Foll					e of													
\$50 Fire					n	Retail F	ood Esta	ablis	shm	ent	: In	sp	ecti	ion Report		First aid		
First Followup									- •					_	Allergy policy Vomit clean up			
								City	y o	o <b>f</b> F	Ro	ck	W	all		Employe		
Date:Time in:Time out:License/Point2/26/242:304:15Need												CPFM	$\begin{array}{ c c c c } \hline Food handlers \\ \hline B \\ \hline \end{array} \qquad Page \underline{1}  of \underline{2} \\ \hline \end{array}$					
					tion: 1-Routine	2-Follow Up	_	Needed? 2 3-Complaint 4-Investigation 5-CO/Construction								6-Other	TOTAL/SCO	RE
Establishment Name: Contact/Owner N						Name	ume: XNuml						Repeat Viola	tions:	101111,500			
Bull pen cafe     Rockwall Pail       Physical Address:     Pest control :						iks a							Follow-up: Yes	4/96/	Α			
1550 Airport Rd Rockwall, Tx Per city						$\mathbf{NO} = \mathbf{nc}$	N/a		N	<u>.</u>		oil - United Caters as	Į_	No Deservatorio	lation XV/ XV/	1.		
Mark					points in the OUT box for	r each numbered item	Mark	'√' a c	heckn	nark in	n appi	opri	ate bo	ox for IN, NO, NA, C	OS Mar	ite $\mathbf{R}$ = repeat vio k an $\mathbf{X}$ in appropriat		cn
Priority Items (3 Points) violations Require           Compliance Status								(	Comp	liance Status								
	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R		JN	N O	N A	C O S		Emple	oyee Health		R			
	1. Proper cooling time and temperature					12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting						employees;						
	-	_			2. Proper Cold Holding temperature(41°F/45°F)					-				13. Proper use of re	charge from	_		
V				See					~	,			eyes, nose, and mo State hand si					
				3. Proper Hot Holding temperature(135°F)									Prev	ıds				
	L	/			4. Proper cooking time	*				/	,			14. Hands cleaned	and proper	ly washed/ Gloves u	ised properly	
	L				5. Proper reheating pro Hours)			~	,			15. No bare hand c alternate method pu Gloves						
v	/				6. Time as a Public Hea					<u> </u>		Н						
	_				Ар			~	,			<ol> <li>Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required</li> </ol>						
		Т			7. Food and ice obtaine good condition, safe, and													
•					destruction Sysco,	RD				-1	_					nemicals		
V					8. Food Received at pro Checking	oper temperature				~	,			17. Food additives: & Vegetables Water	; approved a	and properly stored;	Washing Fruits	
					Protection	n from Contaminatio	n			~	'				es properly	identified, stored an	d used	
·					9. Food Separated & pr preparation, storage, di		ing food			_					Water	r/ Plumbing		
		+			10. Food contact surfact Sanitized at		leaned and				,		Γ	19. Water from app backflow device	proved sour	ce; Plumbing install	ed; proper	-
	11 Proper disposition of returned previously served or										20. Approved Sewa	<b>/ed</b> age/Wastew	vater Disposal System	m, proper	_			
reconditioned Discard								~				disposal						
0 I N N C U N O A O			N A	C O		iority Foundation	<u> </u>	oints) R	0	) I	Req N O	n N A	С				- 4	R
U N T			A	s	21. Person in charge pr	n of Knowledge/ Pers			1 1			A	O S		-	e Control/ Identific		-
-					and perform duties/ Ce	ç				~	<b>'</b>			Maintain Product T	Temperature		quale to	
Ľ					22. Food Handler/ no u 8 within 30 days		2	2				28. Proper Date Ma Need labels	U	ccurate, and calibrat	ad Chamical	_		
					Safe Water, Reco			~	,			Thermal test strips	5		eu, Chennical/			
ľ					23. Hot and Cold Wate 115, good press			<u> </u>			L	•	•	Prerequisite for O	peration			
					24. Required records and destruction); Packaged	vailable (shellstock tag	s; parasite		v						hment Perr	nit/Inspection Curr	ent/ insp posted	T
