

# Retail Food Establishment Inspection Report

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

|                           |                          |                          |                                    |           |               |                           |
|---------------------------|--------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|
| Date:<br><b>4/27/2026</b> | Time in:<br><b>12:40</b> | Time out:<br><b>2:05</b> | License/Permit #<br><b>FS-9515</b> | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|--------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|

|  |  |  |  |                            |  |   |                    |
|--|--|--|--|----------------------------|--|---|--------------------|
| <b>Purpose of Inspection:</b> <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 |  |  |  |                            |  |   | <b>TOTAL/SCORE</b> |
| Establishment Name:<br><b>Eggsquisite Cafe</b>   |  |  | Contact/Owner Name:                          |                            | * Number of Repeat Violations: _____         |   | <b>16/84/B</b>     |
| Physical Address:<br><b>2951 Ridge Rd Rockwall, TX</b>   |  |  | Pest control :<br>Critter Stop/owner to send | Hood<br><b>Lara/2-2026</b> | Grease trap :<br><b>Southwaste/2-23-2026</b> | Follow-up: Yes <input checked="" type="checkbox"/><br>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   |    |    |    |     | Compliance Status  |   |  |    |    |    |     |  |   |
| OUT   | IN | NO | NA | COS | Time and Temperature for Food Safety (F = degrees Fahrenheit)  | R | OUT                                      | IN | NO | NA | COS | Employee Health  | R |
|   |    |    |    | ✓   | 1. Proper cooling time and temperature   |   | ✓  |    |    |    |     | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting                                       |   |
| 3   |    |    |    |     | 2. Proper Cold Holding temperature(41°F/ 45°F)   |   | ✓  |    |    |    |     | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth   |   |
|   | ✓  |    |    |     | 3. Proper Hot Holding temperature(135°F)   |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |  |   |
|   |    |    |    | ✓   | 4. Proper cooking time and temperature   |   | ✓  |    |    |    |     | 14. Hands cleaned and properly washed/ Gloves used properly<br><b>gloves used</b>  |   |
|   |    |    |    | ✓   | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)   |   | ✓  |    |    |    |     | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )                            |   |
|   |    |    |    | ✓   | 6. Time as a Public Health Control; procedures & records   |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |  |   |
| <b>Approved Source</b>  |    |    |    |     |  |   | ✓  |    |    |    |     | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required<br><b>eggs cooked for immediate service</b> |   |
|   | ✓  |    |    |     | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br><b>Sysco</b> |   | <b>Chemicals</b>                         |    |    |    |     |  |   |
|   | ✓  |    |    |     | 8. Food Received at proper temperature<br><b>check at receipt</b>  |   | ✓  |    |    |    |     | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br><b>water only</b>   |   |
| <b>Protection from Contamination</b>  |    |    |    |     |  |   | ✓  |    |    |    |     | 18. Toxic substances properly identified, stored and used  |   |
|   | ✓  |    |    |     | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                                      |   | <b>Water/ Plumbing</b>                   |    |    |    |     |  |   |
| 3   |    |    |    |     | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature   |   | ✓  |    |    |    |     | 19. Water from approved source; Plumbing installed; proper backflow device   |   |
|   | ✓  |    |    |     | 11. Proper disposition of returned, previously served or reconditioned<br><b>discarded</b>   |   | ✓  |    |    |    |     | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |   |

| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days |    |    |    |     |  |   |   |    |    |    |  |  |   |
|--|----|----|----|-----|--|---|---|----|----|----|--|--|---|
| Compliance Status  |    |    |    |     | Compliance Status  |   |   |    |    |    |  |  |   |
| OUT  | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel  | R                                       | OUT   | IN | NO | NA | COS  | Food Temperature Control/ Identification   | R |
|  | ✓  |    |    |     | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted<br><b>2</b>                           |   | ✓   |    |    |    |  | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                       |   |
|  | ✓  |    |    |     | 22. Food Handler/ no unauthorized persons/ personnel need within 30 days of hire   |   | 2   |    |    |    |  | 28. Proper Date Marking and disposition  |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b>                               |    |    |    |     |  | W                                       |   |    |    |    | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br><b>digital</b> |  |   |
|  | ✓  |    |    |     | 23. Hot and Cold Water available; adequate pressure, safe  |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |  |  |   |
|  | ✓  |    |    |     | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   | ✓   |    |    |    |  | 30. Food Establishment Permit (Current/insp report sign posted)<br><b>12/31/2026</b>                     |   |
| <b>Conformance with Approved Procedures</b>  |    |    |    |     |  | <b>Utensils, Equipment, and Vending</b> |   |    |    |    |  |  |   |
|  | ✓  |    |    |     | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |   | ✓   |    |    |    |  | 31. Adequate handwashing facilities: Accessible and properly supplied, used                              |   |
| <b>Consumer Advisory</b>   |    |    |    |     |  | 2                                       |   |    |    |    | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used           |  |   |
|  | ✓  |    |    |     | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label in menu/discussed asterisks      |   | ✓   |    |    |    |  | 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 |    |    |    |     |  |   |                            |    |    |    |  |  |   |
|--|----|----|----|-----|--|---|----------------------------|----|----|----|--|--|---|
| Compliance Status  |    |    |    |     | Compliance Status  |   |                            |    |    |    |  |  |   |
| OUT  | IN | NO | NA | COS | Prevention of Food Contamination   | R | OUT                        | IN | NO | NA | COS  | Food Identification  | R |
| 1  |    |    |    |     | 34. No Evidence of Insect contamination, rodent/other animals  |   | ✓                          |    |    |    |  | 41. Original container labeling (Bulk Food)                      |   |
|  | ✓  |    |    |     | 35. Personal Cleanliness/eating, drinking or tobacco use   |   | <b>Physical Facilities</b> |    |    |    |  |  |   |
| 1  |    |    |    |     | 36. Wiping Cloths; properly used and stored  |   | 1                          |    |    |    |  | 42. Non-Food Contact surfaces clean                              |   |
| 1  |    |    |    |     | 37. Environmental contamination  |   | ✓                          |    |    |    |  | 43. Adequate ventilation and lighting; designated areas used     |   |
|  | ✓  |    |    |     | 38. Approved thawing method  |   | ✓                          |    |    |    |  | 44. Garbage and Refuse properly disposed; facilities maintained  |   |
| <b>Proper Use of Utensils</b>  |    |    |    |     |  | 1 |                            |    |    |    | 45. Physical facilities installed, maintained, and clean |  |   |
| 1  |    |    |    |     | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used |   | ✓                          |    |    |    |  | 46. Toilet Facilities; properly constructed, supplied, and clean |   |
|  | ✓  |    |    |     | 40. Single-service & single-use articles; properly stored and used   |   | ✓                          |    |    |    |  | 47. Other Violations   |   |

