

!! - items to check with FDA

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Baristas 2 - 37 F at exit!

Establishment Name: Book club cafe	Physical Address: San jacinto	City/State: Rockwall	License/Permit # Fs 9332	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Barista fridge 2 defrost	41	Drawer unit		Condiment glass front yogurt	41
Barista fridge	33	Goat cheese /	39	4 door finish fridge	39
Bakery fridge	39	Sandwich low boy	39/40	Eggs / raw meat	38/38
Dough / butter	40/40	Chirozo / sausage	40/40	Prep fridge	
Glass front upright	30,s	Chicken salad	40	Butter / Mayo	40-39
Pasteurized juice		Steam table		Overstock fridge	
Cold top grill chorizo	41	Oat meal /chili	156/150	Melon / tomatoes	41/41
Butter / chicken	39-39	Gravy / soup	155/148	Freezer	-12

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:
	Lighting in bakery is not used for knife use areas as that is done in kitchen
35	Watch hair restraints etc
32	New cabinet is being sealed with washable paint
	Restrooms equipped hot water 111 same in prep
	Barista fridge 2 unit in defrost
	Rinse stands used between orders and w r s every pitchers and cups 4 hrs or less / sanitizing wand after each use
	Sanitizer spray 200 ppm
37	To secure bags at night of flour etc
32	Working on rusty shelving where needed
!!	Using tphc for French fries
32	Need new cutting boards
42/45	General detailed cleaning under behind and around tables shelving equipment etc needed
!!	Pooled eggs are Cooked to 165 or higher at all times /
!!	Discussed making Mayo with pasteurized eggs! Will make adjustments/
	All plumbing was approved as is currently installed three comp sink etc
45	Need to clean under Dishmachine
	Primed machine to be 50-100 ppm
45	Make repairs to walls etc where needed
!!	Currently cooking chicken breast and beef in ziploc bags to required temps and then opening bag and cooling
	Down to store and use for meal / reheated when ordered again - sops in place will check with FDA
	Great new organization 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
	Extra cooler milk/ beer cooler empty 37 F
34	To seal back door bottom
!!	Making avocado spread with lemons and spices into sealed bags to keep all day and end is cut to squeeze it out
	Ph meter on site and plans to check Mayo to confirm non Tcs

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