					Commercial	with Approved Proce	duree		v	<u>۱</u>				Needed?	neile Faui	pment, and Vendin	a	_
					25. Compliance with V HACCP plan; Variance	/ariance, Specialized P	rocess, and									cilities: Accessible a		
					processing methods; m									Equipped				
					Con	nsumer Advisory			2	2				32. Food and Non- designed, construct		ct surfaces cleanable d	e, properly	1
					26. Posting of Consum foods (Disclosure/Rem	ninder/Buffet Plate)/ A				~	,			Service sink or cur		stalled, maintained, facility provided	used/	+
		_			Ingredients upon re Core Items (1 Point		ire Correctiv	e Actio	on No	ot to 1	Exce	ed 9	0 Da	Equipped	on . Which	never Comes First		
			N A	C O		of Food Contaminati		R	C L	D I J N	N O	N A	C O			dentification		R
Т	/	+		S	34. No Evidence of Ins	sect contamination, roc	ent/other		1		,		S	41.Original contair	ner labeling	(Bulk Food)		-
					animals 35. Personal Cleanlines	ss/eating, drinking or t	obacco use	+		1			L		Physic	al Facilities		
					36. Wiping Cloths; pro	operly used and stored		+		~	·			42. Non-Food Con	•			T
		T			37. Environmental cont	tamination		+ +		~	1			43. Adequate venti	lation and l	ighting; designated a	areas used	+
		╉	$\neg$		38. Approved thawing Refrigerator	method		+ +		~	, 			44. Garbage and R	efuse prope	rly disposed; faciliti	es maintained	+
						er Use of Utensils				V	'			45. Physical facilit	ies installed	, maintained, and cl	ean	+
		Τ			39. Utensils, equipmen dried, & handled/ In us						,					constructed, supplied	l, and clean	1
┝┝					40. Single-service & size			+			-			Stocked au 47. Other Violation		u I		_
					and used	<u> </u>	,				~			N/a				
-	_	-	-	_														

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) James Guzman	Print: James Guzman	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: en cafe	Physical A <b>1550</b>	<sup>ddress:</sup> Airport Rd	City/State: Rockwall, Tx		License/Permit # Page		f_2_			
Item/Loc	ation	TEMPERATURE OBSERVA		1	Itom/I coot	Item/Location		Тетр			
	t refrigerator			Temp	Item/Loca	1011	10	шр			
	•	41	Slaw Franzer about b	39							
ΙΝά	acho cheese	40	Freezer chest h	tt 14							
1	Hot dogs	40									
_	erage Cooler	40									
S	team table	N/a									
F	Prep cooler										
Cł	nicken salad	39									
Р	otato salad	39									
Item		-	SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped, temperature greater than 101 in each room										
	Hand sinks equipped greater than 110										
	3 comp sink not set up, 115, using steramine tabs sani, strips current										
	Using red sani bucket filled at 3 comp sink										
	Divider between dirty dishes and hand sink										
W	Cleaning supplies stored above 3 comp sink Move clean towels from storing under chemicals										
W		-									
~ ~	Stored eggs on lowest shelf in cooler										
	Using disposable cutlery packaged individually Gloves onsite, using orange thermapro digital thermo										
32	Time to either sand or										
			nercial appliances, not rec	ommende	d using r	esidential insta	oot				
	Air curtains are operat		•• •		0						
	Using disposable boat	s, clam s	shells and foil								
	Food arrives covered a	and trans	ported on a cart from bbq	trailer to c	concessio	n stand					
28	Need labels on refrige	rated foo	ds, remember prep/open o	late plus 6	6 days the	en discard					
	Drinks consist of prepa		•								
	Cast and chips are prepackaged and all have labels on back										
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charg	ge/ Owner				
Inspected (signature)	(A)	ST	<sup>Print:</sup> Richard	d Hill		Samples: Y N	# collected				
Form EH-06	6 (Revised 09-2015)					*					