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
Employee health

	ate: 9/3	0/2	20:	21	Time in: 2:25	Time out: 4:05		License/Po							Est. Type Full	Risk Category Med	Page 1 of	2
					tion: 1-Routine	2-Follo		3-Complai			Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	tabli	shme	nt l	Nam			Contac	ct/Owner N				-8		_	★ Number of Repeat Vio	olations:		
-		club al Ad					Stance Pest contro			Нос	nd		Gre	ease	e trap :	Follow-up: Yes	10/90/	/ A
	ufma		urc			Di	Dice monthly	у		02/28					y - Delmar	No No		
M					Status: Out = not in co	ompliance IN each number	= in compliant red item	ce Nark ¶	$\int = \cot \alpha$ $\int \sin \alpha \beta$						plicable COS = corrected o	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{V} in appropria	lation W- Wat ate box for R	ch
					•					re Im	medi	ate (Corr	ecti	ive Action not to exceed 3 d			
О	Î		N	C	Time and Ten	nperature fo	or Food Safet	tv	R	О	mplia I	N	N	С				R
U T	N	0	A	o S		egrees Fahre		•		U T	N	0		o s		ployee Health	1	
		~			1. Proper cooling time a Discussed / u	and temperat	e baths				/				12. Management, food empl knowledge, responsibilities,		employees;	
					2. Proper Cold Holding	temperature	e(41°F/ 45°F)								13. Proper use of restriction	and exclusion; No dis-	charge from	+
3			(/	New coolers/ dr	awer un	nit / two lo	owered							eyes, nose, and mouth Health policy			
	/				3. Proper Hot Holding t	temperature((135°F)									ontamination by Han	nds	
		/			4. Proper cooking time	and tempera	ature				/				14. Hands cleaned and prop	perly washed/ Gloves u	ised properly	
					5. Proper reheating prod	cedure for ho	ot holding (16	55°F in 2						İ	15. No bare hand contact wi			+
		•			Hours)										alternate method property to	Dilowed (APPROVED	1 .N)	
		/			6. Time as a Public Hea Service only	alth Control;	procedures &	& records							Highly Sus	sceptible Populations		
					Ар	proved Sou	rce				/				 Pasteurized foods used; Pasteurized eggs used when 		fered	
					7. Food and ice obtaine	ed from appro	oved source: I	Food in							Warning in menu			
	~				good condition, safe, ar destruction											Chemicals		
	. /				8. Food Received at pro	oper tempera	ature								17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits	Т
					To check										Water only	1 :1 :6 1 . 1	1 1	_
	1 1					n from Cont		2 4							18. Toxic substances proper Stored low	rly identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			food							Wa	ter/ Plumbing		
W	~				10. Food contact surfact Sanitized at 200	es and Retur ppm/temper	mables ; Clear rature 100 m	ned and nachine		W	~				19. Water from approved so backflow device Moved old to fro	•	ed; proper	
		_			11. Proper disposition of reconditioned Disc	of returned, p	previously ser	ved or			\				20. Approved Sewage/Wast disposal		m, proper	
		•			DISC	arueu									Watch drains			
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0	I	N	N	С	Pri	ority Fou			ints) vi	О	I	N	N	С	rective Action within 10 da			R
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O U T 1 1 1		N	N	O S C O	Demonstration 21. Person in charge proper and perform duties/ Cet 4 22. Food Handler/ no under All eMployees as part and Earlier See 23. Hot and Cold Water See 24. Required records and destruction); Packaged Per Order / Conformance volume 25. Compliance with Volume HACCP plan; Variance processing methods; material posting and the proper serious of Consumer foods (Disclosure/Remarklergy posting) Core Items (1 Point Prevention 34. No Evidence of Instantials See attached 35. Personal Cleanlines Hair restraints volume and sto 36. Wiping Cloths; provided and sto 37. Environmental cont 38. Approved thawing Cool running water 39. Utensils, equipment 39. Utensils, equipment sto 44.	