|  |                                  |  |
|--|----------------------------------|--|
| Received by:<br>(signature) <i>Adilene Solorzano</i>   | Print: <b>Adilene Solorzano</b>  | Title: Person In Charge/ Owner<br><b>Owner</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Business Email:                                |

Form EH-06 (Revised 09-2015)

|  |   |                                    |                                    |                           |
|--|---|------------------------------------|------------------------------------|---------------------------|
| Establishment Name:<br><b>Eggsquisite Cafe</b> | Physical Address:<br><b>2951 Ridge Rd</b> | City/State:<br><b>Rockwall, TX</b> | License/Permit #<br><b>FS-9515</b> | Page <b>2</b> of <b>2</b> |
|--|---|------------------------------------|------------------------------------|---------------------------|

**TEMPERATURE OBSERVATIONS**

| Item/Location                     | Temp F | Item/Location                    | Temp F | Item/Location                           | Temp F   |
|-----------------------------------|--------|----------------------------------|--------|---|----------|
| meat cold top/sausage             | 43-54  | ham/sausage                      | 41     | cold top/cut melon                      | 42-46    |
| cut tomatoes/ham                  | 43     | raw chicken                      | 41     | cut tomatoes                            | 43       |
| chorizo                           | 48     | hashbrowns                       | 41     | under/sour cream                        | 43       |
| under/salmon                      | 42     | raw hamburger                    | 41     | reach in freezer                        | 3        |
| under counter cooler/cut tomatoes | 41     | chicken/salmon                   | 41/41  | under counter cooler/chicken            | 40       |
| steam wells/grits                 | 168    | hot holding in grill/sausage     | 192    | 2 door reach in freezer/reach in cooler | 2/37     |
| gravy                             | 149    | hashbrowns                       | 168    | WIC/sausage patties/sausage             | 40/41/41 |
| grill drawers/corn                | 32     | under counter cooler/raw chicken | 41     | hashbrowns/turkey                       | 39/40/41 |

**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:                                       |
|             | Hand sink 109F equipped   |
| 10/36/39    | Do not wipe knives with dirty wiping cloths/ wiping cloths to be stored in sanitizer buckets/COS  |
| 10          | One sani bucket at 200ppm/one under 150ppm/COS  |
| 2/37        | Cold top must cold hold at 41F or below /VERY HOT IN KITCHEN/cold top towards the front above 50F/ambient 101-129F/need to repair air conditioner over cookline |
| 2           | Pancake cold top/to keep lids on/close when slow/to cold hold at 41F or below   |
|             | Egg spinners to be sanitized at least every 4 hours   |
| 45          | To clean floors/food debris   |
| 42          | To clean inside coolers and outside of equipment/food debris  |
| 34          | Some flies in cookline and back prep  |
|             | Gloves used for prep and RTE  |
|             | Digital thermo  |
|             | Umbrellas outside over tables   |
|             | Warewash hand sink 108F equipped  |
|             | 3 comp sink 110+F   |
|             | Sani dispenser dispensing at 200ppm quats   |
|             | Dishwasher sanitizing at 100ppm chlorine  |
| W           | Quat test strips expired 4/2026, chlorine test strips expired 4/2026/need new   |
| 10          | Some cleaning needed in ice deflector panel   |
|             | Soda/tea nozzles sanitized daily  |
|             | Milk frothers to be sanitized at least every 4 hours and if necessary prior to cooking for an allergen alert  |
|             | Fresh squeezed orange juice dated/4 days to discard/ only for dine in   |
| 28          | Should be 3 days to discard/COS/as un-pasteurized   |
|             | Discussed giving proper space around dehydrated hashbrowns to allow for air circulation and proper cooling  |
|             | Juicer location right outside kitchen to allow for hand washing within 3 feet   |
|             | Mahoney picks ups and disposes spent grease/container much cleaner!   |
|             | Syrup containers emptied and sanitized weekly/Jelly glass containers one time use only  |
| 32          | Need new cutting boards in cookline   |
| !           | Construction out the back door/refer to fire and building/ cannot access grease trap to pump  |

|  |                                  |  |
|--|----------------------------------|--|
| Received by:<br>(signature) <i>Adilene Solorzano</i>   | Print: <b>Adilene Solorzano</b>  | Title: Person In Charge/ Owner<br><b>Owner</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Samples: Y N # collected                       |

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