## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 11/24/2025		25	Time in: 11:20		License/Permit # FS-8299						Est. Type Risk Category Page 1 of	2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp Establishment Name: Contact/Owne						_	4-Inv	estig	atior	1	5-CO/Construction   6-Other   TOTAL/SCO * Number of Repeat Violations:	ORE						
La Madeleine						nei ivanie	•					✓ Number of Violations COS:	/R					
Physical Address: 987 E I-30 Rockwall, TX  Pest control: Ecolab/ 11-22-2029						-2025		Hood Grease trap : Follow-up: Ye Npha/6-2025   City has info No ☐				ronow up. res	ים,					
M					Status: Out = not in cor	mpliance IN = in	compliance	NO = ne						pplicable COS = corrected on site R = repeat violation W-Wat ox for IN, NO, NA, COS Mark an in appropriate box for R	tch			
IVI	iik t	пе ар	ргор	паце	points in the OUT box for Prior									tive Action not to exceed 3 days				
О	Compliance Status    Time and Temperature for Food Safety					R		0 I	N	nce Status N N C								
T	U N O A O				(F = degrees Fahrenheit)  1. Proper cooling time and temperature					U N T	0	A	o S	Employee Health  12. Management, food employees and conditional employees;				
	~				1. Proper cooling time a	ind temperature				~				knowledge, responsibilities, and reporting				
2					2. Proper Cold Holding	temperature(41°	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	-			
3					2.5	. (125)	OFD							eyes, nose, and mouth				
	~		4		3. Proper Hot Holding temperature(135°F)							1 1		Preventing Contamination by Hands				
		~			4. Proper cooking time a					~				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>				
		~			5. Proper reheating proc Hours)	edure for hot ho	olding (165°F in	2		~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )				
W					6. Time as a Public Hea	lth Control; prod	cedures & reco	rds						Highly Susceptible Populations				
										<u> </u>				16. Pasteurized foods used; prohibited food not offered				
					Арр	proved Source				~				Pasteurized eggs used when required eggs cooked				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite													
	•	good condition, sare, ar destruction			destruction	and unitediterated, partiste								Chemicals				
	~	8. Food Received at pr						_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
					check at receipt									18. Toxic substances properly identified, stored and used				
					9. Food Separated & pro	n from Contamination				~				10. Totale substances properly fuentimed, stored and used				
	~				preparation, storage, dis		_							Water/ Plumbing				
3					10. Food contact surface Sanitized at			d		_			-	19. Water from approved source; Plumbing installed; proper backflow device				
Ĕ													20. Approved Sewage/Wastewater Disposal System, proper					
	~			11. Proper disposition of returned, previously served or reconditioned discarded						~				disposal				
					Prio	onity Founda				violations Require Corn			Cor		_			
					1110	ority Founda	ation Items (2		_	_	_	_	_	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	·		2 Points	1	O I U N	N O	_	C	Food Temperature Control/ Identification	R			
O U T	N	N O			Demonstration 21. Person in charge pre	of Knowledge/	/ Personnel	R	1	O I U N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R			
	N V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer  3	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of knowle nager/ Posted	R	1	O I U N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R			
	N	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28	of Knowledge/ esent, demonstra tified Food Mar nauthorized pers	/ Personnel ation of knowle nager/ Posted sons/ personnel	R	1	O I U N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R			
	N V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Mar nauthorized pers	/ Personnel ation of knowle nager/ Posted sons/ personnel	R	1	O I N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R			
	N V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Mar nauthorized perse dkeeping and I Labeling	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package	R lige,	2	O I N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R			
	N V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records av.	of Knowledge/ esent, demonstratified Food Mar nauthorized perse rdkeeping and I Labeling available; adequallable (shellstoo	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package uate pressure, s	R dge,	2	O I N I	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	N /	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, s ock tags; parasite	R dge,	2	O I N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025				
	N V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va	of Knowledge/ esent, demonstratified Food Mar nauthorized pers rdkeeping and I Labeling r available; adequailable (shellstor Food labeled with Approved I ariance, Speciali	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, s pck tags; parasite Procedures ized Process, an	R lige,	2	O I N I	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly				
