



**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Olivia Linn</i>	Print: <b>Olivia Linn</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Cotton Patch Cafe</b>	Physical Address: <b>909 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8777</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/squash casserole	41/42	beef cutlet	41	gravy/baked potatoes	156/187
Mac n cheese	41/41	fish	50	rice/soup	149/162
raw chicken	41	under/corndogs	37	salad cold top/lettuce	41
cheese	41	chicken/chicken	41/41	cut tomatoes/cheese	41/41
tomatoes	41	reach in freezer ambient	12	sandwich cooler/cheese	50
dressing	41/42	reach in hot holding/baked potatoes	197/914	tomatoes/pico	41/41
WIF ambient	-7	gravy/corn	168/172	under/chicken/chicken	41/41
fry cold top/chicken	41	steam wells/corn	139	reach in cooler/all TCS	46-52

**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:
	Warewash hand sink 105 F equipped. need to post employee health poster
31	Keep hand sinks accessible/ no utensils or other items to be stored in hand sinks
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink at 120F
45/42	Need to clean floors drains(could attract pests), sinks, dish pit, mold on walls behind dish pit
18	3 comp sink setup too strong/well over 400ppm quats. COS to 200ppm quats. Employee had hand poured quats in.
	Refilled dispenser to dispense properly
2	Fish in cold top in shallow pan/placed there 30 minutes prior. Everything else in deep pan at 41F. Placed in deeper pan and added ice slurry under
	Fish to be used within 4 hours and only small amounts
45/34	Missing grout in cook line/lots of food debris and standing water. Could attract pests
42	Need to clean in/around/on equipment. Need to clean inside coolers and gaskets
45	Need to replace wall tiles by salad cooler
7	Sliced cheese in sandwich coldtop/moldy/discarded
2	All TCS in reach in cooler by salad cold top discarded as not cold holding at 41F or below/stored from last night
	To go hand sink 100F equipped
42	Need to clean under shelves, under prep areas
	Drink hand sink 112F equipped
45	Repair/seal holes in walls, broken corner edging
44/34	Garbage dumpsters to be kept clean/grease and such on concrete in front of Dumpster and grease receptacle
20	Mop sink can overflow at night when dumping mop water filled with food debris and flow out back door
	Must keep all mop water and food debris inside and flowing down mop sink/food debris and grease out back door
32	Address cutting boards where discolored/badly scored. Some rust on shelves in WIC
	Sani buckets at 200 ppm quats
2	expo cold well/sour cream 50, cheese 50
	Ice slurry under not touching pans. COS as had been out an hour/to be used within 4 hours
	dessert cooler/creamer 41F

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