Tioopikai Gare	01001	TEMPERATURE OBSERVATI		i, i X	1 0 00 10			
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp	
Air curtain cooler drink/dessert			Milk		Slice toms/cheese			40/39	
	ındwich prep		Meat WIF HTT	-1.8				8.3	
Letti	uce/sliced tom		Main WIC		Steam wells				
S	lice cheese		Milk	37	emeren maen pere			178/155	
	Cooking		Meat Loaf	37	Grill hot holding				
Chi	cken quarters	187	Cooked rice	37	Burger patties/grill chicken 16			167/161	
Veç	ggie WIF HTT	-3.7	Prep cooler		Cafe	salad prep c	ooler		
	Orinks WIC	37	Brown/White gravy	37/37	Tuna	a/blended	chz	38/40	
		OB	SERVATIONS AND CORRECTIVE	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIRE	CTED TO T	HE CONDITIONS OBSE	ERVED A	ND	
	Restrooms equipped,	temp gre	ater than 102						
	Hand sinks equipped,	temp gre	ater than 105 throughout kite	chen					
	3 comp sink set up, 14	1, quat s	ani 200ppm, test strips curre	ent 06/20)27				
	Dishwasher confirmed	l 160st							
32cos	White small cutting bo	ards rouç	gh, discarded during inspecti	on					
	New epoxy floor in veg	ggie WIC	, looks great!						
42	Drinks WIC, fan guard	ls dirty, to	clean as needed						
	Confirmed air gap at id	ce machi	ne						
			disposable clam shells and s						
			s, hair restraints and digital th		vailable				
			d, hood cleaned monthly no						
		•	perational, no gaps around d	oor					
	Adding full room service								
		•	(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, masl 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									
	Jaio dias ivicion. Jaiausasiues jo, Dessett ji, Dilliks jai42/42, Ideoleani neezei 111 1 4.3								
Received by: Print: Title: Person In Charge/ Owner									
(signature)		e'e	See abo	ove			,		
Inspected (signature)	l by:	\ <i>R</i> <	Richard	Hill	SIT	Samples: Y N	# collect	ed	
Form FU 00	6 (Revised 09-2015)	-)			Sumpres. 1 IV	" conect	vu .	