

Retail Food Establishment Inspection Report

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

Date: 2/14/2024	Time in: 10:20	Time out: 11:55	License/Permit # need current/to post	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	Contact/Owner Name:	* Number of Repeat Violations: _____	8/92/A
Physical Address: 909 E I-30 Rockwall, TX	Pest control : Terminix/2-5-2024	Grease trap : Southwaste/3000gal/10-25-2023	

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					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					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					
	✓					W					
	✓										
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					
	✓						✓				
	✓					Physical Facilities					
1						1					
1							✓				
	✓					1					
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Amanda Bunger</i>	Print: Amanda Bunger	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	Physical Address: 909 E I-30	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/pasta	41	reach in freezer ambient	13	salad cold top/cut tomatoes	41
Mac n cheese	41	reach in hot holding/meatloaf	162	pico/cut lettuce	41/41
broccoli rice	41	Mac n cheese	155	sandwich cold top/cheese/pico	41/41
chicken	41	corn	178	under/hamburgers	41/41
WIF ambient	13	baked potatoes	181	chicken on grill	165
fry cold top/chicken	41	steam table/mashed potatoes	155	reach in cooler/cut tomatoes	
fish	41	stuffing/squash	156/171	cheese	
under/chicken	40	baked potatoes	182	salad cooler/cut tomatoes	

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:
	Warewash hand sink 100F equipped
	Dishwasher sanitizing at 100ppm chlorine sanitizer
	3 comp sink 141F
	Sani buckets setup to 200ppm
42	Need to clean vent hood filters
36	Need to store wiping cloths/not on aprons
45/37	Missing grout especially in cookline/standing water and food debris/could attract pests
45	To clean walls behind cookline
	Prep hand sink 100+F equipped
	To go hand sink 100+F equipped
45	To clean walls, tiles, grout
39/32	Need to have drainable bar mats under mugs in cooler, protect mouth parts from rusty shelving
	Front expo hand sink 109F equipped
45	Need to clean floors and under equipment/ some food debris
	Soda/tea nozzles WRS daily
37	Need to hang mops to dry/ need to use and have more mop hooks to hang
44	To clean around dumpster area and keep clean/to prevent pests
42	Need to clean table in back where silverware is rolled/and butter is prepped
45	To clean floor drains
32	Watch shelves in WIC/some rust
45	Some mold on walls behind dish pit/to clean and replace moldy caulking
32	To clean cutting boards where discolored and or scored
W	Discussed proper gloving, hand washing and preventing cross contamination especially on grill line
	Expo cold wells/cheese 41F, sour cream 41F

Received by: (signature) <i>Amanda Bunger</i>	Print: Amanda Bunger	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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