

Retail Food Establishment Inspection Report

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

Date: 8/9/2022	Time in: 10:00	Time out: 11:10	License/Permit # FS-8777	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Cotton Patch Cafe	Contact/Owner Name:	* Number of Repeat Violations: _____	16/84/B
Physical Address: 909 E I-30 Rockwall, TX	Pest control : EcoLab/monthly	Grease trap : city has info	

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 Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						3					
	✓					Water/ Plumbing					
	✓					3					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						Consumer Advisory					
	✓					2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					W					
Proper Use of Utensils						Other Violations					
	✓					1					
	✓					✓					
	✓					✓					

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WiC/Mac n cheese	42	beef	41	mashed potatoes	166
mashed potatoes	54-72	hot holding reach in/rice	167	soup	147
meatloaf	47-49	potatoes	169	grill cold top/pico	37
broccoli rice	46-49	WIF ambient	6	grilled onions	40
chicken	34	salad cold top/cut tomatoes	38	under/chicken/chicken	39/37
tomatoes	39	pico	39	2 door cooler/Mac n cheese	41
reach in freezer	11	under/pasta	41	roast beef	41
fry cold top/chicken/fish	41/41	hot wells/rice	158	2 door cooler/creamer	41

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:
	Dishwasher hand sink 100+F
19	Hot water leaking from dishwasher hand sink from spigot
	Dishwasher sanitizing 100 ppm 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 cool using shallow metal pans, no lids, take temps often/move closer to fans
45	Missing grout/food debris. Clean floors under equipment/behind dishwasher
45	Clean walls behind coolers and prep areas
32	Clean cutting boards/replace when badly discolored and or badly scored
42	Clean in/around/on equipment and degrease around fryers
18	Label all spray bottles. Store chemicals low and separate/not on clean dish rack
	To go hand sink 100+F
	Back storage hand sink 100+F
	Front hand sink 107 F
37	Cover alcohol bottles nightly
32	Rusty shelves inside coolers
W	Watch dumpster area/oil runoff, etc

Received by: (signature) <i>Keri Osborne</i>	Print: Keri Osborne	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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