\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 09/28	/20	23	Time in: 2:40	Time out: 3:49	FS 9)					Food handlers Food Managers Page 1 of 2	2_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N			int		Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE					
Book club cafe Standifer			name:					7	✓ Number of Violations COS:	8/92/A					
Physical Address: 107 E Kaufman Pest control: Diece quarterly / Compliance Status: Out = not in compliance IN = in compliance					Hood 09/12/2023 T			Tas	s env	vironmental 09/20/2023/ Miller No Pics	_				
Mark the	mplia approp	nce S riate	points in the OUT box for	each numbered item	Mark		prop	riate	box f	or IN	, NC	pplicable COS = corrected on site R = repeat violation W-Water D, NA, COS Mark an in appropriate box for R	h		
Complian			Prio	rity Items (3 Po	ints) violations		C	ompl	iance	e Sta	tus	ive Action not to exceed 3 days			
O I N U N C T		C O S	(E. domes Eshanhait)			R	O U T	N	N O	A C	C O S	Employee Health	R		
			1. Proper cooling time a	and temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3		_	2. Proper Cold Holding temperature(41°F/ 45°F) See attached / 2 units / one cos					•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
			3. Proper Hot Holding t			+		Posted at hand sinks Preventing Contamination by Hands							
			4. Proper cooking time	and temperature				•				14. Hands cleaned and properly washed/ Gloves used properly			
			5. Proper reheating prod Hours)	cedure for hot holdi	ng (165°F in 2	+						15. No bare hand contact with ready to eat foods or approved			
			6. Time as a Public Hea	alth Control: proced	ures & records	\mathbb{H}					alternate method properly followed (APPROVED Y. N.				
	1						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					16. Pasteurized foods used; prohibited food not offered			
				proved Source				~				Pasteurized eggs used when required Cooking thoroughly / warning in menu			
			7. Food and ice obtained good condition, safe, and destruction Chefs /	id unadulterated; pa								Chemicals			
8. Food Received at proper temperature At receiving						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
				from Contaminat				/				Toxic substances properly identified, stored and used Low and on own shelf			
			Food Separated & preparation, storage, dis		luring food							Water/ Plumbing			
~		10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device				
-			11. Proper disposition of reconditioned Disc	of returned, previous arded	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0 I N	N N	С				oints) v	iolat O		Req N		Cor	rective Action within 10 days	R		
U N C) A	o s	Demonstration 21. Person in charge pro	of Knowledge/ Pe			U T	N	0	A	o s	Food Temperature Control/ Identification			
			and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
/			22. Food Handler/ no ut 28	nauthorized persons	/ personnel			~				28. Proper Date Marking and disposition Great			
			Safe Water, Reco	rdkeeping and Foo Labeling	d Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
			23. Hot and Cold Water See	r available; adequate	e pressure, safe							Digital thermos Permit Requirement, Prerequisite for Operation			
	1		24. Required records av destruction); Packaged	ailable (shellstock t				/				30. Food Establishment Permit (Current/ insp sign posted) Posted on wall			
	Ľ		Conformance v	vith Approved Pro	cedures							Utensils, Equipment, and Vending			
			25. Compliance with Variance HACCP plan; Variance processing methods; ma Cooking in water	obtained for specia anufacturer instructi	lized			/				31. Adequate handwashing facilities: Accessible and properly supplied, used			
				sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See			
			26. Posting of Consume foods (Disclosure/Remi In menu						/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
						- 4 -4:			·	- J 0/	n n	wa an Maut Ingraction Which over Comes Einst			
O I N		C				R	О	I	N	N	C	ys or Next Inspection , Whichever Comes First	R		
U N C		C O S	Prevention of 34. No Evidence of Inse	of Food Contamina	ation				N O			Food Identification 41.Original container labeling (Bulk Food)	R		
1 N C		О	Prevention of 34. No Evidence of Inseanimals Back door	of Food Contamination, r	ation odent/other		O U	I	N	N	C O	Food Identification 41.Original container labeling (Bulk Food)	R		
U N C		О	Prevention of 34. No Evidence of Inso animals Back door 35. Personal Cleanlines Watch hair re 36. Wiping Cloths: pro	of Food Contamination, rect contamination, research, drinking of Straints	odent/other r tobacco use		O U T	I	N O	N	C O	Food Identification	R		
1 N C		О	34. No Evidence of Inso animals Back door 35. Personal Cleanlines Watch hair re	of Food Contamination, rect contamination, res/eating, drinking of Straints Derly used and store Scussed wet	odent/other r tobacco use		O U	I	N O	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R		
1 N C		О	Prevention of 34. No Evidence of Inso animals Back door 35. Personal Cleanlines Watch hair re 36. Wiping Cloths; pro In buckets / dis	of Food Contamination, rect contamination, res/eating, drinking operty used and storescussed wet amination	odent/other r tobacco use		O U T	I	N O	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used More light looks better 44. Garbage and Refuse properly disposed; facilities maintained Watch yours	R		
1 N C		О	Prevention of 34. No Evidence of Instantians Back door 35. Personal Cleanlines Watch hair re 36. Wiping Cloths: prolin buckets / dis 37. Environmental cont 38. Approved thawing the second sec	of Food Contamination, rect contamination, rescenting, drinking of estraints overly used and store of the course of wet amination method	odent/other r tobacco use d ting first		O U T	I	N O	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used More light looks better 44. Garbage and Refuse properly disposed; facilities maintained Watch yours 45. Physical facilities installed, maintained, and clean	R		
1 N C		О	34. No Evidence of Inse animals Back door 35. Personal Cleanlines Watch hair re 36. Wiping Cloths; pro In buckets / dis 37. Environmental cont	of Food Contamination, rect contamination, respectively used and store scussed wet amination method er Use of Utensils is, & linens; properly is utensils; properly itensils; properly itensil	odent/other r tobacco use d ting first used, stored, used		1	I	N O	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used More light looks better 44. Garbage and Refuse properly disposed; facilities maintained Watch yours	R		

