

Retail Food Establishment Inspection Report

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

Date: 10/12/2022	Time in: 2:06	Time out: 3:40	License/Permit # FS-9515	Est. Type	Risk Category	Page ___ of ___
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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			
Establishment Name: Eggsquisite Cafe			Contact/Owner Name: Brian Asani		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A			
Physical Address: 2951 Ridge Rockwall, TX			Pest control : Bessway/monthly		Hood Lara/3mo		Grease trap : Southwaste/3mo		Follow-up: Yes <input type="checkbox"/> No <input checked="" 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
3				✓		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					
	✓						✓				
	✓						✓				
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					
	✓						✓				
1						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Beau Welchel</i>	Print: Beau Welchel	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: Eggsquisite Cafe	Physical Address: 2951 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-9515	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door cooler/chicken salad	41	cooked brisket	178	raw hamburger	41
ham	41	2 door freezer ambient	4	cooked onions	41
2 door cooler/cheese	41	cold top/sausage	41	cheese	41
cut melon	41	chorizo	41	cold top/cut melon	42
2 door cooler/chorizo	41	ground sausage	41	cut melon	42
sausage links	41	under/chorizo	42	cheese	42
cooked sausage	41	under counter cooler/cut tomatoes	41	under counter cooler/chicken	42
2 door cooler/milk	41	grill drawers/raw chicken	41		

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:
	Line Hand sink 128 F with soap and paper towels
37	Discussed needing umbrellas over outside tables whenever they are used for food service/seating
37	Discussed needing covers for food to outside tables when transporting food
W	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 discuss 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 coolers
9	Store raw eggs low and separate in coolers. COS
9	Avoid storing croissants on raw shelled eggs/store separately. COS
39	Clean, sanitize egg beater machine
42	Clean/degrease equipment. Store clean
	Sani buckets 200 ppm quats
45	Clean walls under/around 3 comp sink. Replace caulking where moldy
35	Store employee drinks, items low and separate
	Shelf stable creamers on table commercially portioned
	Cold brew machine/cleaned and sanitized daily. Poured to cup per 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 by: (signature) <i>Beau Welchel</i>	Print: Beau Welchel	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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