	N V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur  Safe Water, Recor  23. Hot and Cold Water  24. Required records avdestruction); Packaged I	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, s ock tags; parasite Procedures ized Process, an ecialized	R lige,	2	O I N I	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending				
	V	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package tuate pressure, s ock tags; parasite  Procedures ized Process, an ecialized uctions	R lige,	2	O I N N	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly				
	N / / / / / / / / / / / / / / / / / / /	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cer 3  22. Food Handler/ no ur 28  Safe Water, Recor  23. Hot and Cold Water  24. Required records avidestruction); Packaged I  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consume	of Knowledge/ esent, demonstratified Food Mar nauthorized perse rdkeeping and I Labeling available; adequailable (shellstoof Food labeled with Approved I ariance, Speciali obtained for spe inufacturer instru- sumer Advisory ar Advisories; rav	/ Personnel ation of knowle nager/ Posted sons/ personnel  Food Package quate pressure, sock tags; parasite  Procedures ized Process, an ecialized quations	R dge,	2	O I N	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/				
	V	N O		О	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminded)	of Knowledge/ esent, demonstratified Food Mar nauthorized personal Labeling and Labeling available; adequallable (shellstor Food labeled with Approved lariance, Speciali obtained for spennufacturer instructurer in	Arrivation of knowle nager/ Posted sons/ personnel sons/ personnel rood Package quate pressure, sock tags; parasited procedures fized Process, an ecialized quetions root was or under cool teely Allergen La	R dge,	2	V	NO	N A	COSS	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
T	N	N	A N	O S	21. Person in charge proper and perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Core Items (1 P	of Knowledge/ esent, demonstratified Food Mar nauthorized persordkeeping and I Labeling available; adequailable (shellstood labeled with Approved I ariance, Speciali obtained for speciali obtained f	A Personnel ation of knowle mager/ Posted sons/ personnel Food Package mate pressure, s sock tags; parasite Procedures ized Process, an ecialized muctions y material was on the process of the process o	R dge,	2 2 2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	N V V		A	OS	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of Core Items (1 Poin Preventio	of Knowledge/ esent, demonstratified Food Mar nauthorized personal description of the Content of	A Personnel ation of knowle nager/ Posted sons/ personnel  Food Package quate pressure, sock tags; parasite  Procedures ized Process, an ecialized quetions  www or under cool te)/ Allergen La  Require Corre nination	R dge,	2 2 2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
OUU	N	N	A N	O S	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	A Personnel ation of knowle mager/ Posted sons/ personnel Food Package mate pressure, s ack tags; parasite Procedures ized Process, an ecialized material actions  y  aw or under cool te)/ Allergen La  Require Corre mination on, rodent/other	R lige, lige, light ligh	2 2 2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
OUU	V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remin Order Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness	of Knowledge/ esent, demonstratified Food Mar nauthorized pers rdkeeping and I Labeling available; adequal ailable (shellstoo Food labeled with Approved I ariance, Speciali obtained for speciality o	A Personnel ation of knowle mager/ Posted ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ati	R lige, lige, light ligh	2 2 2 2 2 2 2	U N N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities (Bulk Food)  Physical Facilities				
OUU	V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge preand perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of Sat. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed in the processing Consumer Sat. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed in the process of the process	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	A Personnel ation of knowle mager/ Posted ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ati	R lige, lige, light ligh	2 2 2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean				
OUU	V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental contains	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	A Personnel ation of knowle mager/ Posted ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ati	R lige, lige, light ligh	2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  tys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used				
