

# Retail Food Establishment Inspection Report

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

Date: <b>8/13/2020</b>	Time in: <b>10:05</b>	Time out: <b>11:36</b>	License/Permit # <b>FS-8777</b>	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: <b>Cotton Patch Cafe</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>12/88/B</b>
Physical Address: <b>909 E I-30 Rockwall, TX</b>	Pest control : <b>Ecoclab/ monthly</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓					<b>Chemicals</b>					
	✓						✓				
	✓					3					
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					2					
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓					1					
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/hamburger raw	38	under/corn dog	37	fish/chicken/beef	41/40/40
chicken raw	37	chicken	35	Salad cold top/tomatoes	39
chicken soup	40	reach in fry freezer	-.3	boiled egg	37
mashed potatoes	40/39	hot hold unit/white gravy	181	under/cut lettuce	41
squash casserole	40	black eyed peas	183	salad reach in/crawfish	41
WIF/ambient	-11	cooked chicken/fish	171/203	front dessert cooler/milk	41
mashed potatoes cooked	168	hot wells/rice	166		
fry/cold top/fish/chicken	36/39	hamburger cold top/tomatoes	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Dishwasher hand sink 100+
	dishwasher 100 ppm bleach
	3 comp sink 110+/sani sink setup to 200 ppm quats
	prep hand sink 100+
	prep hand sink 100+
31	Must use hand sinks for only hand washing, no utensils, etc
42	Clean in/around/on equipment. Degrease
45	Clean floors, wall, under equipment
43	Light shields needed over 3 comp sink
	Fry batter out for 4 hours to discard TPHC
45	Missing grout/standing water and food debris. Patch holes in walls
39	Utensils should NOT be stored in sanitizer. Instead after use, WRS and then store clean and dry on clean knife magnet.
	Knife magnet was clean. Good.
	Sani Bucket 200 ppm quats
42	Clean carts throughout
	Back hand sink 100+
32	Sand/bleach cutting boards
42	Clean floor drains
42	Clean ceiling tiles above fryer
39	Store glasses on trays under drink counter to protect from any leakages from soda compressor
42	Clean vents in WIC
18	Store chemicals low and separate, not on cook line
34	Flies
	Covid-19 Response
	gloves, masks worn by all employees. temps taken daily. monitoring employee health.
	testing required if ill or exposed.
	Sanitizing contact surfaces every 30 minutes per timer. hand sanitizing stations at every entrance.
	Socially distanced seating. all condiments single served individually portioned.

Received by: (signature) <i>Amber DiBiase</i>	Print: <b>Amber DiBiase</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez</i>	Print: <b>Christy Cortez</b>	Samples: Y N # collected

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