Retail Food Establishment Inspection Report ビ First aid kit																			
	Date: Time in: Time out: License/Pe 4/22/2021 1:45 3:27 FS-9													Est. Typ	Fype Risk Category Page 1 of			2	
P	ırpo	se of	f Ins	spec	tion: 🗸 1-Routine 🗌 2-Follow		3-Complai	int	_	-Inve	estig	atio	n	5-CO/Construction	_	6-Other	TOTAL/SCO)RE	
	Establishment Name: Contact/Owner N Eggsquisite Cafe Brian Asan													★ Number of Repeat✓ Number of Violation			0/04/	~	
Pl	Physical Address: 2951 Ridge Rd Rockwall, TX Pest control : Romex/monthly						Hood Grease				G	reas	se trap : Follow-up: Yes / 9/91 e's/1000gal/3mo No				A		
	Compliance Status: Out = not in compliance IN = in compliance NC								not observed $NA = not applicable COS = c$					oplicable COS = correcte	corrected on site \mathbf{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																			
0	Compliance Status 0 I N N C Time and Temperature for Food Sofety I						R	C	Compliance Status 0 I N N C U N O A O Employee Heal					TT 1/1	R				
U T	N	0	A	O S	(F = degrees Fahre 1. Proper cooling time and temperat		-			T S Employee relation I S 12. Management, food employees and condition					ees and conditional	employees;	_		
W										~				knowledge, responsibilities, and reporting					
	~				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						ıds	-	
	· •				4. Proper cooking time and temperat	ure				14. Hands cleaned and properly washed/ Gloves u									
	-	5. Proper reheating procedure for hot holding (165°F in 2					65°F in 2			✓ GIOVES USEC 15. No bare hand contact with ready to eat foo alternate method properly followed (APPROV							+		
		~			Hours)6. Time as a Public Health Control;	procedures	& records		_								Υ <u></u> Ν.)		
	~				o. Third as a Fublic freatur Control,		a records			Highly Susceptible Population							fered		
					Approved Source					✓ Pasteurized roods used; promoted rood no Pasteurized eggs used when required eggs cooked							lored		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco							Chemicals										
	~	8. Food Received at proper temperature							~				17. Food additives; appro & Vegetables	oved a	nd properly stored;	Washing Fruits	T		
	Check at receipt						V	-				water only 18. Toxic substances pro	perly i	identified, stored an	d used	_			
					Protection from Conta 9. Food Separated & protected, prev		g food												
	~				preparation, storage, display, and tasting										er/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					 ✔ ✔ 19. Water from approved source; Plumbing installed backflow device 				ed; proper					
	~	11. Proper disposition of returned, previously served or reconditioned discarded					erved or		20. Approved Sewage/Wastewater Disposal S disposal					ater Disposal Syster	m, proper				
0	Ι	N	N	С	Priority Four	ndation It	ems (2 Poi	nts) R	C) I	Ν	Ν	С	rrective Action within 10) days			R	
U T	N	0	A	0 S	Demonstration of Knowled	-			U T		0	A	O S	Food Temper	rature	Control/ Identific	ation		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted227. Proper cooling method used; Equipment Ad Maintain Product Temperature						quate to								
-	~				22. Food Handler/ no unauthorized j	persons/ per	sonnel			~				28. Proper Date Marking	g and d	isposition			
					Safe Water, Recordkeeping a Labeling			~				29. Thermometers provid Thermal test strips	ded, ac	ccurate, and calibrat	ed; Chemical/				
	✓			23. Hot and Cold Water available; adequate pressure, safe					<u> </u>			I	digital Permit Requirer	ment, l	Prerequisite for O	peration			
╞	~	24. Required records available (shellstock tags; parasite			$\left - \right $		~				30. Food Establishment	· ·		-	.)				
			destruction); Packaged Food labeled Conformance with Approved Procedures					<u> </u>				12/31/2021	Fauir	oment, and Vendin	a	_			
	~				25. Compliance with Variance, Spec HACCP plan; Variance obtained for processing methods; manufacturer in	vialized Proc	cess, and			~				31. Adequate handwashing facilities: Accessible and pro supplied, used			0		
					Consumer Advis	sory				~				32. Food and Non-food Contact surfaces cleanable, proper designed, constructed, and used			e, properly	+	
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				Service sink or curb clear	washing Facilities; installed, maintained, used/ ink or curb cleaning facility provided									
0	I	N	N	C	Core Items (1 Point) Violatio			Actio R	C) I	Ν	Ν	С					R	
U T	N	0	A	0 S	Prevention of Food Con 34. No Evidence of Insect contamin				U T	J N	0	A	O S	41.Original container lab		(Bulk Food)			
	~				animals 35. Personal Cleanliness/eating, drir			\square	_		~			-	-			+	
\vdash	~				36. Wiping Cloths; properly used an			$\left - \right $	1					42. Non-Food Contact su	•	al Facilities		+	
1	-				37. Environmental contamination					~	-			43. Adequate ventilation	and li	ghting; designated a	areas used	+	
H	~				38. Approved thawing method			$\left - \right $		~	\vdash			44. Garbage and Refuse	proper	ly disposed; faciliti	es maintained	+	
\vdash	Ľ				Proper Use of Ute	ensils			1	ľ	-			45. Physical facilities ins	stalled,	maintained, and clo	ean	+	
					39. Utensils, equipment, & linens; p		l. stored.		-	-	$\left \right $		-	46. Toilet Facilities; prop	perly c	onstructed, supplied	1, and clean	+	
		dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored																	
1						operly used				~				47. Other Violations				_	

