\$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
∠ Vomit clean up
Employee health

Date 03 /		5/2	20	21	Time in: 10:17	Time out: 11:42		S 933						Full	Med	Page <u>1</u> of <u>2</u>			
Esta	Purpose of Inspection: 1-Routine 2-Follow Establishment Name: Book club cafe			2-Follow U	Jp 3-Complaint 4-Investigation Contact/Owner Name: Standifer				gatio	n	* Number of Repeat Violations C	TOTAL/SCORE							
Phys	Physical Address: Pest control : Kaufman Deice / 2 weeks ago											Follow-up: Yes							
Mark					points in the OUT box for		tem	NO = no Mark in	appro	priat	te box	for I	N, NO		rk an 🗸 in appropria	lation W-Watch te box for R			
Priority Items (3 Points) violations of the compliance Status O I N N N C U N O A O Time and Temperature for Food Safety						R	(Com	npliano I N N O	ce St	atus C	ive Action not to exceed 3 days Employee Health							
T	ı	/		S	(F = de	egrees Fahrenhe and temperature	it)			T	/		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2					2. Proper Cold Holding See	temperature(41°	°F/ 45°F)			·			H	13. Proper use of restriction a eyes, nose, and mouth	charge from				
_	/				3. Proper Hot Holding to See	emperature(135	°F)							Screening at arrival a	nnd at nome ntamination by Han	ds			
	•	/			4. Proper cooking time a					-				14. Hands cleaned and prope					
					5. Proper reheating proc	edure for hot ho	olding (165°F	F in 2						15. No bare hand contact with					
	١				Hours)	Ith Control pro	anduras fr ra	agends.						alternate method properly foll Gloves	lowed (APPROVED	YN)			
					6. Time as a Public Hear	ith Control; prod	cedures & re	ecords						0	eptible Populations				
					Арр	proved Source				·	/			16. Pasteurized foods used; pr Pasteurized eggs used when re		rered			
·					7. Food and ice obtained good condition, safe, and destruction			od in						C	hemicals				
·	1				8. Food Received at pro	per temperature				•			Π	17. Food additives; approved & Vegetables Water	Washing Fruits				
					Protection	from Contami	nation			V	/			 Toxic substances properly Watch storage 	d used				
v	/				9. Food Separated & propreparation, storage, dis			od						Wate	er/ Plumbing				
v	1				Eggs on bottom 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 100								Γ	19. Water from approved sour backflow device City approved	ed; proper				
	11. Proper disposition of returned, previously served or reconditioned Discarded					l or		·	/			20. Approved Sewage/Wastev disposal	water Disposal System	m, proper					
		N	N	<u> </u>				s (2 Points)			ns Re	•		rrective Action within 10 days	s				
U I		o	A A	C O S	Demonstration				τ		N O	A		Food Temperatur	re Control/ Identific				
v	1				21. Person in charge pre and perform duties/ Cert 4					·	/			27. Proper cooling method us Maintain Product Temperatur		quate to			
v	1				22. Food Handler/ no un All food handlers em		ons/ personn	nel		·	/			28. Proper Date Marking and Good	disposition				
					Safe Water, Recor	Labeling				·				29. Thermometers provided, a Thermal test strips Digital	accurate, and calibrat	ed; Chemical/			
V	1				23. Hot and Cold Water See									Permit Requirement	<u> </u>				
v					24. Required records avadestruction); Packaged I Coffee only -	ailable (shellsto	ck tags; paras	site		v	/			30. Food Establishment Per	mit (Current/ insp s	ign posted)			
					Conformance w									To post 2021 Utensils, Equi	ipment, and Vendin	g			
W					25. Compliance with Va HACCP plan; Variance processing methods; ma Sous vide to reo	obtained for spe mufacturer instr	ecialized uctions			·				31. Adequate handwashing fa supplied, used Equipped	cilities: Accessible a	nd properly			
					Cons	sumer Advisory	7		2	2				32. Food and Non-food Conta designed, constructed, and use See	ed				
·	1				26. Posting of Consume foods (Disclosure/Remir CA in menu / separa	nder/Buffet Plat ating and give	e)/ Allergen info	Label		٠	_			33. Warewashing Facilities; in Service sink or curb cleaning	facility provided	used/			
0 1		N	N	C				rrective Actio	(0 1	I N	N	C	ys or Next Inspection , Whic		I			
T	N	0	A	o s	34. No Evidence of Inse	of Food Contan		ier		U I	N O	A	o s	41.Original container labeling	(Bulk Food)				
1					animals See 35. Personal Cleanliness	s/eating, drinkin	g or tobacco	use			'			nı ·	15 99				
1				-	35. Personal Cleanliness See 36. Wiping Cloths; prop	erly used and st	tored			.	T			Physi 42. Non-Food Contact surface	cal Facilities es clean				
1					See 37. Environmental conta	-			1	-	_			See 43. Adequate ventilation and	lighting: designated a	areas used			
-	١		_		Watch				۷	۸٧				Kitchen bright where k	nives are used /	watch inside			
V		1			38. Approved thawing n Pull thaw					V	_				• •				
									-		- 1			45. Physical facilities incrailed	d. maintained and cl	ean			
					Prope 39. Utensils, equipment, dried, & handled/ In use		erly used, sto	ored,	1	1				45. Physical racilities installed Sse 46. Toilet Facilities; properly Equipped	d, maintained, and cle constructed, supplied				

Retail Food Establishment Inspection Report

City of Rockwall

Received by Katy standifer	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Cclub cafe	Physical Address: Kaufman			y/State: ockwal		License/Permit # 9332	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	ATIO	ONS		1					
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca			Temp F			
2 door	r upright .	30's	Sandwich prep station			4 door cooler						
Crea	am cheese Icing	38	Tomatoes / peppe	rs	39/39	Cheese/cooked sausage 39						
Glas	ss front cooler	37	Butter		39	Raw patties			39			
	Keg cooler	37	Cold top			F	Prep fridge	Э				
В	arista fridge	34/37	Chorizo /butter	r	39/39	Tomato	es / sweet crea	m butte	40/41			
E	Back fridge		Steam table	n table			Milk cooler in back					
	Milk	47/48	Chili/ soup		150/167	Up	right free:	zer	3			
Drawe	er unit beef / cheese	41/41	Gravy		160	Upright	cooler melon	/ butter	41/40			
		OB	SERVATIONS AND CORRECT	ΓIVE	E ACTION	IS			1			
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	c - 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 nettir	ng 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 clotl	ns used f	or handling hot pans are r	not i	used for	cleanir "cleanir"	ng tables or har	nds"				
32	To address rusty coate	ed shelvir	ng under ss prep table									
36			so cracking eggs and har	ndlir	ng raw r	neats or	າ grill - baggie ເ	glove op	otion			
	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 wirh ftp											
	Working on a solution for the glass bottles reuse - watch chipping /											
40/45	Using USDA and Texas approved meats GeneralDetailedCleaning in back room under behind and around equipment in back room											
42/45				a aı	round e	quipmer	it in dack room					
34	Small gap at back door to address Reminder that shelving should be 6 inches from flooring											
20/45	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 (signature)	See abov	<u>'</u> е	Print:				Title: Person In Cha	rge/ Owner				
Inspected (signature)		ıtrick	Print:				Samples: Y N	# collect	ed			
	-						~umpros. 1 11	" concet				