## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:	1/2	) ()	23	Time in: 11:00	Time out: 12:35		FS-8							Est. Type	Risk Category	Page 1	of <b>2</b>
							In I				Inve	etia	otio	n	5-CO/Construction	6-Other	TOTAL /S	CODE
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Cotton Patch Cafe						_					11	* Number of Repeat Viola  ✓ Number of Violations Co	TOTAL/SCORE					
Ph	Physical Address: Pest control: 909 E I-30 Rockwall, TX Ecolab/ 1-11-23/mor							nthly Hood Grease			to	reas	e trap : ovide @ FU	15/85/B				
Ma	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  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch  Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												Vatch					
					Pric	ority Items (3	Points	s) violations	Requ	_					tive Action not to exceed 3 day	es .		
O U	U N O A O Time and Temperature for Food Safety						R	U	N	lianc N O		CO	Emplo	Employee Health				
3				S	1. Proper cooling time		11)			Т	12. Management, food employees and conc knowledge, responsibilities, and reporting						employees;	
	~		2. Proper Cold Holding temperature(41°F/45°F)					F)			13. Proper use of restriction and exclusion; No diseyes, nose, and mouth					charge from		
	~				3. Proper Hot Holding	temperature(135	°F)								•	tamination by Har	nds	
	·				4. Proper cooking time	and temperature	:			3				Π	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly			
	~				5. Proper reheating pro Hours)	ocedure for hot ho	olding (1	65°F in 2			15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE						,	
	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations						
					Aj	oproved Source					16. Pasteurized foods used; prohibited food not a Pasteurized eggs used when required						fered	
	/				7. Food and ice obtaing good condition, safe, a	nd unadulterated					eggs cooked							
					destruction Benel	Keith							П	1		nemicals	Weshing Emi	40
	~				8. Food Received at pr						~				17. Food additives; approved a & Vegetables water only	ina property storea;	wasning Frui	ts
		Protection from Contamination								~				18. Toxic substances properly	identified, stored ar	id used		
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plui							
	~				10. Food contact surface Sanitized at 200			aned and			~				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	~	11. Proper disposition of returned, previously served or reconditioned discarded					erved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper		
					Pr	iority Founda	tion It	tems (2 Po	_						rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowledge	Person	mel	R	U T	N	N O	N A	C O S	Food Temperature	e Control/ Identific	eation	R
	~				21. Person in charge p and perform duties/ Co 1/need on du	ertified Food Mar	nager/ P			2					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no u	inauthorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and o			
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrat	ed; Chemical/					
	23. Hot and Cold Water available; adequate pressure, sa			ssure, safe							Permit Requirement,	Prerequisite for O	peration					
	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			parasite			Π				30. Food Establishment Perr	mit (Current/insp re	eport sign post	ted)		
						with Approved					ı		l			pment, and Vendin		
	~				25. Compliance with V HACCP plan; Varianc processing methods; m	e obtained for spe	ecialized			2					31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
					Cor	sumer Advisory	7				~				32. Food and Non-food Contac designed, constructed, and use		e, properly	
	~				26. Posting of Consum foods (Disclosure/Ren						~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
					Core Items (1 Poi	nt) Violations	Require	e Corrective	Actio.	n Noi	t to E	Exce	ed 9	0 Da	l lys or Next Inspection , Which	never Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contan	ninatior	ı	R	O U T	N	N O	N A	C O S	Food I	dentification		R
	~			~	34. No Evidence of Insanimals	sect contaminatio	n, roder	nt/other			~				41.Original container labeling	(Bulk Food)		
	~				35. Personal Cleanline	ss/eating, drinkin	g or tob	acco use							Physic	cal Facilities		
1					36. Wiping Cloths; pro	perly used and st	tored			1					42. Non-Food Contact surface	s clean		
1					37. Environmental con	tamination				-	~				43. Adequate ventilation and l	ighting; designated	areas used	
H	~				38. Approved thawing	method			+	1	Ť	-		_	44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	
	_					TI 0.Y7	1			1	1				45. Physical facilities installed	, maintained, and cl	ean	
					Prop 39. Utensils, equipmer	er Use of Utensi at, & linens; prop		d, stored.		1					46. Toilet Facilities; properly of			
	~				dried, & handled/ In u	se utensils; prope	erly used	1			~				47. Other Violations	, , , ,		
1	~				and used	<sub>5</sub> ic asc articles.	, рторсп	., stored			~				Guier violations			

## **Retail Food Establishment Inspection Report**

Received by: (signature) Ruben Hirst	Ruben Hirst	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: On Patch Cafe	Physical A 909  -		City/State:	all TX	License/Permit # FS-8777	Page	<u>2</u> of <u>2</u>			
Cotton Patch Cafe 909 I-30 Rockwall, TX FS-8777 TEMPERATURE OBSERVATIONS											
Item/Location     Temp F     Item/Location     Temp F     Item/Location     T											
fry col	d top/fish/beef	41/41	squash	169	chicken cooked 1			197			
chi	cken/chicken	41/41	baked potatoes	158	2 door reach in cooler/brisket/cheese			41/41			
und	der/corn dog	41	rice	152	2 door reach in/milk			40			
reach	in freezer ambient	14	Salad cold top/pico	41	cold wells/sour cream/shredded cheese			39/46			
hot h	olding reach in/corn	177	cut tomatoes/ cheese	41/41	WIC/broccoli rice		ice	40			
ric	ce/meatloaf	158/169	hamburger cold top/diced chicker	41	Mac n cheese/raw chicken		cken	41/40			
	gravy	157	cut tomatoes/ham	41/41	Squash			40			
steam	table/mashed potatoes	158	diced chicken bagged on counter	chicken bagged on counter 74-81		IF/ambien	t	6			
	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED A	ND			
	Dishwasher hand sink	100 F wit	h soap and paper towels. I	Post healt	h employ	yee poster at han	d sink				
	Dishwasher sanitizi	ng at 10	0 ppm chlorine sanitize	r							
37	Ice machine sliding panels	and door/	paint is chipping. Replace to pre	event physi	cal contan	nination of peeling p	aint.				
31	Avoid placing utensils in hand sinks. To use only for hand washing										
31	Prep hand sink 108 F with	paper tow	els. Need soap at hand sink. W	ll buy a pur	mp soap u	ıntil supplies are del	ivered				
	3 comp sink hot wa	ter at 15	i0 F with sani sink setu <mark>រ</mark>	to 200	ppm qu	ıats					
1/27	Diced chicken cooked 1.5 ho	urs ago. Di	ced then placed in baggies. Must a	ggressively	cool/2 hou	rs to 70F then 4 hours	to 41F				
	Placed in freezer to reach	n 70 within	2 hour time frame at inspection	n @ end c	of inspection	on, chicken @ 31-	42F				
14/36			h hands. Store wiping cloths in sani buckets								
			glove system to handle								
2			old hold TCS foods at 41F or below. Small								
45	Missing grout in coo	ok line/fo	ood debris/to address								
			0+F with soap and paper	er towels	<u> </u>						
42	Need to Clean insid				<u>-</u>						
44			pster/debris and trash								
45	Need to clean floor										
42	Clean in/around/on		ent								
45	Clean floor drains										
Received	· ·		Print:			Title: Person In Charge	e/ Owner				
(signature)	Ruben Hirst		Ruben	<u>Hir</u> st	• •	Managei	<u> </u>				
Inspected (signature)		ten 1	RS Christy Co	ortez	RS						
Form EH 06	6 (Revised 09-2015)	g, 1	ormoty O	JI (UZ,	1 10	Samples: Y N	# collect	ed			