Retail Food Establishment Inspection Report

City of Rockwall

Jeremy Standifer	Print:	Title: Person In Charge/ Owner	
Inspected by: Kelly kirkhatrick RS	Print:	Business Email:	

Form EH-06 (Revised 09-2015)

Sandwich cold top 38 F at exit / glass front 42/43 at exit

front 42/43 at exit									
	Club Cafe	Physical A	kaufman F	ity/State: Rockwal		e 2 of 2			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATI	Temp F	Item/Location	Temp F			
2 door	bakery fridge	38	Sandwich ColdTop unit		4 door finish fridge				
	Butter/	40	Onions cooked	40	Mushrooms / fruit	36/41			
Glas	ss front upright		Bean salad	43	Burger raw/ sausage				
		46		38		10/11			
	m after heavy use		Grill cold top		Prep fridge	00/44			
	Barista blue	36	Onions / chorizo	38/39	-	39/41			
<u> </u>	arista silver	37	mushrooms	39	Over stock fridge	41			
<u> </u>	Keg cooler	35	Drawers hot dogs	42	Butter/ tomatoes	41/41			
Jam	cooler non Tcs		Patties	41	Freezer	-1.7			
T4	T		SSERVATIONS AND CORRECTIV						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND			
45	to add more paint to w	ooden c	abinets and shelving						
	Hot water at 118 at ha	nd sink							
	More light added to ba	kery and	l coffee area - great						
	Sanitize in spray bottle	e 200 pp	m						
	Coffee area - discusse	ed quats	binding for wiping cloth at es	presso n	nachine				
	Both Barista units are	frozen in	the rear and should be defro	osted as	ар				
	Kitchen : hot water 12	2							
W	Discussed salted butte	er and so	ftening						
45	Fill holes in walls whe	re neede	ed / address chipped flooring	where n	needed				
03/cos	Sandwich Cold top uni	it has be	en turned up and was turned	d down a	at insp - temps borderline				
	To defrost jam cooler a	as well -	NonTCS food						
	Dishmachine -50-100								
	Plumbing approved wh								
			equired temps / then remove	d from b	pag and stored				
W	Watch carpet rug in ba								
	Milk cooler - 37-39 F w								
45	•		·	<u> </u>	st leaks / to replace with vinyl				
45			d to deep clean floor in back						
0.4			oor and to buy light in color						
34	<u> </u>		owner continues to work at it	as solut	tions don't last				
45	<u> </u>		r hanging over sink to dry						
45			machine where needed						
32 W	To seal wood where needed Keep an eye on condition of scoops and etc								
42	To clean inside coolers		•						
42									
	Watch use of foil - keeping changed								
	Great new table top under coffee area								
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ Owner	r			
Inspected	l by:		Print:						
(signature)		ıtrick	uRS		Samples: Y N # collec	ted			
Form EU 06	6 (Revised 09-2015)		ı		Samples, 1 11 " Conce				