Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

10		6/2				Time out: 4:04	F	cense/Per							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Establishment Name:			2-Follow U	Jp 3-Complaint 4-Investigation Contact/Owner Name:					5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SCO							
					ne: Cafe		Contact/C	Owner Na	ame:						★ Number of Repeat Viola ✓ Number of Violations Co		40/00) /D
Ph 29	ysic 51	al A Rid	_{ddre}	ess: Rd	Rockwall, TX	Ro	est control : omex/mor	nthly		Hoo Lara		no	Gro Sou	ease uth		Follow-up: Yes V	18/82	2/B
Ma					points in the OUT box for		item	Mark '✓		eckmai	rk in	appr	opriat	e bo		k an 💢 in appropriate	lation W-W e box for R	⁷ atch
Co	mnli	iance	e Sta	fus	Pri [ority Items (3	Points) via	olations 1	Requi	_			Corr Stati	_	ve Action not to exceed 3 day	vs		
O U T	I N	N O	N A	C O S		emperature for F degrees Fahrenhe			R	O U T	I N	N O	N A	C O S	Emplo	oyee Health		R
3				ъ	1. Proper cooling time		-				_				12. Management, food employ knowledge, responsibilities, ar		employees;	
3					2. Proper Cold Holdin	ng temperature(41	1°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding	g temperature(135	5°F)								Preventing Con	ntamination by Han	ds	
		~			4. Proper cooking tim	e and temperature	e				~				14. Hands cleaned and proper			
		~			5. Proper reheating pr Hours)	ocedure for hot he	olding (165°I	F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods or owed (APPROVED	r approved Y. N.)	
	~				6. Time as a Public H	ealth Control; pro	ocedures & re	ecords							Highly Susce	eptible Populations		
						16							T		16. Pasteurized foods used; pro	ohibited food not off	ered	
					7. Food and ice obtain	pproved Source		od in			'				Pasteurized eggs used when re eggs cooked	equirea		
	~				good condition, safe, a destruction			ou in							Ch	hemicals		
	/				8. Food Received at p		e				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	S
					check at rec	eipt on from Contami	ination				~				water only 18. Toxic substances properly	identified, stored and	d used	
3					9. Food Separated & preparation, storage, of			od							Water	r/ Plumbing		
	~				10. Food contact surfa Sanitized at <u>200</u>	aces and Returnab	oles ; Cleaned re	l and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc	of returned, prev	viously served	d or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
		<u> </u>			Pı	riority Founda	ation Items	s (2 Poi	nts) v	iolati	ons	Req	uire (Cor	rective Action within 10 days	1		
O U T	I N	N O	N A	C O S		riority Founda		s (2 Poir	nts) v	iolati O U T	I N	Requ N O	N A	Corr C O S		e Control/ Identific	ation	R
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	N			О	Demonstratio 21. Person in charge p	on of Knowledge, present, demonstrated Food Mar	e/ Personnel ration of know anager/ Postec	wledge,		O U T	I	N	N A	C O	Food Temperature 27. Proper cooling method use	ed; Equipment Adec		R
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

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)

P - 1111	N		11	G': /G:		T		0.60		
	ment Name: squisite Cafe	Physical A	Ridge Road	City/State: Rockwa	II. TX	License/Permit # FS-9515	Page	<u>2</u> of <u>2</u>		
-33-	1		TEMPERATURE OBSERVA	ATIONS	,					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
	op/ham/cut tomatoes	42/42				2 door cooler/cut r		41		
chor	rizo/sausage links	82/48	crepe mix	40	st	<u>rawberries</u>	3	41		
unde	er/chicken carnitas	52	cut tomatoes/cut melo	n 39/39	2 doo	r dairy/sour cr	eam	41		
grill d	lrawers/cut tomatoes	36/36	2 door freezer ambien	t 1	cool	ked potato	es	41		
	drawers/chicken	41	meat 2 door cooler/chicke	n 41						
	ken/gyro meat		turkey	41						
	burger/crabcake		egg 2 door cooler/sausag	• •						
turke	ey bacon/turkey		bacon SERVATIONS AND CORRECT	41	JC					
Item Number	AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSE	RVED AN	ND		
	Grill hand sink 100-	+F								
45	Clean floors drains	daily								
45	Clean floors, under		ent							
39	Clean knife magne									
36	Store wiping cloths									
35			and separate/not in col	d tops/cio	arettes	+				
1/27	· · · · · · · · · · · · · · · · · · ·		our previous. Must aggres				to 41.			
.,_,			op, placed in ice slurry							
2			at 52. Cooler must co		41 or k	nelow				
	3 comp sink 115 F	<u>oarritao</u>	<u> </u>	ia noia at	. 11 O1 k	0010111				
	'	ing at 10	00 ppm chlorine sanitiz	or						
39	Store clean dishes			.61						
34	Fruit flies	at icast	O ITICITES OIT OF HOOF							
39		dichoc	next to bulk chemicals							
<u> </u>	* * * * * * * * * * * * * * * * * * *		Avoid use as storage co		ftor orig	inal product is a	1000			
40	-		scussed WRS tea nozz							
	Milk frother cleaned	•		ies dally a	is well li	istead of office	a wee	:N		
40	Meat slicer WRS af									
42	Clean container lids			abiakan (toro this	a law and aanan	oto)			
9										
	All no refrigeration required creamers									
40	Juicer used then immediately WRS									
42										
39										
	At end of inspection, precooked sausage, etc placed on sheet pans in freezer/temps at 55-66. Within 2 hours to 70.									
To clar	Manager to check t	emps of	ften to ensure reaches	41 within	time fr	ames. av. The pans of sausage w	ere as follo	ows: choriz		
162, gr coolers	round sausage 151, sausage patties 1	66, chorizo 155 ng using metal	i. all of these were packed tightly into plas sheet pans, stirring often, placing in ice sli	tic pans approxin	nately 5 to 7 ii	nches deep. They were to b	be placed i	n reach in		
Received (signature)	`		Print:	. ,	,	Title: Person In Charg				
(orginature)	Beau Welchel d by:		│ Beau V	Velch	iel	Manage	r			
Inspected	d by:		Print:			<u> </u>				
(signature)	° Christy Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collecte	ed		