

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

Date: 6/17/26	Time in: 1:35	Time out: 2:30	License/Permit # FS2025-9	CPFM 3	Food handlers 0	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Deviled Egg Co			Contact/Owner Name: Raechel Van Buskirk		Number of Repeat Violations: _____ Number of Violations COS: _____	
Physical Address: 2065 Summer Lee Dr, Rockwall			Pest control : To provide	Hood N/a	Grease trap :/ waste oil To provide	Follow-up: Yes ☒ No ☐
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						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			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 Gordon, Sam's	
	✓				8. Food Received at proper temperature Checking	
		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 <u>10ppm</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) See	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 115, good pressure	
	✓				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/Buffet Plate)/ Allergen Label on menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					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 Refrigeration	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✓				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 See	
	✓				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	
			✓		47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Aria Bialach	Print: Aria Bialach	Title: Person In Charge/ Owner Staff
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Deviled Egg Co		Physical Address: 2065 Summer Lee Dr		City/State: Rockwall, Tx		License/Permit # FS2025-9		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
UC fridge			Traditional filling		40	Cali		40	
Sour Cream		39	Service Line			Chicken		39	
Freezer HTT		3.4	Slice Cheddar		39	SOB		40	
Refrigerator			Burger patties		40	Buffalo		39	
Egg halves		40/40	Salmon / Lettuce		40/39	Crab		39	
Egg yolks		40	Shredded Cheddar		41				
Egg whites		39	Assortment Fillings			Beverage Cooler		43	
Grape tomatoes		40	Traditional		40				
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 104								
	Hand sink equipped 107 in kitchen								
10	3 comp set set up, 115, chlorine sani 10ppm, need test stripes to verify ppm								
32/42	3 comp sink oxidation on welding bottom pan, address oxidation to make cleanable								
	Thermometer replaced in 2 door fridge in back								
42	Fan guard to be cleaned in boh fridge by 3 comp sink								
	Prep cooler on right non operational during inspection, sign posted								
	Gloves used to touch Rte foods								
28	Beans, Caesar & Sriracha x2 prep date label beyond 6 day, 10-18 days - discarded during insp boh								
28	Date labels exceeding 6 days date open/date prepped in line prep cooler Discarded egg yoke mix								
	sriracha 5/7, chicken 5/22, Ranch 6/2 Beans 5/31, Caesars 5/29, south of Border 6/2, Cali 5/30 & Buffalo 5/26								
28	No date label on opened crab package underneath, staff discarded during Insp								
	All food fully cooked upon arrival, just assembled onsite								
	Kitchen Door has been removed for hands free access to hand sink								
29	No chlorine test strips available								
10	Chlorine 10ppm in both sanitizer buckets, remade 100ppm								
W	To post health permit upon receipt from city hall in view of consumers								
39	Great practice to allow mop head to drip dry over mop sink, not to store mop head in bundle in sink								
21	No CFM onsite during business hours per state code								
45/34	Seal wall/ceiling penetrations to prevent pest activity above water heater & wall shelves above 3 comp sink								
	and under electrical panel								
?	Are the hard boil eggs purchased pasteurized?								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Richard Hill</i>		Print: Richard Hill, RS				Samples: Y N # collected			

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