

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Book club cafe	Physical Address: 701 E Kaufman	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
Two door cooler		Grill fridge	50	Sandwich	40
Butter / dough	41/41	Tomatoes	39	Sausage /chorizo	39/40
Blue barista fridge	40	Onions	39	Steam table	
Silver barista	41	Chorizo	40	Chili/ soups	149/139
Bar cooler	39	Drawer unit	39	Sausage gravy	148
Glass front	35	Cheese	50	4 door	
Upright prep cheese	41	Hamburger	39	Mushrooms / sausage	35/37
Back up 2 door melon	41	Upright freezer	14 HTT	Raw meat	37

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 TAKEN IN F
	Hot water at hand sink 102 / three comp 114/ restroom 114
	Narrow necked bottle are used for syrups only
10	Sanitizer- for Wands quats too strong 400 and sanitizer bottle indicates 200 ppm only / to dilute when using that dispenser of use three comp am dispenser
45	Address sealing wood where needed
35	Hair restraints - watch and address
W	Black shelving watch cleaning and condition
	Some items inside sandwich were borderline due to use ... advised to always return to cooler asap - expedite quickly
42/45	Detailed cleaning under behind around and inside etc
	Procedures for spread in cryo only for less than 48 hours
	Sous vide for cooking only then removing from Bag cooking to 165
	Dishmachine 50-100 ppm
?	Plumbing approved when installed - air gap at three comp ?
34	Flies present various
	Watch carpet rugs ...
	New FRP on wall behind sink looks great !
	Ac leaking in back room thawing out working on this
10	Watch ice machine. Interior
	Watch storage of eggs- discussed and meat
	Milk fridge 40
42	General Cleaning inside coolers and under and around equipment
	Plans to be Adding new FRP to walls
34	Large gap at back door
45	Seal all Wood throughout
43	Finishes in back room — working on lighting and ceiling
	Sanitizer at three comp 200 ppm -
W	Watch rusty shelving - replacing
10	Sanitizer in back room 400 ppm plus - out of range for food contact per label - will use three comp sink dispenser
!!	Store continues to make improvements

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

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