

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
- Vomit clean up
- Employee health

Date: 09/30/2021	Time in: 2:25	Time out: 4:05	License/Permit # FS 9332	Est. Type Full	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Book club cafe	Contact/Owner Name: Standifer	* Number of Repeat Violations: _____	10/90/A
Physical Address: Kaufman		✓ Number of Violations COS: _____	
Pest control : Dice monthly	Hood 02/28/21	Grease trap : Monthly - Delmar	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3				✓		✓					
	✓										
		✓				✓					
		✓				✓					
		✓									
Approved Source						Preventing Contamination by Hands					
	✓										
	✓										
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
	✓										
W	✓					W	✓				
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Water/ Plumbing					
	✓					2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
1											
	✓					1					
	✓					W					
		✓				✓					
Proper Use of Utensils						Physical Facilities					
1						1					
	✓					✓					
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Book club cafe	Physical Address: 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
New milk cooler set too low	47	Drawer unit	42/44	Prep fridge	39
Turned to colder setting	34	Eggs 42 / burgers	44	Orzo soup	40
Bakery cooler	37/38	Sandwich cooler	37	Ranch	40
CreamCheese dressing	36	Mushrooms/ sausage	39/41	Milk cooler	38/39
Grill lowboy		Steam table		Upright freezer	-15
Mushroom/ tomatoes	39/39	Gravy/ chili	153/149	2 door over stock fridge	39/41
Chicken	39	Finish fridge		Eggs / cheese	30's
		Onions cooked / sausage / raw patties	39/39/39		

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
46	Reminder to seal wood where needed
	Sanitizer in spray bottle 200Ppm
	Manufacturer license for coffee
	Newcoffee service area - moved to front counter - using back hand sink in bakery or kitchen Han sink
	Dump pitcher rinser drains to new coffee station.
W	Plans to paint wood with white under counters and new "sneeze guard" has been sealed with polyurethane
	Plumbing was moved but not changed / pumps over
	Counter on back table will be changed to plastic laminate
02	Figuring out the new coolers under the counter turned to different setting to check
	Sanitizer in bucket - 200 ppm
	Added lights in bakery cooler - reminder that anyplace where knives are used to be the brightest
	Good date marking in coolers
45/32	Watch walls and floors etc and keep washable
	Hot water 114 F
42/45	General detailed cleaning under behind at pins. Between
W	Cutting board on order and also shelving inside — ordered 6 months ago waiting
COS	Will move raw shelled eggs to bottom drawer with raw meats cos
42/	Clean inside drawers unit
	Address shelving where needed - plans for this
	Boiling chicken in a bag to 165 internal temp / then removing and cooling down and per order frying to 165
	Reusing glass bottles for syrup only
39	Need new scoop for dry good with handle
	Dishmachine 200 ppm
	Back room in plans to reorganize / update / will remove card board on shelving / will also address ceiling
	Still using low temp pasteurized milk /
	Using state or USDA approved meat products
34	Need new weather stripping at back door
02	Higher temps after lunch will be addressed - units turned down to colder setting

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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