Г

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)

	nent Name: quisite Cafe	Physical A 2951	^{ddress:} Ridge Rd	City/State: License/Permit # Page 2 of 2 Rockwall, TX FS-9515								
-33-	1		TEMPERATURE OBSERVA	TIONS	,							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F				
fruit co	old top/cut melon	41	grill drawers/choriz	o <u>39</u>	2 door freezer ambient			12				
und	er pancake mix	59	chicken cooked on stov	e 167	glass front cooler ambient			39				
	cut melon	41	sausage on flat to	p 112	2 door cooler/chicken/cooked pork			41/41				
ho	t wells/gravy	154	grill drawers/ raw chicke	^{en} 39	2 door cooler/sausage			84				
	grits	155	raw beef	32	raw sausage			41				
left co	old top/cut tomatoes	41	sausage	40								
	sausage	41-56	hashbrowns	72								
unde	er/sausage patties	44-112	cooler/raw egg	s 41								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	tem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
	Hand sink line 110 F											
	Juicer is cleaned immediately after juicing. Jugs of juice held for 48 hours only.											
07	Pancake mix made 2 hours ago, within 2 hours to 70 then 4 hours to 41											
27	When making sausages or hot foods, don't layer on cold holding. Also, aggressively cool.											
27	Avoid using cold top to cool hot foods. Must reach 70 w/in 2 hours then 4 hours to 41.											
W	Sausage on flat top, held only for an hour. Just a few patties out for service at a time											
	Hashbrowns in drawer just re-hydrated and stocked.											
200	Sani bucket 200 pp		room, must be labeled									
42/37	· · ·											
39	Clean/organize 2 door freezer Advised to clean/sanitize Shake machine nozzles used for raw eggs only at least every 4 hours											
00	Milk frother cleaned				ggo only		nour	0				
40			storing coffee/milk spo	ons								
27			*		slurry bat	hs, take temps of	often					
W	Must aggressively cool hot foods. Use shallow metal pans, ice slurry baths, take temps often Clean ice deflector panel to avoid slime accumulation											
39	Keep ice handle ou											
	soda/tea nozzles W	/RS dail	У									
42/45	Clean floors, walls,	food de	bris									
42	Clean inside cooler	s, food o	debris									
	3 comp sink 112 F											
	Dishwasher 100 ppm bleach											
	Vent hoods haven't been professionally cleaned since opening (7 months)											
35	Store employee drinks low and separate, not over prep areas											
42	Clean equipment, stoves, food debris											
17	Salted butter out for use, enough for an hour of service only											
47 47												
Received (signature)			Print:	•		Title: Person In Charge/	Owner					
	Brian Asani		Brian A	sani		Owner						
Inspected (signature)	^{Thy:} Chrísty Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	‡ collect	ed				
Form EH-06	6 (Revised 09-2015)											