



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>books club cafe</b>	Physical Address: <b>107 E kaufman</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9332</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bakery upright	38	ColdTop		Steam table 1	
Butter	40	Chorizo / tomatoes sausage	37/40/41	Gravy / chili	156/159
Coffee station 1	34	Chicken salad	40	Steam table 2	
Milk	40	Drawer unit		Oatmeal	155
Coffee station 2	39	Goat cheese / patties	41/40	Small glass front yogurt	40
Milk	41	Grill cold top	35	Prep fridge	35
Beer keg cooler	36	Cut tom/ chorizo	39/40	O soup / butter	40/40
Glass front I	34	Butter	40	Finish fridge 35 French toast mix /mushrooms	40/40

### 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
	Need to seal new wood "walls " in prep area - plans to clear coat
	Manufacturer license for coffee
	Ca in menu
	Discussed new area and hand sinks etc
	Bakery is dark BUT additional lighting is available when handling
	Hot water 116 and up
	Added more light in upright cooler confirmed
W	Reminder to tie bags up at night dry goods in use
	Sanitizer for wands - discussed quats binding - tested to be 200 ppm
32	Keep an eye on rusty shelving - address
	Watch what is stored on bottom shelf of black shelving
	Hot water in kitchen - 116
32	Time to sand or replace cutting boards
	Sous vide - cooking to required temps and removing from bag - using thermoworks produce
	Dishmachine 100'ppm
	Sink sanitizer 200 ppm
W	Reminder after busing tables to wash hands
42/45	Minor detailed cleaning under behind and around etc
45	Back room - watch flooring
19	To add back siphoning device at maopnsink
	Over stock fridge cheese 41/ tomatoes 40
	Upright freezer - 18 F but all HTT
	All meats etc approved source usda
	Milk cooler - cold pasteurized 38.8
	Discussed dumpster and waste oil clean area
34	Gap at back door
W	Watch ceiling tiles in back room

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Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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