

Retail Food Establishment Inspection Report

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

Date: 11/24/2025	Time in: 11:20	Time out: 12:35	License/Permit # FS-8299	Est. Type	Risk Category	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: La Madeleine			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 987 E I-30 Rockwall, TX			Pest control : Ecolab/ 11-22-2025	Hood Alpha/6-2025	Grease trap : city has info	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 X 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	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
W					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	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
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/ Posted	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		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	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
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	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: La Madeleine		Physical Address: 987 E I-30		City/State: Rockwall, TX		License/Permit # FS-8299		Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS											
Item/Location		Temp F		Item/Location		Temp F		Item/Location		Temp F	
ice wells/shredded cheese		46		cold top/ham/turkey		41/41		sausage/cheese		43/44	
soup wells/potato		150		stuffing		41		grill drawers/all TCS		48+	
broccoli cheese		165		chicken salad		41		omelet cooler/cut tomatoes/sauce		39/40	
cold top/chicken salad		41		under/ham		41		to go soup wells/soup		156/161	
yogurt/chicken		41/41		cheese croque mix		39		under counter cooler/strawberries		41	
under/ dressing		41		steam wells/mashed potatoes		181		under counter drink cooler		37	
2 door cooler/cut melon		39		chicken breast		138		under counter dessert cooler/all TCS		49+	
hot holding reach in/quiche/galette		156/148		left cold top/egg		38		dessert display/ambient		36	
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:										
	drink hand sink 107F equipped										
2	For an ice well to be effective, ice must be up to product level. Added ice and water to ice well, small amounts of shredded cheese only for soups										
	Will discard if not used at 4 hours										
	Hot plate not being used/not working										
	Salad mixing bowls WRS every 2 hours										
	Line prep hand sink 124F equipped										
10	No sani bucket on front line at inspection /filled from 3 comp, sani jug empty/need to change out for new one/on sight										
10	food prep line sani bucket less 150ppm/reminder to change every 2 hours or as often as needed to keep at required ppm										
	Chlorine test strips current										
29	Quat test strips expired/need new										
45	Missing grout throughout/ lots of food debris										
2	Keep lids on cold top closed during slow service/don't overstack, cold tops to cold hold at 41F or below										
42	To clean in/around/on and inside equipment and gaskets										
45	To clean floors and under equipment										
42/10	knife magnet and store knives clean										
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										
	Dishwasher sanitizing at 100ppm chlorine										
10/33	3 comp sink 133F, sani sink setup to less than 150ppm/jug empty/ to change and test often										
	To go hand sink 100+F equipped										
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	When cooling, do not stack with lids until fully 41F or below/ 2 hours to 70F then 4 hours to 41F or below										
Received by: (signature) <i>Jeff Razor</i>				Print: Jeff Razor				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>				Print: Christy Cortez, RS				Samples: Y N # collected			

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