OUU	N	N	A N	O S	21. Person in charge preand perform duties/ Cer 3 22. Food Handler/ no ur 28  Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of Sat. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed in the processing Consumer Sat. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed in the process of the process	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	A Personnel ation of knowle mager/ Posted ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ation of personnel ation of personnel ation of knowle ation of personnel ation of knowle ati	R lige, lige, light ligh	2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean				
OUU	V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in	of Knowledge/ esent, demonstratified Food Mar nauthorized personauthorized	A Personnel ation of knowle mager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasite Procedures ized Process, an ecialized fuctions where of the process of the proc	R lige, lige, light ligh	2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  tys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used				
OUU	V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur 28 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in	of Knowledge/ esent, demonstratified Food Mar nauthorized personal Labeling ravailable; adequal adalable (shellstone) Food labeled with Approved lariance, Speciali obtained for speninufacturer instructurer instruc	disconnel ation of knowle mager/ Posted sons/ personnel sons/ personnel representation of knowle mager/ Posted sons/ personnel representation representation sons personnel representation	R dge, life life life life life life life life	2 2 2 2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted 12/31/2025  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  tys or Next Inspection , Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained				

## **Retail Food Establishment Inspection Report**

Received by: (signature) Teff Razon	Print: Jeff Razor	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: adeleine	Physical A 987 E		City/State: Rockw	all. TX	License/Permit # FS-8299	t # Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	ATIONS	,					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca			Temp F		
	ells/shredded cheese	46	cold top/ham/turke		3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3			43/44		
-	p wells/potato	150	stuffing	41	grill drawers/all TCS			48+		
broo	ccoli cheese	165	chicken salad	41	omelet cooler/cut tomatoes/sauce			39/40		
cold	top/chicken salad	41	under/ham	41	to go	to go soup wells/soup				
yo	gurt/chicken	41/41	cheese croque mi	x 39	under counter cooler/strawberr		erries	41		
unc	der/ dressing	41	steam wells/mashed potatoe	s 181	under	under counter drink coo		37		
2 doc	or cooler/cut melon	39	chicken breas	t   138	under co	unter dessert cooler/a	all TCS	49+		
hot hold	ling reach in/quiche/gallette	156/148	left cold top/eg	g 38	desse	rt display/aml	oient	36		
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIR	ECTED TO TI	HE CONDITIONS OBSE	RVED A	ND		
	drink hand sink 107	F equip	ped							
2	For an ice well to be effective, ic	e must be up	to product level. Added ice and water	er to ice well,	small amounts	s of shredded cheese on	ly for so	ups		
	Will discard if not us	sed at 4	hours							
	Hot plate not being	used/no	ot working							
	Salad mixing bowls	WRS e	very 2 hours							
	Line prep hand sink	124F e	quipped							
10	No sani bucket on front lin	e at inspec	tion /filled from 3 comp, sani ju	ug empty/ne	eed to chan	ge out for new one	on sigh	nt		
10	food prep line sani bucket less 150ppm/reminder to change every 2 hours or as often as needed to keep at required ppm									
	<u>'</u>	prine test strips current								
29	Quat test strips exp	ired/nee	ed new							
45	Missing grout throu	ghout/ lo	ots of food debris							
2	· · · · · · · · · · · · · · · · · · ·		g slow service/don't oversta	•	ps to colo	I hold at 41F or be	elow			
42			nside equipment and o	gaskets						
45	To clean floors and		•							
	knife magnet and s									
42	42 Need to clean stove, carbon and grease buildup									
Soups are now heated on stove, not in microwave										
Chicken shredder/slicer WRS after use										
!	Lots of condensation in WIC on condenser/repair person coming today									
	Warewash hand sink 120F equipped									
40/07	Dishwasher sanitizing at 100ppm chlorine									
10/33 3 comp sink 133F, sani sink setup to less than 150ppm/jug empty/ to change and tes  To go hand sink 100+F equipped								n		
2 To go cooler, line drawers NEED to be repaired to cold hold at 41F or below										
!	Need TPHC stickers on self serve creamers/to observe 4 hours to discard, creamers at 40F									
WIC/stuffing 40/39, pasta 58, chicken salad 41, chicken 37F										
27										
Received (signature)			Jeff Ra	zor		Title: Person In Charg		,		
Inspected (signature)		tez, 1	Christy C	ortez	RS	6 1 2 2	11 15			
	5 (Ravisad 09-2015)	<i>U</i> -				Samples: Y N	# collect	ea		