Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

	ate: 3/2	9/2	20:	22	Time in: 2:05	Time out: 4:07		se/Permit # 933 2						Food handlers Food managers Page 1 of _	2
					tion: 1-Routine	2-Follow U ₁				-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
E	stabl	ishm	ent l	Nam			Contact/Own			222 7 0	, e g			* Number of Repeat Violations:	
		cluk					Standifer					La		✓ Number of Violations COS: 8/92//	Α
		al Ac ufma		ss:			st control : e 03/2022 mont	hly	Ho	ood				e trap : Follow-up: Yes O19211 r monthly sent to Teddy No □ PiCS	
					Status: Out = not in co	mpliance IN = in c	compliance	NO = not						pplicable $COS = corrected on site$ $R = repeat violation$ W-Water	ch
M	ark t	he app	prop	riate	points in the OUT box for									NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
C	ompl	iance	Stat	tus	1110	iity items (3 i	i omes) violai	ons Kequ		Compl				we Action not to exceed 3 tays	
O U	N	N O	N A	C O		perature for Fo egrees Fahrenheit		R	U		N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time a	•	.,		Т				S	12. Management, food employees and conditional employees;	
		~								~				knowledge, responsibilities, and reporting	
	. ,				2. Proper Cold Holding	temperature(41°	F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	1
	V				See									eyes, nose, and mouth Emailed poster	
	~				3. Proper Hot Holding t See	emperature(135°	°F)							Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
					5. Proper reheating proc	cedure for hot hol	lding (165°F in	2						15. No bare hand contact with ready to eat foods or approved	-
		~			Hours)					~				alternate method properly followed (APPROVED Y N.)	
W					6. Time as a Public Hea Will add for fries	alth Control; proc	edures & recor	ds						Highly Susceptible Populations	
												T		16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source			W	/				Pasteurized eggs used when required Educated owner on Mayo / just started making it in-house	,
					7. Food and ice obtained										
	'				good condition, safe, an destruction	a unauunteidled;	Parasite							Chemicals	
					8. Food Received at pro	per temperature						T		17. Food additives; approved and properly stored; Washing Fruits	
	~				Checking	•				/				& Vegetables Water only	
					Protection	from Contamin	nation			/				18. Toxic substances properly identified, stored and used	
	Π				9. Food Separated & pr									Stored low	
	~				preparation, storage, dis A organization good	splay, and tasting	}							Water/ Plumbing	
	. /				10. Food contact surfact Sanitized at 200			i					·	19. Water from approved source; Plumbing installed; proper backflow device	
						_	100							City approved when installed	
					11. Proper disposition of reconditioned	_	ously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					DISC	arded	4° T4 (2)	D: tride)	. ,				0	Watch	\perp
0	I	N	N	С	DISC		tion Items (2	Points)	C) I	N	N	С	Watch rective Action within 10 days	R
O U T	N	N O	N A	C O S	Pri-	ority Foundat	Personnel	R		I J N	_			Watch	R
	N	N O	N A		Pri	ority Foundate of Knowledge/ esent, demonstrate	Personnel	R	U	I J N	N	N	C O	Watch rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jeremy Standifer	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Baristas 2 - 37 F at exit!

T . 11' 1	. 37	D1 ' 1 A	11	G:	/G		T 1 /D 1: //	T D	2 6 2	
	nent Name: club cafe	Physical Address: San jacinto			y/State: ockwal	License/Permit # Fs 9332	Page	<u>2</u> of <u>2</u>		
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA		ONS Temp F	Item/Locati	ion		Temp F	
	a fridge 2 defrost	41		1011111			ent glass front yo	aurt	41	
			Drawer unit	,						
B	arista fridge	33	Goat cheese /		39	4 doc	or finish fric	lge	39	
Ва	akery fridge	39	Sandwich low bo	у	39/40	Egg	s / raw me	at	38/38	
Do	ough / butter	40/40	Chirozo / sausag	je	40/40	Prep fridge				
Glas	s front upright	30,s	Chicken salad		40	Butter / Mayo			40-39	
Pas	teurized juice		Steam table			Overstock fridge				
	top grill chorizo	41	Oat meal /chili		156/150				41/41	
	tter / chicken	39-39	Gravy / soup		155/148	_			-12	
	ttor / ornortori		SERVATIONS AND CORRECT			l IS	1100201			
Item Number	AN INSPECTION OF YOUR EST	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTIO	N IS DIREC	CTED TO TH	E CONDITIONS OBSER	VED AI	ND	
		nt used fo	or knife use areas as that i	ie d	one in k	ritchen				
35	Watch hair restraints e		or Krille use areas as triat	13 U	OHE HIT	(IICHEH				
32	New cabinet is being s		th washable paint							
	Restrooms equipped h		· · · · · · · · · · · · · · · · · · ·							
	Barista fridge 2 unit in									
			s and w r s every pitchers an	nd cı	ups 4 hı	rs or less	/ sanitizing wand at	fter ea	ach use	
	Sanitizer spray 200 pp		,,		•		<u></u>			
37	To secure bags at nigh		etc							
32	Working on rusty shelv	ing wher	e needed							
!!	Using tphc for French	fries								
32	Need new cutting boa	rds								
42/45	General detailed clear	ning unde	r behind and around table	es sl	helving	equipme	nt etc needed			
!!	Pooled eggs are Cook	ed to 165	or higher at all times /							
!!	Discussed making Ma	yo with p	asteurized eggs! Will ma	ıke a	adjustm	nents/				
	All plumbing was appr	oved as i	s currently installed three	con	np sink	etc				
45	Need to clean under D	ishmach	ine							
	Primed machine to be	· · · · · ·	•							
45	Make repairs to walls									
!!			and beef in ziploc bags to	-	-					
			I / reheated when ordered							
		in back room/ racks added / will raise one rack to 6 inches / ceiling will be redone								
	All lights will be changed to LED Drain from ice machine is pumped									
32	Reminder to seal any wood to make it washable etc									
34	Extra cooler milk/ beer cooler empty 37 F To seal back door bottom									
34									ra it out	
**			heck Mayo to confirm non			p an uay a	and Gild is cut to St	1ucc2	e it out	
Received	by:		Print:	1 100			Title: Person In Charge/	Owner		
(signature)	See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y. N. # collected									
Inspected (signature)	by:	مارة زماء	Print:							
	(Revised 09-2015)	uruk	113				Samples: Y N #	collecte	ed	