

Retail Food Establishment Inspection Report

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

Date: 4/7/2022	Time in: 2:08	Time out: 3:40	License/Permit # FS-9515	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
--------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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: _____	25/75/C
Physical Address: 2951 Risge Road Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Romex/ monthly	Hood Lara/2mo	Grease trap : Southwaste/1700gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
3						✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3				✓		Water/ Plumbing					
3				✓		✓					
	✓					✓					

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					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						W					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
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						✓					

First followup is free. Any additional followups will be assessed a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Lacey Asani</i>	Print: Lacey Asani	Title: Person In Charge/ Owner Owner
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 2 of 2
--	---	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/chicken sausage	69	chicken apple sausage	41	whipped topping	41
chorizo	49	cold top/cut melon	41	2 door reach in/ham	41
ham/sausage	49/48	under/chicken salad	41	ham/turkey	41/41
under/sausage	41	2 door cooler/chicken	41	chicken	41
small drawer cooler/cut tomatoes	51	corned beef	41		
hot wells/gravygrill drawers/chicken	167	veggie cooler/cheese	41		
hamburger	41	tomatoes	41		
potatoes/ crab cake	41/41	2 door reach in/milk	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:
	Kitchen hand sink 100+F
2	Left cold top not plugged in. TCS over 41 discarded. Must cold hold at 41 or below.
2	Discarded cut tomatoes in small drawer cooler/badly bent/doesn't seal. Do not use for TCS foods until repaired.
W	Discussed keep thermo on cook line to check temps
1/27	Cooked sausage in reach in freezer at 148. Must aggressively cool using shallow, metal pans, don't overstock pans. Check temps often. Avoid stressing freezer with hot foods over 135 F.
45	Lots of food debris on floor/clean
34/37	Gaps between wall/need baseboards to prevent food debris and water buildup. Could attract pests.
	3 comp sink 126 F
45	Fill holes in walls
45/42	Clean in/around/on equipment. Degrease.
	3 comp sink 110+F
10	Sanitizer hooked up at 3 comp sink with no sani source
	Will have to use chlorine sanitizer for sani buckets. COS
31	Back hand sink not working
W	Need quats and chlorine test strips. Current strips could be water damaged
	Dishwasher 100 ppm chlorine sanitizer
	Milk frothers sanitized at least every 4 hours. Will use sani buckets setup with chlorine sanitizer. Will sanitize today then wipe down with hot water tomorrow.
	Soda and tea nozzles WRS daily
28	Tomatoes cut today/were in cooler at 50 but were dated 2 days ago. Confirmed with ladies were cut an hour previous. Date correctly.
39/40	Use a handled scoop in bulk products/no bowls or to go cups
	Not currently using juice machine. Not working. Plan to use again when repaired.
9	Store raw chicken low and separate/not over beef, pork
36	Store wiping cloths in sani buckets
35	Store employee drinks low and separate

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

Form EH-06 (Revised 09-2015)