Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 3/22/24		Ļ	10:45 12:09 FS			License/Permit # =S-9332						СРFМ 4	Food handlers 22	Page <u>1</u> of <u>2</u>	<u>-</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compl											n	5-CO/Construction 6-Other		TOTAL/SCOR	RΕ		
Establishment Name: Contact/Owner Book Club Cafe Katy Standife												Number of Repeat Violations: Number of Violations COS:		0/00/4			
Physical Address: 107 E Kaufman Rockwall, Tx Pest control: Dice Pest 2/14/24 Compliance Status: Out = not in compliance IN = in compliance NO								Hood Grease t Miller 3/2024 TAS 3/10						Follow-up: Yes 8/92		\	
Ma					points in the OUT box for	each numbered item	Mark		checkr	nark ii	appi	ropria	ate bo	plicable COS = corrected on so ox for IN, NO, NA, COS Markive Action not to exceed 3 day.	k an 🗙 in appropriat		h
Co	Compliance Status					R	(lianc	e Status		,			R		
U T	$\begin{bmatrix} N & O & A & O \\ S & & & & & & & & & & & & & & & & & &$						1	J N				Employee Health			K		
		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) See					~	,			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from				
	~	3. Proper Hot Holding temperature(135°F) See									Preventing Cont	tamination by Han	nds				
		4. Proper cooking time and temperature					/				14. Hands cleaned and properl	ly washed/ Gloves u	ised properly				
			/		5. Proper reheating prod Hours)	cedure for hot holding	ng (165°F in 2			~	,			15. No bare hand contact with alternate method properly follo Gloves	•	1.1	
	~				6. Time as a Public Hea	alth Control; proced	ures & records							Highly Susce	ptible Populations		
					Ap	proved Source				~				16. Pasteurized foods used; pro Pasteurized eggs used when red Liquid eggs		fered	
	•				7. Food and ice obtaine good condition, safe, ar destruction Costco,	nd unadulterated; pa								Ch	emicals		
	~				8. Food Received at pro Checking	oper temperature				~				17. Food additives; approved a & Vegetables Water	nd properly stored;	Washing Fruits	
					Protection	from Contaminat	ion			/				18. Toxic substances properly	identified, stored an	nd used	
	~				9. Food Separated & pr preparation, storage, dis		luring food							Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_		; Cleaned and			~				19. Water from approved source backflow device City approved	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned Disc	•	sly served or			~	,			20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
0		27	2.7	G	Pri	ority Foundatio	on Items (2 Po	_			_			rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Pe	rsonnel	oints)	1	tions I I N	Req N O	uire N A	C C O S	rective Action within 10 days Food Temperature	e Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Katy Standifer	Print: Katy Standifer	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Club Cafe	Physical A		City/State: Rockwal	I. Tx	License/Permit # Pag FS-9332	e 2 of 2		
Doore		10710	TEMPERATURE OBSERVAT		.,	. 3 3332			
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion	Temp		
2 door bakery fridge			Yogurt/melon	45/45	rietneianig				
Milk 39			Double door cooler	•	Sausage gravy/oatmea				
Glass front upright			Steak/patty	39/38	101110110 1001011		161		
	Milk	40	Link/batter	38/38			164/149		
В	Barista Blue		Spinach	38	Sammach Prep				
Oa	at/whole milk	40/40	2Door freezer htt	12	Slice Tom/spinach		40/40		
В	arista Silver		2Door Reachin coole	40	bel	ow/Slice Tom	39		
Mir	ni fridge amb	48	Cow amb	41					
Item	AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS ODSERVED	AND		
Number	NOTED BELOW: all temperature			ION IS DIKE	CIED IO II	HE CONDITIONS OBSERVED F	AND		
		<u> </u>	ater than 108 in each room						
			r greater 105 throughout the	entire ki	tchen				
	3 comp sink, 112, usin	<u> </u>	· · · · · · · · · · · · · · · · · · ·						
	Dishwasher confirmed								
45			a & coffee nozzles weekly						
45 34/45			nd dry storage through wall		m door				
47	Secure the C02 tanks		st door sweep to close gap	טוו טטווט	iii door				
	Par cooking fresh fries	, only sit	ting out 1 hour max						
32			ddle prep cooler cutting boa	ď					
32	Address galvanized bo	ottom she	elves, rusty, might use bar r	nat or cle	an and	paint to seal oxidation			
	Using sani towels to cl	ean expr	esso wands between orders	3					
2	Yogurt/cantaloupe will	be disca	rded within 4 hours of prep,	12pm					
	Sous vide cooking chi	cken to 1	65, remove from bag and i	e bath th	nen xfer	to food safe container			
	Ice bath should drop ini	tial temp	to 70 within 2 hours then coo	l In fridge	to 41 or	below within 4 addition	al hours		
W	Chicken in fridge temp	120, 30	mins after finish cooing, rec	ommend	shallow	pan, rapid cooling in			
			ridge for remaining temp dro						
45 Address exspoused ceiling at hvac units to closed premium space from dry storage									
Received by: Print: Title: Person In Charge/ Owner									
(signature)	See abov	<u>'e</u>	See abo	ove					
Inspected (signature)	5 (Revised 09-2015)	ST	Richard	Hill		Samples: Y N # collect	eted		