Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
1/14/26	10:15	11:10	FS-0000106	2	4	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
The Bagel Lady	Revi Menasche	✘ Number of Repeat Violations: 1 ✓ Number of Violations COS: ____	11/89/B

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ✔ No ☐
316 S Goliad Rockwall, Tx	Spidermen To provide	N/a	IMC To provide	

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 ✘ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✔			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)	
	✔				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 Sysco	
	✔				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 100 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves and utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
3					18. Toxic substances properly identified, stored and used Missing labels	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel 4 all within 30 days	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 113, Good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 2x daily	
					Consumer Advisory	
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label See	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature N/A	
2					28. Proper Date Marking and disposition See	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current	
					Permit Requirement, Prerequisite for Operation	
W					30. **Food Establishment Permit/Inspection** Current/ insp posted Posted but expired	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	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	
1					37. Environmental contamination See	
	✔				38. Approved thawing method Refrigerator	
					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	Food Identification	R
	✔				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	
1					45. Physical facilities installed, maintained, and clean See	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jose Madenna	**Print:** Jose Madenna	**Title: Person In Charge/ Owner** Kitchen MOD
Inspected by: (signature) Richard Hill	**Print:** Richard Hill SIT	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
The Begal Lady	316 S Goliad	Rockwall, Tx	FS-0000106	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refrigerator 1		UC fridge coffee		UC Cooler	
Cheddar/corn beef	38/39	Milk/whip	38/40	Half & Half	38
HB eggs/ Jal crm cheese	38/38	Icecream freezer HTT	17	Prep Cooler	
Freezer 2 HTT	11.1	Icecream Treats HTT	13	Egg/Chicken Salad	43/40
Freezer 3	N/a	Dessert cooler		Cheddar Cheese	38
Freezer 3 door HTT	8.9	Cheesecake/Conolia	40/40	Salmon/dill crm cheese	38/38
Freezer 3 Dr HTT	9.8	Honey Smear	39	Sandwich prep cooler	
		Beverage Cooler	41	Corn beef/turkey/prov	38/39/39

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 all equipped greater than 101 throughout kitchen
	Hand sinks all equipped, greater than 104 throughout kitchen
	3comp sink not set up, 116, using chlorine sani 100ppm, strips current
	Ice machine looks great during this inspection
	One glass merchandiser fridge inoperative during inspection
	Shelf stable items in display cases, handed directly to customer using utensils
	Utensils cleaned every 4 hours
	Not using one icecream freezer on coffee side
37	Frozen condensation on side walls of icecream freezer / bunker to scape or thaw to make cleanable
28	Expired food greater than 7 days, Jal, plain, chive and strawberry cream cheese, discarded during insp
	Sani buckets filled at 3 comp sink, 100ppm towel stored in solution
	Using red digital thermo in the kitchen
	Sani test strips current 12-2026
	Egg salad prepped 2 hours previously, first drop confirmed. To confirm 41 or colder within 4 hours
26	Labels for prepackage self serve foods to include name, net oz, nutritional and allergy information
45	To repair ceiling grid/tile above mixer to prevent avenue for pest activity
32/45	To replace non cleanable ceiling tile in kitchen to correct vinyl clad tile
18	To label all spray bottles in use in the kitchen

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill SIT	Samples: Y N # collected

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