Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/12/2021		21	Time in:	Time out: 10:55		License/Permit # FS-8777							Est. Type Risk Category Page 1 of 2	<u>-</u>		
			3-Complai			-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E					
Establishment Name: Cotton Patch Cafe								* Number of Repeat Violation ✓ Number of Violations COS:					* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 909 E I-30 Rockwall, TX Pest control: Ecolab/ monthly							Hood Grease Southv					se trap : Follow-up: Yes I 11/89/	<u></u>			
M					Status: Out = not in compoints in the OUT box for or Prior	ach numbered it		Mark '		eckm	nark in	appı	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watel ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
O U	Compliance Status O I N N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety					R	О	Complianc O I N U N O		N C A O		Employee Health				
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
-					2. Proper Cold Holding temperature(41°F/ 45°F)					-					13. Proper use of restriction and exclusion; No discharge from	
	•				3. Proper Hot Holding temperature(135°F)										eyes, nose, and mouth	
	~	V			4. Proper cooking time a						·				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating procedure for hot holding (165°F in 2							~				Is. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	Hours) 6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations					
					App	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained	I from approved					<u> </u>				eggs cooked	
	~				good condition, safe, and destruction BeneK	eith									Chemicals	
				8. Food Received at proper temperature check at receipt						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
	Protection from Contamination				C 1		3					18. Toxic substances properly identified, stored and used				
W	Pood Separated & protected, prevented during food preparation, storage, display, and tasting				g 100d							Water/ Plumbing				
	~				10. Food contact surface Sanitized at 200 p	es and Returnable opm/temperature	les ; Clea e	ned and			~			ī	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca	f returned, previ arded	iously sei	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		_	_									_	_			
	_				FIIC	ority Founda	tion Ite	ems (2 Po		_	_	_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personr	nel	ints) 1	o O U T	I J N	Req N O	n N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		0	Demonstration 21. Person in charge pre and perform duties/ Cert 2	of Knowledge/ esent, demonstra tified Food Mar	/ Personn ation of k nager/ Po	nel nowledge, ested		O U	I J N	N	N	C 0		R
	N	N O		0	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	/ Personn ation of k nager/ Po	nel nowledge, ested		O U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	ment Name: On Patch Cafe	Physical A 909 E		City/State: Rockwa	II, TX	License/Permit # FS-8777	Page ₋	<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp F		
WIC/n	nac n cheese	39	rice	165		er/raw chick	_	38		
be	eef/potatoes	36/36	steam well/rice	155	rav	w pork/beet	f	38/38		
ra	aw chicken	35	soup	160	reach	in cooler/chee	se	40		
W	/IF ambient	-15	salad cold top/egg	36	Ma	ac n cheese)	39		
fish	cold top/fish	38	pico/corn	38/39	front cold wells/sour cream			41		
	egg wash	40	under/cut lettuce	40	reach in cooler/milk			41		
	in freezer ambient	9	meat cold top/turkey	36						
reach	in warmer/potatoes	179	cut tomatoes	36						
			SERVATIONS AND CORRECTI		IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	ED AN	(D		
- 1 (41110-61	Hand sink 100 F									
18		es and	store chemicals low and	l senara	te					
			sket/avoid leaving food			t/could attract p	ests			
12/01	3 comp sink 129 F	aton bu	onogavora roaving rood	4001100	vorriigii	roodia attiaot p	0010			
W	•	IF. Cur	rently working on.							
	Condensation in WIF. Currently working on. prep hand sink 139+ F.									
	Sani bucket 200 pp		,							
45	Replace caulking be									
45	Clean floors/walls tl		•							
39	-									
W										
36	Store wiping cloths	in sani l	oucket, avoid storing dir	ty overn	ight on	prep line				
39	Discard frayed uten	sils/spa	tulas							
	Dishwasher sanitizi	ng at 10	00 ppm bleach							
32	32 Discard badly scored/discolored cutting boards									
45	45 Missing grout/food debris. Gaps in walls, seal									
	42 Clean in/around/on equipment									
34 Fruit flies										
42/34 Clean floor drains/fruit flies										
37	Hang mops to dry									
Drink hand sink 123 F										
	Soda/tea nozzles WRS daily, beer taps maintained, cleaned by supplier									
Received	•		Print:			Title: Person In Charge/	Owner			
(signature)	Clint Palmer		Clint Pa	<u>ıl</u> meı		Manager				
Inspected (signature)	Clint Palmer this Christy Cor	ton 1	Print:	ortoz		<u> </u>				
	Cru Usty COV	10g, 1	RS Christy Co	JI LUZ,	110	Samples: Y N #	collecte	:d		