## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

8/8/2023 10:40			Time out: License/Po 12:55 FS-8										Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N						4-	Inve	stig	ation	n	5-CO/Construction   6-Other   TOTAL/SCO   * Number of Repeat Violations:	ORE				
Co	Cotton Patch Cafe						·ume.						✓ Number of Violations COS:	/R		
Ph 90	ysic 9 I-	al A 30	ddre Ro	ss: ckw	all, TX	Tei		to email		Ho Dr Pow	od erwash/	6-2023	G So	rease uthv	se trap : Follow-up: Yes V No No	,, D
M					tatus: Out = not in compoints in the OUT box for e	npliance IN = in	complia	nce No	0 = not						pplicable $COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R$	itch
IVI	IK U	пе ар	ргор	riate	•										tive Action not to exceed 3 days	
О	Î	iance N	N	С	Time and Temp	perature for Fo	ood Saf	etv etv	R	О		N	N	С		R
U T	N	О	A	o s	(F = deg	grees Fahrenhei		,		U T		0	A	o s	Employee Health	
	~				Proper cooling time ar	nd temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding t	temperature(41°	°F/ 45°I	F)							13. Proper use of restriction and exclusion; No discharge from	
3											~				eyes, nose, and mouth	
	~				3. Proper Hot Holding te	emperature(135°	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	nd temperature					~				14. Hands cleaned and properly washed/ Gloves used properly <b>Qloves used</b>	
		/			5. Proper reheating proce Hours)	edure for hot ho	olding (1	165°F in 2			1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
					6. Time as a Public Heal	th Control: proc	cedures	& records								
	~					, p					I				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					App	roved Source					~				Pasteurized eggs used when required eggs COOKed	
					7. Food and ice obtained good condition, safe, and										aggo oconod	
3					destruction	i unadunciaco,	, parasit	C							Chemicals	
					8. Food Received at prop	per temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	′				check at recei	pt					~				water only	
						from Contamin				3					18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pro- preparation, storage, disp			g food							Water/ Plumbing	
	~				10. Food contact surface: Sanitized at <u>200</u> p	s and Returnable pm/temperature	les ; Cle e	aned and			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of					2					20. Approved Sewage/Wastewater Disposal System, proper	
	_				reconditioned disca	arded				3					disposal	
О	I	N	N	С	Prio	rity Founda	tion I	tems (2 Po	ints) v	iolai O		Req	uire N	Cor	rrective Action within 10 days	R
U T	N	0	A	O S	Demonstration					U T		0	A	o s	Food Temperature Control/ Identification	
	~				21. Person in charge presand perform duties/ Cert						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no una	authorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and disposition	
					Safe Water, Record	dkeening and l	Food Pa	ackage							29. Thermometers provided, accurate, and calibrated; Chemical/	
						Labeling									Thermal test strips digital	
	~				23. Hot and Cold Water	available; adeq	uate pre	essure, safe							Permit Requirement, Prerequisite for Operation	
	~				24. Required records ava destruction); Packaged F		ck tags;	parasite			~				30. Food Establishment Permit (Current/insp report sign posted 12/31/2023	d)
					Conformance wi										Utensils, Equipment, and Vending	
	~				25. Compliance with Variance of HACCP plan; Variance of processing methods; mar	obtained for spe	ecialized			2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consu	umer Advisory	7			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer					$\vdash$					33. Warewashing Facilities; installed, maintained, used/	+
	_				foods (Disclosure/Reminin menu				Ш		_				Service sink or curb cleaning facility provided	⊥
О	I	N	N	С	Core Items (1 Point	t) Violations I	Require	e Corrective	Action R	Not	_	xce	ed 90 N	<i>Da</i>	ays or Next Inspection , Whichever Comes First	R
U T	N	0	A	o S		f Food Contan				U T		0	A	o S	Food Identification	
1					34. No Evidence of Insec animals	ct contamination	n, roder	nt/other			•				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness			acco use							Physical Facilities	
	~				36. Wiping Cloths; prope	erly used and st	ored			1					42. Non-Food Contact surfaces clean	
	~				37. Environmental conta	mination					~				43. Adequate ventilation and lighting; designated areas used	
	~				38. Approved thawing m	nethod				1					44. Garbage and Refuse properly disposed; facilities maintained	
					Proper	r Use of Utensil	ls			1					45. Physical facilities installed, maintained, and clean	+
	_				39. Utensils, equipment, dried, & handled/ In use	& linens; prope	erly use			Ė					46. Toilet Facilities; properly constructed, supplied, and clean	
						atelisiis, prope	erly used	1		ı	~					
	~				40. Single-service & sing and used						~				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

	ment Name: On Patch Cafe	Physical A 909  -		City/State: Rockwa	ıll TX	License/Permit # FS-8777	Page	2 of <u>2</u>			
- Cotte	on care	000 1	TEMPERATURE OBSERVA		, 173	1 0 0177					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F				
WIC/s	quash casserole	41/42	beef cutlet	41	gravy/baked potatoes			156/187			
Ma	ac n cheese	41/41	fish	50	rice/soup			149/162			
ra	aw chicken	41	under/corndogs	37	salad cold top/lettuce			41			
	cheese	41	chicken/chicker	41/41	cut tomatoes/cheese			41/41			
-	tomatoes	41	reach in freezer ambient	12	sandv	vich cooler/che	ese	50			
	dressing	41/42	reach in hot holding/baked potatoes	197/914	tomatoes/pico			41/41			
W	IF ambient	-7	gravy/corn	168/172	under/chicken/chicken		en	41/41			
fry c	old top/chicken	41	steam wells/corr	139	reach in cooler/all TCS			46-52			
_		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN'	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED A	ND			
	Warewash hand sir	nk 105 F	equipped. need to pos	t emplo	yee hea	lth poster					
31	Keep hand sinks ac	cessible	e/ no utensils or other it	ems to b	e stored	d in hand sinks					
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
	3 comp sink at 120F										
45/42	Need to clean floors of	drains(co	uld attract pests), sinks, d	sh pit, m	old on wa	alls behind dish p	oit				
18	3 comp sink setup too stro	ng/well ove	er 400ppm quats. COS to 200pp	m quats. E	mployee h	ad hand poured qua	ıts in.				
	Refilled dispenser t	o disper	nse properly								
2	Fish in cold top in shallow pan/pla	ced there 30 r	ninutes prior. Everything else in deep pa	n at 41F. Plac	ed in deeper	pan and added ice slurry ι	under				
			urs and only small amo								
			ts of food debris and st			•					
42			equipment. Need to o	lean inis	sde coo	lers and gaske	ts				
45	Need to replace wa										
7			coldtop/moldy/discarde								
2			cold top discarded as not cold	holding at	41F or be	elow/stored from las	st nigh	<u>nt</u>			
	To go hand sink 10		•								
42			s, under prep areas								
4-	Drink hand sink 112		•								
45	•		proken corner edging		<u> </u>						
44/34			n/grease and such on concret								
20	· ·		nen dumping mop water filled								
20	Must keep all mop water and food debris inisde 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											
Received (signature)			Olivia L	inn		Title: Person In Charge/Manager					
Inspected (signature)		tez. 1	RS Christy Co	ortez.		<u> </u>					
	6 (Payisad 09 2015)	0,'	- 2.7	,	-	Samples: Y N #	# collect	ed			