# Followup Fee \$50.00 after

## **Retail Food Establishment Inspection Report**

V	First aid kit
	Allergy policy
	Vomit clean up
V	Employee health

### First Followup

City of Rockwall

					1		•	9.09	Ο.		••	٠.٠		<b></b>		⊏IIIDIOy€	<del>te neam</del>	
8,	te: <b>/2</b>	1/	/2	3	Time in: 2:45	Time out: <b>4:45</b>	FS-94								CPFM 1	Food handlers	Page 1	of _2_
Establishment Name: Contact/			3-Complaitact/Owner N	Vame:	4-	-Inve	estig	ation	n	5-CO/Constr Number of Number of		6-Other	TOTAL/S					
Bullpen Cafe James Guzma Physical Address: Pest control:							an	Но	od		G	reas	se trap :/ waste oil	violations	Follow-up: Yes	10/9	0/A	
	ĬO Ai	irpor	rt Rd	Roc	kwall, tx 75087	City Contr	act		N/A	١		N/	A			No 🗌		
Ma					Status: Out = not in co points in the OUT box for	ompliance IN = in compliance reach numbered item	Mark '	O = not $\checkmark$ a ch						ox for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>O</b>	corrected or COS M	ark an $\mathbf{R}$ = repeat vio	olation $W = V$ te box for $R$	Watch
Co	mnli	ionee	e Sta	tuc	Prio	ority Items (3 Point	s) violations	Requi		nmea Compl				tive Action not to e	exceed 3 de	ays		
O U	I I N	N O	N A	C		mperature for Food Sa	fety	R	O	I	N O	N A	С		Emi	oloyee Health		R
Т				S	1. Proper cooling time a	legrees Fahrenheit) and temperature			Т				S	12. Management,	•	oyees and conditional	l employees;	
		~				-				~				knowledge, respo	nsibilities,	and reporting		
	~				2. Proper Cold Holding See	g temperature(41°F/ 45°	F)			~				13. Proper use of eyes, nose, and n		and exclusion; No dis	scharge from	
		_			3. Proper Hot Holding t	temperature(135°F)		<u> </u>		L				Need state				
		<b>/</b>			4. Proper cooking time			$\vdash$								ontamination by Har erly washed/ Gloves		
		~			5. Proper reheating prod	•	165°F in 2	_		~						h ready to eat foods		
		~			Hours)					~						llowed (APPROVEI		)
		~			6. Time as a Public Hea	alth Control; procedures	& records							Highly Susceptible Populations				
					Ap	oproved Source				_				16. Pasteurized for Pasteurized eggs		prohibited food not of	fered	
					7. Food and ice obtaine		e: Food in									•		
	~				good condition, safe, ar	nd unadulterated; parasi	te								(	Chemicals		
					destruction Restura  8. Food Received at pro									17. Food additive	s: approved	and properly stored:	Washing Fru	its
	~				Checked upon d	_				~				& Vegetables Water only		pp		
					Protection	n from Contamination				~						y identified, stored a	nd used	
	~				9. Food Separated & pr preparation, storage, dis	· A	ng food							0.0.0.0.0	Wat	er/ Plumbing		
3					10. Food contact surfac	ces and Returnables ; Cl ppm/temperature	eaned and			~				backflow device		urce; Plumbing instal	led; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previously s	served or <b>tely</b>			~				20. Approved Sev disposal	wage/Waste	ewater Disposal Syste	em, proper	
Priority Foundation Items (2 Poi								ints) ı	violai	tions	Req	uire	Cor	rrective Action wit	thin 10 day	VS		
O U	I N	N O	N A	CO	Demonstration	n of Knowledge/ Perso	nnel	R	O U	N	N O	N A	CO	Food 7	Temperatu	re Control/ Identifi	cation	R
Т	~			S	21. Person in charge pro and perform duties/ Cer				Т	~			S	27. Proper cooling Maintain Product		sed; Equipment Ade	equate to	
	~				22. Food Handler/ no u	nauthorized persons/ pe	ersonnel				~			28. Proper Date N	Marking and	l disposition		
			<u> </u>		Safe Water, Reco	ordkeeping and Food P	ackage		2				1	29. Thermometers Thermal test strip		accurate, and calibra	ted; Chemical	/
					23 Hot and Cold Water	Labeling	assura safa		_					No thermo,	no stri	ps		
	~				23. Hot and Cold Water Good pressure 24. Required records av										•	t, Prerequisite for C	•	ad .
	•				destruction); Packaged Commercial	Food labeled				~				Not posted		•		ed
					25. Compliance with V		ocess, and							31. Adequate han		acilities: Accessible		
	~				HACCP plan; Variance processing methods; ma				2					supplied, used Need Soap	dispens	er &soap		
					Cons	sumer Advisory				~				32. Food and Nor designed, constru		act surfaces cleanabl sed	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi Available by request	er Advisories; raw or ur inder/Buffet Plate)/ Alle t	nder cooked ergen Label			~						installed, maintained g facility provided	, used/	
0	I	N	N	С	Core Items (1 Poin	nt) Violations Requir	re Corrective	Action	n Not		xce	ed 90 N	<i>Da</i>	ys or Next Inspec	tion , Whi	chever Comes First		R
U T	N	0	A	o s		of Food Contaminatio			U T	N	0	A	o s			Identification		
	•				34. No Evidence of Inso animals	,				~				41.Original conta	iner labelin	g (Bulk Food)		
	•				35. Personal Cleanlines		bacco use									sical Facilities		
1					36. Wiping Cloths; prop				1					42. Non-Food Co				
	~				37. Environmental cont	tamination				~				Î		lighting; designated		
		~			38. Approved thawing i	method				~				44. Garbage and l	Refuse prop	perly disposed; facilit	ies maintained	i
					Prope	er Use of Utensils			1					45. Physical facil	ities installe	ed, maintained, and c	lean	
	~				39. Utensils, equipment dried, & handled/ In us					~				46. Toilet Faciliti	es; properly	constructed, supplie	d, and clean	
	~				40. Single-service & sin and used	ngle-use articles; proper	rly stored					~		47. Other Violation	ons			

