Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

		/20					FS-8							Est. Type Risk Category Page 1 of	2	
Pu	rpo	se o	f Ins	spec		ollow Up	3-Compla	_	4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE	
		ishm ON			ı Cafe	Co	ntact/Owner N	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	_	
Ph QO	ysic	al A	ddre	ess:	kwall, TX	Pest cor	ntrol : o/monthly		Ho	od litec/3	Smo	Gre	ease	e trap : Follow-up: Yes as info	/B	
30.						TAT : I	lionoo	O = not						pplicable COS = corrected on site R = repeat violation W-War	tch	
Ma	rk tl	he ap	prop	riate	points in the OUT box for each nun	nbered item	Mark '	'√' a ch	eckma	ark in	appr	opriat	e bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R		
Co	mpli	iance	e Sta	tus	Priority Ite	ems (3 Poin	its) violations	Requi	_			Corr Stati		ive Action not to exceed 3 days		
O U	I N	Time and Temperature for Food Safety			R	U	0 I N U N O		A	CO	Employee Health					
Т				S	1. Proper cooling time and temp				T				S	12. Management, food employees and conditional employees;		
3										~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding tempera	ture(41°F/ 45	°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
					2 P	(1250E)		Ш						eyes, nose, and model	_	
	~			3. Proper Hot Holding temperature(1			,							Preventing Contamination by Hands		
		~			4. Proper cooking time and temp	perature				•				14. Hands cleaned and properly washed/ Gloves used properly		
	,				5. Proper reheating procedure for Hours)	or hot holding	(165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
	_				6. Time as a Public Health Cont	rol: procedure	es & records									
	~													Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					Approved S	Source				~				Pasteurized eggs used when required		
					7. Food and ice obtained from a	pproved source	ce; Food in					_		eggs cooked		
	~				good condition, safe, and unadul destruction BeneKeith	lterated; paras	site							Chemicals		
					8. Food Received at proper temp	perature		\vdash				<u> </u>		17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt					~				& Vegetables water only		
					Protection from C	ontamination	1		3					18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, p		ring food									
	~				preparation, storage, display, and									Water/ Plumbing		
	~				10. Food contact surfaces and R Sanitized at <u>200</u> ppm/tem		Cleaned and		3					19. Water from approved source; Plumbing installed; proper backflow device		
	_				11. Proper disposition of returne reconditioned	ed, previously	served or			,				20. Approved Sewage/Wastewater Disposal System, proper disposal		
						1 1	T. (2.D.			Ļ			~	^		
0	I	N	N	С				R R	0	I	N	N	C	rrective Action within 10 days	R	
U T	N	0	A	o s	Demonstration of Know				U T	N	0		o S	Food Temperature Control/ Identification		
	~				21. Person in charge present, de									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					and perform duties/ Certified Fo				2							
	<u> </u>					ood Manager/	Posted		2	-				28. Proper Date Marking and disposition		
	~				and perform duties/ Certified Fc 2 22. Food Handler/ no unauthoriz	zed persons/ p	Posted		2	~				28. Proper Date Marking and disposition		
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result ina \$50 fee.

Received by: (signature) Keri Osborne	Keri Osborne	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 E		City/State: Rockwa	all, TX	License/Permit # FS-8777	Page <u>2</u>	of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS	•						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion		emp F			
WiC/Mac n cheese		42	beef	41	mashed potatoes			66			
mashed potatoes		54-72 47-49	hot holding reach in/rice	+				47			
	meatloaf		potatoes	169	grill cold top/pico			37			
b	broccoli rice		WIF ambient	6	grilled onions			<u>40</u>			
	chicken	34	salad cold top/cut tomatoes	38	under/chicken/chicken		en 39	9/37			
	tomatoes	39	pico	39	2 door cooler/Mac n cheese		se Z	<u>41</u>			
rea	reach in freezer		under/pasta	41	roast beef		4	41			
fry co	old top/chicken/fish	41/41	hot wells/rice	158	2 doo	r cooler/creame	er 2	41			
T ₄	<u> </u>		SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Dishwasher hand s	ink 100-	-F								
19	Hot water leaking from dishwasher hand sink from spigot										
	Dishwasher sanitizi	ng 100	opm chlorine sanitizer								
42	Clean dishwasher strainer basket										
	3 comp sink 123 F with sani sink setup to 200 ppm quats										
	Sani buckets setup to 200 ppm quats										
	Prep hand sink 107 F										
1	Precooked items by WIC door discarded as undetermined if ever made it to 41F or below.										
27	Must aggressively co	ol using s	shallow metal pans, no lids	s, take tei	mps ofte	n/move closer to f	ans				
45	Missing grout/food	debris.	Clean floors under equi	pment/b	<u>ehind d</u>	ishwasher					
45	Clean walls behind		<u> </u>								
32			e when badly discolore			cored					
42			ent and degrease arour								
18	· · ·		ore chemicals low and s	eparate	/not on	clean dish rack					
	To go hand sink 100+F										
	Back storage hand sink 100+F										
	Front hand sink 107 F										
37	+										
32											
W	Watch dumpster area/oil runoff, etc										
Received	l bv:		Print:		1	Title: Person In Charge/ C)wner				
(signature)				born	e l	Manager					
Inspected	d by:		Print:	~ ~ ~ ~ ~		<u> </u>					
(signature)		tez, 1	RS Christy Co	ortez.	RS	Complex V N "	allant 1				
	6 (Revised 09-2015)	0 -				Samples: Y N # c	ollected				