_					Retail 1	Food Esta	blish	nm(ent	In	spe	ecti	etion Report	ip			
	ate:	21	201	22	Time in: Time out:	License/Po							Est. Type Risk Category	of			
					2:06 3:40	FS-9 3-Complain		_	-Inve	etia	ation	n		AL/SCORE			
Es	stabli	ishn	nent	Nan	ne: C	Contact/Owner N	Vame:		-11170	sug	41101	1	* Number of Repeat Violations: Vumber of Violations COS:	LIBCORE			
Pł	ıysic	al A	ddre	ess:	Pest co	rian Asani		Но			G	reas	ase trap: Follow-up: Yes 10	/90/A			
29	51	Rid	lge	Ro	IN =	vay/monthly	•	-	a/3r		Sc	outh	thwaste/3mo No 🗸	W7 W7 . 1			
M	ark t	the ap	pprop	riate	points in the OUT box for each numbered item	Mark '		eckm	ark in	appı	opria	ate bo	box for IN, NO, NA, COS Mark an X in appropriate box for	R Watch			
	ompli				Priority Items (3 Poi	ints) violations		C	ompl	ianc	e Sta	tus					
U T	I N	N O	N A	C O S	Time and Temperature for Food (F = degrees Fahrenheit)	Safety	R	U T	N	N O	N A	C O S	Employee Health	R			
	~				1. Proper cooling time and temperature				~			~	12. Management, food employees and conditional employee knowledge, responsibilities, and reporting	ees;			
				2. Proper Cold Holding temperature(41°F/ 45°F)				Ť				13. Proper use of restriction and exclusion; No discharge from					
	~					,			~				eyes, nose, and mouth				
		~			3. Proper Hot Holding temperature(135°F)			Preventing Contamination by H					Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly						
		~			5. Proper reheating procedure for hot holdin Hours)	ıg (165°F in 2			~				15. No bare hand contact with ready to eat foods or approvalternate method properly followed (APPROVED Y				
					6. Time as a Public Health Control; procedu	ires & records							W. V. G D. J. d.				
	~				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source				~				Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved sou good condition, safe, and unadulterated; par destruction Sysco								Chemicals				
	_				8. Food Received at proper temperature				Τ.				17. Food additives; approved and properly stored; Washing	g Fruits			
	_						Ц		_				& Vegetables water only				
				ı	Protection from Contamination				~				18. Toxic substances properly identified, stored and used				
3				~	Food Separated & protected, prevented de preparation, storage, display, and tasting	uring food							Water/ Plumbing				
	~				10. Food contact surfaces and Returnables; Sanitized at 200 ppm/temperature	Cleaned and			_				19. Water from approved source; Plumbing installed; proposackflow device	er			
	~				11. Proper disposition of returned, previously reconditioned	ly served or			~				20. Approved Sewage/Wastewater Disposal System, prope disposal	r			
													Corrective Action within 10 days				
		-			Priority Foundation	n Items (2 Po	ints) v			_			·				
O U	I N	N O	N A	COS	Priority Foundation Demonstration of Knowledge/ Per		ints) v	O U	I	Req N O	uire N A	C	Food Temperature Control/ Identification	R			
O U T	N	N O			Demonstration of Knowledge/ Per 21. Person in charge present, demonstration	rsonnel of knowledge,		О	IN	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R			
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First aid kit

Retail Food Establishment Inspection Report

Received by: (signature) Beau Welchel	Print: Beau Welchel	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit # P	age <u>2</u> of <u>2</u>				
Eggs	squisite Cafe	2951 Ridge Rd		Rockwall, TX		FS-9515					
Item/Loc		T	TEMPERATURE OBSERVA		Item/Loca	4					
		Temp F	Item/Location	Temp F 178		· ·	Temp F				
2 doo	2 door cooler/chicken salad		41 cooked briske		raw hamburger		41				
	ham	41	2 door freezer ambien	4	COC	oked onions	41				
2 do	or cooler/cheese	41	1 cold top/sausage		cheese		41				
	cut melon	41	chorizo	41	cold top/cut melon cut melon		า 42				
2 do	or cooler/chorizo	41	ground sausage	41			42				
Sa	ausage links	41	under/chorizo	42	cheese		42				
	ked sausage	41	under counter cooler/cut tomatoe	41	under counter cooler/chicke		n 42				
	or cooler/milk	41	grill drawers/raw chicke	1 41							
		OF	SERVATIONS AND CORRECT		NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Line Hand sink 128	F with	soap and paper towels								
37	Discussed needing um	brellas o	ver outside tables whenever	r they are	used for	food service/seating					
37	Discussed needing	covers	for food to outside table	es when	transpo	rting food					
W	Discussed rolling silver wa	re/not tou	ching mouth parts/perhaps usir	g gloves/pro	otection fro	om public in dining room					
	Discussed rolling silver ware/not touching mouth parts/perhaps using gloves/protection from public in dining room Discussed using an asterisk in menu when printing again for items indicated by consumer advisory										
	Juice machine is used Monday and Friday. 3 to 4 days held cold in coolers. Kelly to discuus hold dates with state. Protect from public										
	Juice machine cleaned and sanitized after every use										
	Dishwasher sanitizing at 100 ppm quats										
	Back hand sink 100 +F w/soap and paper towels										
	Soda/tea nozzles WRS daily										
	Milk frother sanitized after every use										
32	Rusty shelves inside	e coolei	'S								
9 Store raw eggs low and separate in coolers. CO											
9	Avoid storing croiss	ants on	raw shelled eggs/store	e separat	ely. Co	OS					
39	Clean, sanitize egg	beater	machine								
42	Clean/degrease equipment. Store clean										
	Sani buckets 200 p	om qua	ts								
45											
35	Store employee drinks, items low and separate										
	Shelf stable creamers on table commercially portioned										
	Cold brew machine/	cleane	d and sanitized daily. F	oured to	cup pe	er order.					
45	Clean floors in back	and in	kitchen/degrease/food	debris							
	Coffee cups and rolled silverware picked up at seating if not being used										
42	Clean and degrease equipment, coolers. handles										
Received	•		Print:			Title: Person In Charge/ Ow	ner				
(signature)	Beau Welchel		Beau V	Velch	el	Manager					
Inspected (signature)	Beau Welchel d by: Christy Cor	ten 1	RS Christy C			<u> </u>					
	Civi Ogcy COV	- y, 1	Chilisty C	ortez,	110	Samples: Y N # coll	ected				