

Retail Food Establishment Inspection Report

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

Date: 8/12/2021	Time in: 9:30	Time out: 10:55	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: _____	11/89/B
Physical Address: 909 E I-30 Rockwall, TX	Pest control : Ecoclab/ monthly	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
	✓						✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
W						Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
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					
1							✓				
	✓					Physical Facilities					
1						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Clint Palmer</i>	Print: Clint Palmer	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	39	rice	165	under/raw chicken	38
beef/potatoes	36/36	steam well/rice	155	raw pork/beef	38/38
raw chicken	35	soup	160	reach in cooler/cheese	40
WIF ambient	-15	salad cold top/egg	36	Mac 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
reach in freezer ambient	9	meat cold top/turkey	36		
reach in warmer/potatoes	179	cut tomatoes	36		

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:
	Hand sink 100 F
18	Label all spray bottles and store chemicals low and separate
42/34	Clean dishwasher catch basket/avoid leaving food debris overnight/could attract pests
	3 comp sink 129 F
W	Condensation in WIF. Currently working on.
	prep hand sink 139+ F.
	Sani bucket 200 ppm quats
45	Replace caulking behind 3 comp sink
45	Clean floors/walls throughout
39	Need lids over pans in reach in freezer to protect foods under
W	Store raw meat low and separate/ not over ready to eat
36	Store wiping cloths in sani bucket, avoid storing dirty overnight on prep line
39	Discard frayed utensils/spatulas
	Dishwasher sanitizing at 100 ppm bleach
32	Discard badly scored/discolored cutting boards
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 by: (signature) <i>Clint Palmer</i>	Print: Clint Palmer	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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