n of Knowler esent, demor rtified Food nauthorized rt of nee hi rdkeeping a Labeling r available; a vailable (shel Food labeled with Approv er obtained for anufacturer i sumer Advisories inder/Buffet nt) Violatio est contamin d ss/eating, dri watch / v perly used ar re in bu tamination method atter / frid er Use of Ut t, & linens; p se utensils; p	nstration of kn Manager (CF) persons/ perso / person persons/ persons/ person persons/ person	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective /other cco use erSonal	Action	2 Not O U T A O U T A O U T O	I N V V V V V V V V V V V V V V V V V V	N O Ceeco	N A A A A A A A A A A A A A A A A A A A	Day C C O	Food Temperate 27. Proper cooling method to Maintain Product Temperate 28. Proper Date Marking an Good 29. Thermometers provided Thermal test strips Digital Permit Requirement 30. Food Establishment Poposted Utensils, Eq 31. Adequate handwashing is supplied, used Using One in ba 32. Food and Non-food Condesigned, constructed, and to Owner has order 33. Warewashing Facilities; Service sink or curb cleaning or curb clean	ure Control/ Identification Int, Prerequisite for Opermit (Current/ insp state surfaces cleanable installed, maintained, and calibrated and calibrated in the control of t	quate to ed; Chemical/ peration ign posted) g nd properly ee, properly used/ areas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeremy Standifer	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: club cafe	Physical Address: Kaufman			ty/State: Rockwal			Page	age <u>2</u> of <u>2</u>	
			TEMPERATURE OBSERV	ATI	ONS					
Item/Loc		Temp F	Item/Location		Temp F	Item/Locat			Temp I	
New m	nilk cooler set too low	47	Drawer unit		42/44	Prep fridge			39	
Turne	ed to colder setting	34	Eggs 42 / burge	rs	44	Orzo soup			40	
Ва	akery cooler	37/38	Sandwich coole	er	37	Ranch			40	
Crear	mCheese dressing	36	Mushrooms/ sausag		39/41	Milk cooler			38/39	
	Grill lowboy		Steam table			Upright freezer		er	-15	
Musł	nroom/ tomatoes	39/39	Gravy/ chili		153/149	2 door over stock fridge		dge	39/41	
	Chicken	39	Finish fridge			Eg	gs / cheese	Э	30's	
			Onions cooked / sausage / raw pa	tties	39/39/39					
		OB	SERVATIONS AND CORREC	TIV	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTIC	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AN	1D	
46	Reminder to seal wood	d whore i	noodod							
40	Sanitizer in spray bottl									
	Manufacturer license	•								
			ed to front counter - using	ha	ck hand	sink in h	akery or kitchen	Hang		
	Dump pitcher rinser dr			Da	CK Hand	SIIIK III L	acty of kitcher	i iaii c)II IIX	
W			under counters and new"s	n D	929 01131	rd" has h	een sealed with n	olyur	 othano	
V V				51100	czc guai	id Has b	ceri scaled with p	oryun	Julano	
	Plumbing was moved but not changed / pumps over Counter on back table will be changed to plastic laminate									
02			<u> </u>		ferent se	etting to d	check			
02 Figuring out the new coolers under the counter turned to different setting to check Sanitizer in bucket - 200 ppm										
			reminder that anyplace v	vhe	re knive	s are use	ed to be the brigh	test		
	Good date marking in		, , , , , , , , , , , , , , , , , , ,				<u> </u>			
45/32			keep washable							
	Hot water 114 F									
42/45		ing unde	r behind at pins. Betweer	า						
W	General detailed cleaning under behind at pins. Between Cutting board on order and also shelving inside — ordered 6 months ago waiting									
COS	-		bottom drawer with raw n				<u> </u>			
42/	Clean inside drawers									
	Address shelving whe	re neede	d - 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 d	ry good	with handle							
	Dishmachine 200 ppm									
	Back room in plans to	d board	oard 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		ch will be	addressed - units turned	d do	wn to co	older sett	ing			
Received (signature)	See abov	⁄e	Print:				Title: Person In Charge/	Owner		
Inspected (signature)		ıtrick	Print:				Samples: Y N #	‡ collecte	ed	
			•				•			