

\$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

Date: <b>03/25/2021</b>	Time in: <b>10:17</b>	Time out: <b>11:42</b>	License/Permit # <b>FS 9332</b>	Est. Type <b>Full</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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<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 <input type="checkbox"/>							<b>TOTAL/SCORE</b>
Establishment Name: <b>Book club cafe</b>			Contact/Owner Name: <b>Standifer</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>10/90/A</b>
Physical Address: <b>Kaufman</b>			Pest control : <b>Deice / 2 weeks ago</b>		Hood <b>Feb 21</b> Grease trap : <b>Delmar / 2 weeks / emailed to Teddy</b>		

**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 ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
2						✓					
✓						<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>					
		✓				✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
✓						✓					
✓						✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		✓				✓					
		✓				✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓				✓					
		✓				<b>Utensils, Equipment, and Vending</b>					
W	✓					✓					
		✓				2					
✓						✓					

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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
1						<b>Physical Facilities</b>					
1						1					
		✓				W	✓				
✓						✓					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
		✓				1					
✓						✓					
✓						✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Katy standifer</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Book club cafe</b>	Physical Address: <b>Kaufman</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9332</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door upright .	30's	Sandwich prep station		4 door cooler	
Cream cheese Icing	38	Tomatoes / peppers	39/39	Cheese/cooked sausage	39/39
Glass front cooler	37	Butter	39	Raw patties	39
Keg cooler	37	Cold top		Prep fridge	
Barista fridge	34/37	Chorizo /butter	39/39	Tomatoes / sweet cream butte	40/41
Back fridge		Steam table		Milk cooler in back	34/35
Milk	47/48	Chili/ soup	150/167	Upright freezer	3
Drawer unit beef / cheese	41/41	Gravy	160	Upright cooler melon / butter	41/40

### 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 temps F
	Hot water at hand sink - 112 F
32/45	Discussed Still working on replacing wooden cabinets that are black etc / to seal exposed wood where needed
	Sanitizer 100-200 ppm
35	Discussed employee drinks
	Sanitizer for tables indicates to stay wet for 10 mins - therefore to allow to air dry and not wipe off entirely
32	Avoid reusing thin plastic containers /
42	Clean under bar netting where needed
02	Small milk cooler holding high temps moved milk to unit in back / unit has been turned up to warmer setting so turned to colder and moved milk
	Keeping ice units drained
32	Time to replace cutting board
	Heat resistant plastic on SS table is not used for prep / cleaned throughout day and replaced when needed
	Make sure wiping cloths used for handling hot pans are not used for "cleaning tables or hands"
32	To address rusty coated shelving under ss prep table
36	Discussed wiping cloths and also cracking eggs and handling raw meats on grill - baggie glove option
	New shelves ordered for smallCooler
45	General cleaning under behind and around and fans / Shelving etc
	Good date marking
	Using sous vide to cook to required temps then product is removed from bag and cooled and stored in food containers / labeled and dated
	Dishmachine - 100 ppm
45	Address area behind three compartment - moldy to replace with ftp
	Working on a solution for the glass bottles reuse - watch chipping /
	Using USDA and Texas approved meats
42/45	GeneralDetailedCleaning in back room under behind and around equipment in back room
34	Small gap at back door to address
	Reminder that shelving should be 6 inches from flooring
32/45	To address exposed wood where needed / make washable epoxy paint
	Plans for new ceiling in back when possible

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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