

Retail Food Establishment Inspection Report

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

Date: 10/26/2021	Time in: 2:20	Time out: 4:04	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:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 2951 Ridge Rd Rockwall, TX	Pest control : Romex/monthly	Grease trap : Southwaste/ 1700 gal/3mo	

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					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
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					
✓						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						✓					
1						Physical Facilities					
1						1					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

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

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 Road	City/State: Rockwall, TX	License/Permit # FS-9515	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ham/cut tomatoes	42/42	waffle cold top/		veggie 2 door cooler/cut melon	41
chorizo/sausage links	82/48	crepe mix	40	strawberries	41
under/chicken carnitas	52	cut tomatoes/cut melon	39/39	2 door dairy/sour cream	41
grill drawers/cut tomatoes	36/36	2 door freezer ambient	1	cooked potatoes	41
grill drawers/chicken	41	meat 2 door cooler/chicken	41		
chicken/gyro meat	41/41	turkey	41		
hamburger/crabcake	41/41	egg 2 door cooler/sausage	41		
turkey bacon/turkey	41/41	bacon	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:
	Grill hand sink 100+F
45	Clean floors drains daily
45	Clean floors, under equipment
39	Clean knife magnet, store knives clean
36	Store wiping cloths in sani buckets
35	Store employee items low and separate/not in cold tops/cigarettes +
1/27	Sausage in cold top cooked an hour previous. Must aggressively cool/2 hours to 70 then 4 hours to 41.
	Pulled sausage from cold top, placed in ice slurry bath.
2	Discarded chicken carnitas at 52. Cooler must cold hold at 41 or below.
	3 comp sink 115 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
39	Store clean dishes at least 6 inches off of floor
34	Fruit flies
39	Avoid storing clean dishes next to bulk chemicals
40	Discard single use containers. Avoid use as storage containers after original product is gone
	Soda nozzles WRS daily. Discussed WRS tea nozzles daily as well instead of once a week
	Milk frother cleaned after every use
	Meat slicer WRS after every use
42	Clean container lids/flour/sugar
9	Store ready to eat foods high in coolers, not under raw chicken (store this low and separate)
	All no refrigeration required creamers
	Juicer used then immediately WRS
42	Clean in/around/on equipment
39	Remove transport tape from sides of coolers to better clean/have a cleanable surface
	At end of inspection, precooked sausage, etc placed on sheet pans in freezer/temps at 55-66. Within 2 hours to 70.
	Manager to check temps often to ensure reaches 41 within time frames.

To clarify, chorizo, apple sausage, sausage patties, and ground sausage was cooked 30 to 45 minutes before closing for the next day. The pans of sausage were as follows: chorizo 162, ground sausage 151, sausage patties 166, chorizo 155. all of these were packed tightly into plastic pans approximately 5 to 7 inches deep. They were to be placed in reach in coolers. We discussed rapid cooling including using metal sheet pans, stirring often, placing in ice slurry baths. Must be able to aggressively cool this much food or precooking should be discontinued and instead be cooked daily and held hot.

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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