## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

D					Time in Time out	Domnit	#					Est. Type Risk Category	
	Date: Time in: Time out: License/Pd 4/7/2022 2:08 3:40 FS-9											Est. Type Risk Category Page 1 of 2	2_
												F COVE A A COVE TOTAL ISCOR	DE
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI  * Number of Repeat Violations:	KE
	Eggsquisite Cafe Brian Asani											✓ Number of Violations COS:	$\sim$
Ph	ysic	al A	ddre	ess:	Pest control:			ood	~~	Gi	reas	e trap : Follow-up: Yes  Pollow-up: Yes  Pollo	C
29			_		ad Rockwall, TX Romex/ monthly  tatus: Out = not in compliance IN = in compliance		-	ra/2		•			1
Ma					points in the <b>OUT</b> box for each numbered item  Mark	$\mathbf{NO} = \mathbf{nor}$						policable $COS = corrected on site R = repeat violation W-Watco for IN, NO, NA, COS Mark an in appropriate box for R$	:h
					Priority Items (3 Points) violation	s Requ	iire Ii	mmed	liate	Cor	rect		
Co	mpli I	iance N	e Sta N	tus	Time and Tommonetum for Food Cofets	R		Compl	iance N	Stat N	tus C		R
Ŭ	N	o	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)		T	J N	o	A	o s	<b>Employee Health</b>	
				5	1. Proper cooling time and temperature	П						12. Management, food employees and conditional employees;	
3								~				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/45°F)	$\top$						13. Proper use of restriction and exclusion; No discharge from	<b>†</b>
3								~				eyes, nose, and mouth	
	1				3. Proper Hot Holding temperature(135°F)					•		Preventing Contamination by Hands	
					4. Proper cooking time and temperature	+		1.,				14. Hands cleaned and properly washed/ Gloves used properly	
		•			5. Proper reheating procedure for hot holding (165°F in 2	-	-	~				15. No bare hand contact with ready to eat foods or approved	<u> </u>
		~			Hours)			~				alternate method properly followed (APPROVED Y N. )	
					6. Time as a Public Health Control; procedures & records	+							
	•				o. Time as a rubile Health Control, procedures & records							Highly Susceptible Populations	
					Approved Source			1				Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
								Ľ				eggs cooked	
					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	+		Τ		1		17. Food additives; approved and properly stored; Washing Fruits	
	~				check at receipt			~				& Vegetables	
			<u> </u>	<u> </u>	Protection from Contamination		H	~				water only 18. Toxic substances properly identified, stored and used	-
			1	1	Food Separated & protected, prevented during food	_							
3				~	preparation, storage, display, and tasting							Water/ Plumbing	
					10. Food contact surfaces and Returnables; Cleaned and	++		<del></del>				19. Water from approved source; Plumbing installed; proper	
3				~	Sanitized at ppm/temperature			~				backflow device	
					11. Proper disposition of returned, previously served or	+	-				1	20. Approved Sewage/Wastewater Disposal System, proper	-
	•				reconditioned discarded			~				disposal	
					Priority Foundation Items (2 Po	oints)	viola	itions	Pag	uira	Cor	eractiva Action within 10 days	
				_	1 Hority Foundation Items (2 1)		_	) I	N	N	C		R
О	I	N	N	C		R			14	14			- 1
O U T	I N	N O	N A	O S	Demonstration of Knowledge/ Personnel		I I	J N	0	A	o s	Food Temperature Control/ Identification	
	N			О	21. Person in charge present, demonstration of knowledge,		T	υ N Γ	0	A	О	27. Proper cooling method used; Equipment Adequate to	K
				О	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3		τ	υ N Γ	O	A	О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
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## First followup is free. Any additional followups will be assessed a \$50 fee.

## **Retail Food Establishment Inspection Report**

Received by: (signature) Lacey Asani	Lacey Asani	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Eggsquisite Cafe 2951 Ridge Road Rockwall, TX FS-9515  TEMPERATURE OBSERVATIONS	<del></del>		T				T					
Temple Notifice   Temple   Temple Notifice   Temple   T			-		City/State: Rockwa	all. TX	License/Permit # FS-9515	Page	<u>2</u> of <u>2</u>			
left cold top/chicken 69 chicken apple sausage 41 whipped topping 41 sausage chorizo 49 cold top/cut melon 41 2 door reach in/ham 41 ham/sausage 49/48 under/chicken salad 41 ham/turkey 41/4 under/sausage 41 2 door cooler/chicken 41 chicken 41	-33					,	1.000.0					
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