### Retail Food Establishment Inspection Report

# City of Rockwall

Received by: James Guzman	Print: James Guzman	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill	Print: James Guzman	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: en Cafe	Physical A	Address: Airport Rd	City/State: Rockwa	ıll, Tx	License/Permit # FS 9409	Page <u>2</u> of <u>2</u>				
		l	TEMPERATURE	OBSERVATIONS			<u> </u>				
Item/Loca	ation	Temp	Item/Location	Temp	Item/Lo	cation	Temp				
Glass m	nerchandiser	32									
Ch	est Freezer	13									
		HTT									
	All items	пп									
		Ol	SERVATIONS AND (	CORRECTIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			OUR ATTENTION IS DIR	ECTED TO	THE CONDITIONS OBSE	ERVED AND				
	All 3 air curtains are w										
	3comp sink setup 120		uats sani tablets								
31	Hand sink equipped,			soap							
42/45	General detail cleanin				uipmen	 t					
45	Replace floor drain cover										
45	Need 2 new face plate on quad plug on backsplash										
	Menu will consist of the following: Smoked meats, brisket, pork and chicken.										
	Sides consist of potato salad, slaw, mac-n-chz, pinto beans, green beans, chix salad										
	General menu items, Sandwiches, Tacos, and nachos  Need state poster at hand sink										
	Need SOP for moving		ween trailer and b	ullpen cafe							
45	Seal around serving w										
	All warewashing to be		•								
	No fries served in bull										
	Restrooms equipped b										
	Food purchased from Resturant Depot. Transport in coolers between store and bullpen cafe.  Observed temps during transport, use ice to keep food cold										
	•	<u> </u>									
	Working on relationsh  New equipment in kito	-		viii be delivered.							
	New equipment in kitc	ileii iiius	ot be Nor Certified								
Received (signature)	James G	uzm	an Jar	nes Guz	ma	Title: Person In Charg	ge/ Owner				
Inspected (signature)	by:	41	) Print: Ric	hard Hill		Samples: Y N					