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 9 /		9/2	25		Time in: 10:40	Time out:		FS-9								CPFM 4	Food handlers 24	Page 1	of <u>2</u>
Purpose of Inspec Establishment Nam					tion: 1-Routine	2-Follow U _J		3-Compla			4-In	vesti	gatio	n	5-CO/Const		6-Other	TOTAL	SCORE
Esta Boo								ct/Owner N Standife		:					Number of Number of			E /O	E / A
Phy 107					kwall, Tx	Dice	st contro e Pest m	onthly			ood cleani	ng 7/202	(25 T/	Greas AS 7/2	e trap :/ waste oil 2025 80g / Miller C	Quarter	Follow-up: Yes ✔ No ☐	5/9	5/A
Mar					points in the OUT box for		em	Mark '		check	mark	in app	oropr	iate bo	ox for IN, NO, NA,	COS M	ark an \mathbf{R} = repeat vi	olation Wate box for R	- Watch
Con	ıplia	ance	Stat	tus	Prio	ority Items (3)	Points)	violations	Req			<i>iediat</i> iplian			tive Action not to	exceed 3 de	ays		
	I N	N O	N A	C O S		nperature for Fo egrees Fahrenheit		ty	R			I N N O				Emp	ployee Health		R
		/		b	1. Proper cooling time a	and temperature					·	/			12. Management, knowledge, respo		oyees and conditiona and reporting	l employees;	
•	/				2. Proper Cold Holding See	_					ı	/			13. Proper use of eyes, nose, and r Employee h	nouth	and exclusion; No di m posted	scharge from	1
•	/				3. Proper Hot Holding t See	temperature(135°	°F)								Pre	eventing Co	ontamination by Ha	nds	
		/			4. Proper cooking time						ı	/					erly washed/ Gloves		у
	(/			5. Proper reheating prod Hours)						·	/				properly fo	th ready to eat foods llowed (APPROVEI		.)
•	/				6. Time as a Public Hea	alth Control; proc	cedures &	& records	Ш								ceptible Populations		
						proved Source					·				Pasteurized eggs Liquid eggs	used when	prohibited food not o required	ffered	
•					7. Food and ice obtaine good condition, safe, ar destruction Costco,	nd unadulterated; Chelf Ware	parasite									(Chemicals		
•					8. Food Received at pro Checking	oper temperature					J	/			& Vegetables Water		l and properly stored		ruits
						n from Contamin				١	٨				18. Toxic substar	nces properl	y identified, stored a	nd used	
•	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	7										er/ Plumbing		
3					10. Food contact surfact Sanitized at0	ppm/temperature	e				ı	/			backflow device City appro	oved	urce; Plumbing instal		
	/				11. Proper disposition of reconditioned Disc	of returned, previo ard	ously ser	ved or			ı	/			20. Approved Ser disposal	wage/Waste	ewater Disposal Syste	em, proper	
0	T	N	N	С	Pri	ority Foundat		ems (2 Po					_		rrective Action wi	thin 10 day	ys		D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	tion Ite Personn	iel	ints)		0	ns Re	N			•	ys are Control/ Identifi	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeremy Standifer	Print: Jeremy Standifer	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

		T 80		G: 10		1					
	nent Name: Club Cafe	Physical A		City/State: Rockwal	l. Tx	License/Permit # FS-9332	Page	2 of 2			
		107.1	TEMPERATURE OBSERVAT		-,		l —				
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion		Temp			
Fridge	in dry storage	38	Bar fridge			rill drawers					
		10.1	Whole Milk	39		k/burger pa		40/40			
Freez	er Dry Storage htt		Baker fridge	39	American slice cha		hz	39			
	Milk cow	37	Hot holding	4.00	Finish fridge						
E	Blue barista		cheese sauce	166	om pastam			38/38			
	Milk		Chili/gavy	165/166			Гоm	40/38			
S	ilver barista		Prep cooler		Expo cooler						
	Oat milk		Slice Tom/ham	36/38	- 0 -			37			
Item	AN INSDECTION OF VOLID ES		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS AND COLUMN ATTENTS			TE CONDITIONS ODSERV	/ED A	ND.			
Number	1VOTED BELOW. all temperatures are taken in t										
	Restrooms equipped temp greater than 106 in each room										
10	Hand sinks equipped, hot water greater throughout the entire kitchen										
10	3 comp sink, 130, sanitizer inoperative 0ppm, strips current 04/2006										
	Dishwasher confirmed 100ppm chlorine sanitation strips current 04/2026										
	Soda and tea nozzles cleaned nightly Raw wood sealed in hallway										
W			nr.								
VV	Small gap underneath rear door CO2 tanks secure to shelf										
	Floors previously approved by building dept. Future Renovations will require new flooring installed										
	Good practice to allow mop heads to drip dry in mop sink										
	Good detail cleaning of service line equipment										
	Cutting boards look go	Cutting boards look good during today's inspection									
W	To label sani spray bot	tle in kito	hen at all times								
45/34	Ceiling penetrations to be sealed in dry storage room to prevent pest activity										
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charge/	Owner				
Inspected (signature)		ST	Richard	Hill		Samples: Y N #	collecte	ed			