	Retail Food Establishment Inspection Report														
	ate: /9	/2(02	21	Time in:Time out:License/P9:4511:20FS-8							Est. Type Risk Category Page <u>1</u> of <u>2</u>	2		
Pı	irpo	se o	f In	spec	ion: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla	int	4	-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE		
				Nan I tch	e: Contact/Owner M	Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:	D		
	Physical Address: Pest control : 909 I-30 Rockwall, TX Ecolab/monthly							ood ;ilitec/	3mc	G Sc	reas	e trap : Follow-up: Yes I 15/85/ waste/3000gal/3mo	D		
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not$ Mark the appropriate points in the OUT box for each numbered itemMark '\' a ch												plicable $COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an X in appropriate box for R$	h		
					Priority Items (3 Points) violations		uire I	mme	diate	Cor	rrect		r		
0 U	I N	N N C O A O Time and Temperature for Food Safety				R	C L	D I U N	N O A O Employee Health			Employee Health	R		
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		I				S	12. Management, food employees and conditional employees;			
	•				2. Proper Cold Holding temperature(41°F/45°F)			knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge							
	~							~				eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands								
		~	•				 Hands cleaned and properly washed/ Gloves used If a state of the state								
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				alternate method properly followed (APPROVED YN)			
	~				6. Time as a Public Health Control; procedures & records			_	1			Highly Susceptible Populations			
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in		_					eggs cooked			
	~				good condition, safe, and unadulterated; parasite destruction BeneKeith							Chemicals			
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Ľ				check at receipt		3	_				Water only 18. Toxic substances properly identified, stored and used			
					Protection from Contamination 9. Food Separated & protected, prevented during food		3	<u> </u>							
	~				preparation, storage, display, and tasting							Water/ Plumbing			
3					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			
0	I	N	N	С	Priority Foundation Items (2 Po	nts)	0	I C	Ν	Ν	С	rective Action within 10 days	R		
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		1 1		0	A	O S	Food Temperature Control/ Identification			
	~				and perform duties/ Certified Food Manager/ Posted			~				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				
	~		23 Hot and Cold Water available: adequate pr									digital			
╞	2				• •							Permit Requirement, Prerequisite for Operation			
_					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	$\left \right $		~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)			
					destruction); Packaged Food labeled			~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021			
	•							~ ~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)			
					destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
					destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					Vermit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly			
0	I	N	N	C	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective	Actio	on No		Ν	Ν	С	Vermit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided wy or Next Inspection , Whichever Comes First	R		
0 U T	ר ר ר	NO	NA	C O S	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination	-	on No					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided wy or Next Inspection , Whichever Comes First Food Identification			
	I			0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	-	on No		Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensik, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Keool Identification 41.Original container labeling (Bulk Food)			
				0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	-			Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided wy or Next Inspection , Whichever Comes First Food Identification			
	I			0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	-	on No		Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Food Identification 41.Original container labeling (Bulk Food) Physical Facilities			
				0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	-			Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Witchever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean			
				0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	-			Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ye or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used			
т 1 1				0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	-			Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Yes or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained			
				0	destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	-			Ν	Ν	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Witchever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean			

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

Form EH-06 (Revised 09-2015)

Establishment Name: Cotton Patch	Physical A 909 -		City/State: Rockwa	all, TX			Page <u>2</u> of <u>2</u>				
The second se		TEMPERATURE OBSERVA	TIONS								
Item/Location	Temp F	Item/Location	Temp F	Item/Locat			Temp F				
WIC/queso	39	salad reach in/spinach di		warmer/rice		;	187				
Mac n cheese	41	Mac n cheese	41	dumplings			175				
meatloaf	36	salad cold top ambient	33								
WIF ambient	8	burger cold top/burge	⁻ 40								
fry cold top/bee	f 39	chicken/shrimp	36/37								
shrimp	36	hot wells/meatloa	f 157								
under/beef	39	squash casserole	151								
reach in freezei	r 3	front reach in cooler/sour crean	¹ 41								
Item AN INSPECTION OF YOUR		SERVATIONS AND CORRECT									
Number NOTED BELOW:	R ESTABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	E CONDITIONS OBSEF	RVED AN	1D				
		F/back hand sink 100 F									
		k setup to 200 ppm qua	ts								
39 Discard frayed sp			<i>,</i> , , , , , , , , , , , , , , , , , ,								
		placed, can use plastic/stainles		material (something that won	't rust)					
		g boards where necess									
		and separate not over		es							
		ezer/protect form conde	ensation								
Line hand sink 10											
	All condiments pre portioned/ single serve										
	Dishwasher not sanitizing. sanitizer out. Will replace sanitizer and prime. Will use 3 comp sink until repaired.										
	Tea/soda nozzles WRS daily										
	RR sinks 100 F Label all spray bottles. Store chemicals sprays low and separate, not with tea bags										
			v and se	parate,	not with tea ba	igs					
		equipment and shelves		hooto							
		our, etc. Avoid use of si sils. use a cleanable co		DUALS							
45 Clean walls behir			maniei								
45 Clean floors unde		,									
34 Fruit flies											
Received by:		Print:			Title: Person In Charge	/ Owner					
	e		DiBias	se	Manager						
(signature) Amber DiBiase Inspected by: (signature) Christy Co	site -	Print:	o ut o -								
Form EH-06 (Revised 09-2015)	riez, j	RS Christy C	unez,	КЭ	Samples: Y N	# collecte	d				