

Retail Food Establishment Inspection Report

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

Date: 4/22/2021	Time in: 1:45	Time out: 3:27	License/Permit # FS-9515	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: Eggsquisite Cafe	Contact/Owner Name: Brian Asani	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 2951 Ridge Rd Rockwall, TX	Pest control : Romex/monthly	Hood Lara	Grease trap : Wyble's/1000gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
W						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						W					
	✓					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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

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						✓					
1						1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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
fruit cold top/cut melon	41	grill drawers/chorizo	39	2 door freezer ambient	12
under pancake mix	59	chicken cooked on stove	167	glass front cooler ambient	39
cut melon	41	sausage on flat top	112	2 door cooler/chicken/cooked pork	41/41
hot wells/gravy	154	grill drawers/ raw chicken	39	2 door cooler/sausage	84
grits	155	raw beef	32	raw sausage	41
left cold top/cut tomatoes	41	sausage	40		
sausage	41-56	hashbrowns	72		
under/sausage patties	44-112	cooler/raw eggs	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:
	Hand sink line 110 F
	Juicer is cleaned immediately after juicing. Jugs of juice held for 48 hours only.
	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.
	Sani bucket 200 ppm quats
COS	Sani spray bottle for dining room, must be labeled
42/37	Clean/organize 2 door freezer
39	Advised to clean/sanitize Shake machine nozzles used for raw eggs only at least every 4 hours
	Milk frother cleaned/sanitized after every use
40	Avoid use of styrofoam for storing coffee/milk spoons
27	Must aggressively cool hot foods. Use shallow metal pans, ice slurry baths, take temps often
W	Clean ice deflector panel to avoid slime accumulation
39	Keep ice handle out of ice
	soda/tea nozzles WRS daily
42/45	Clean floors, walls, food debris
42	Clean inside coolers, food 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
	Salted butter out for use, enough for an hour of service only
47	watch floor storage. store 6 inches off of floor to clean
47	

Received by: (signature) <i>Brian Asani</i>	Print: Brian Asani	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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