

Retail Food Establishment Inspection Report

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

Date: 2/18/2022	Time in: 11:25	Time out: 1:15	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: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 1-30 Rockwall, TX	Pest control : Ecolab/monthly	Hood Faciltec/3mo	Grease trap : Southwaste/3000gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
W					1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				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 Control; procedures & records		Highly Susceptible Populations						
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith		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							✓				18. Toxic substances properly identified, stored and used		
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital		
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jesse Lopez</i>	Print: Jesse Lopez	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: 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/chicken	39	under/brisket	37	salad cold top/cut tomatoes	40
fish	38	hot wells/rice	155	pico	39
Mac n cheese	44	baked potatoes	162	under/cut lettuce	41
squash casserole	43	chicken	173	chicken under hot lamp	155
lemon/squash	41/41	mashed potatoes	152	brisket on counter	49
tomatoes	41	sandwich cold top/cut tomatoes	41	2 door reach in/brisket	41
WIF ambient	5	pico	41	Mac n cheese	41
fry cooler/fish/chicken	39/40	under/chicken/beef	37/36	fish cooked	168

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:
31	Dishwasher hand sink 95 F. minimum required is 100 F. Will use other hand sinks until repaired.
	Drink hand sink 145 F
	Prep hand sink 135 F
	3 comp sink 135 F
	sani sink setup to 200 ppm quats
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
31	Avoid using hand sinks for storage and or cleaning utensils, etc. Keep accessible for use
35	Store employee cups, face masks, etc low and separate, not on food contact items
2	Some items right by door (open this morning for about 1.5 hours for food truck delivery) temps slightly elevated
	Advised to move TCS foods deeper into WIC and move non TCS foods by door
31	Must have soap and paper towels at hand sinks
37	Protect foods directly under condenser, cover to prevent contamination from condensation
2	Avoid leaving brisket out on counter (out for .5 hours). Must cold hold at 41 or below. Placed back in cooler to be used first.
	Sani bucket 200 ppm quats
45	Deep cleaning needed for floors, walls, under equipment
42	Clean in/around/on equipment, inside coolers, shelves
45	Missing grout in kitchen, food debris buildup
	To go hand sink 100+F
37	Organize, dispose of unused equipment in back to better clean
37	Best to hang mops to clean
W	Avoid use of wicker (menus are stored)
42	Clean carts and under dishwasher area
	RR sinks 100+F
	Front 2 door cooler milk 41, hot holding upright unit mashed potatoes 138, squash 156, reach in freezer ambient 5 F
	Soda/tea nozzles WRS daily

Received by: (signature) <i>Jesse Lopez</i>	Print: Jesse Lopez	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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