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
4/27/26	1:10	1:50	FS-9203	4	0	

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

TOTAL/SCORE

Establishment Name:	Contact/Owner Name:	
Lakepointe Church	Kat Jaynes	✘ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ✔
701 E I30 Rockwall, Tx	Rockwall pest 3/23/26	N/a	LES 3/30/26 500g	

0/100/A

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 No leftovers	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) When using tcs foods	
	✔				4. Proper cooking time and temperature Temp log reviewed, looks good	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records Using for kolaches, log looks good	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Rockwall Donuts, BEK	
	✔				8. Food Received at proper temperature Hot foods temp to be taken/logged	
					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 200 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 / tongs	
					Highly Susceptible Populations	
			✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A	
					Chemicals	
			✔		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✔				18. Toxic substances properly identified, stored and used Stored low and separate	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City plumbing	
	✔				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) 4	
	✔				22. Food Handler/ no unauthorized persons/ personnel 0	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 133, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Reviewed tphc log for kolaches	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available upon request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✔				28. Proper Date Marking and disposition Using day dots on milk	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, test strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Current and posted	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✔				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	

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 Store low in fridge	
	✔				36. Wiping Cloths; properly used and stored	
	✔				37. Environmental contamination	
	✔				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 ADM	
	✔				45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean	
	✔				47. Other Violations Secured CO2 tanks	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kat Jaynes	**Print:** Kat Jaynes	**Title: Person In Charge/ Owner** Catering Manager
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Lakepointe Church	701 E I30	Rockwall, Tx	FS-9203	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler under powders	38	Glass Refrigerator non tcs	44		
Expresso 1 cooler	37	Milk/half&half	37/38		
Expresso 2 cooler	36	Cold Brew Cooler	N/a		
Soda/Juice	39	Cooler by Cold brew	38		
Water Cooler non tcs	38	Whole milk/creamer	39/39		
Freezer HTT	3.2	Hot holding	146		
Refrigerator	36				
Milk	37				

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 equipped, temp greater than 100 in each room
	Hand sinks equipped, temp greater than 104 throughout kitchen
	3 comp sink not set up, 133, quat sani 200ppm strips
	Serving muffins, donuts, coffee and kolaches
	CO2 tanks are secured to wall
	Sani buckets filled at 3 comp sink
	Kolaches delivered from Rockwall Donuts, delivered 8:30am, discarded by 11:30am
	Donut shop to record time/temp on kolaches, keep log for these deliveries / Reviewed log, looks good
	Wands are cleaned between each drink with sanitizer towel and wipes
	Air gap on ice machine confirmed
	Using micro fiber towel in sani buckets, one in each bucket
	All volunteer working in cafe wash hands at hand sink before starting shift
	Pitchers for drinks are w/r/s between each use
	Using different pots for different milks, w/r/s same as pitchers
	Church janitorial staff cleans cafe and takes trash out to dumpster
	Using digital thermo, test strips current 07/2026
	Catering supplies are washed before using, dry storage looks great
	Using day dots for date labels, no issues, all tcs foods discarded within 6 days
	Cold brew cooler has been removed from cafe, not longer offering this selection
	Cafe will be moving to new location in the next few weeks pending CO inspection

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

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