

Retail Food Establishment Inspection Report

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

Date: 4/16/2024	Time in: 2:15	Time out: 3:55	License/Permit # need current/to post	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
Establishment Name: Eggsquisite Cafe			Contact/Owner Name: Justin Yoon		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 2951 Ridge Rd Rockwall, TX			Pest control : owner to send	Hood Gazel/3-1-2024	Grease trap : owner to send	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						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
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					
W						✓					
1						Physical Facilities					
1						✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						✓					
W						✓					
	✓					✓					

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Raymond Martinez</i>	Print: Raymond Martinez	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 Rd	City/State: Rockwall, TX	License/Permit # need current/to post	Page <u>2</u> of <u>4</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
omelet cold /cut tomatoes	41	lunch cold top/cut tomatoes		sausage	41
cheese	41	cheese		sausage	41
sausage	42	cheese		2 door reach in cooler/milk	41
chorizo	42	under counter cooler/all TCS	52-54	2 door reach in freezer	4
ham	42	reach in freezer ambient	-5		
under/ sausage	42	WIC/chorizo	79		
ham	41	chorizo	98		
under counter cooler/cut tomatoes	41	sausage patties	119		

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:
	Line hand sink 100F equipped
10	Need sani bucket setup during prep and service/COS to 200ppm quats
36	Need to store wiping cloths in sani buckets
2	Discarded TCS foods in under counter cooler as were well above 41F/there since 9am
	Ice accumulation on condenser
1	WIC/discarded chorizo made at 9am/never made it 2 hours to 70F then 4 hours to 41F or below
27	Must aggressively cool/use shallow metal pans, don't stack, no lids until fully 41F in the center
27	Don't place hot foods in far back corner of cooler
27	Don't place hot foods like bacon at 120F on top of or next to cooler foods
28	Must date mark and discard at day 7 after making or opening/discarded chorizo dated 4/8/2024
35	Store employee drinks low/separate, not on prep tables
31	Need hand soap at warewash hand sink/keep accessible
	Suggested to get an air curtain for WIC
W	Need new weather stripping at back door
18	Do not store sanitizer solution for dishwasher outside in the sun/have discussed before
	Mahoney picks up and disposes of spent grease/watch area around and keep clean
10	Avoid storing knives between equipment
18	Label all spray bottles, store low and separate
	Juice machine moved to right outside kitchen door and close proximity to hand sink
	Fresh squeezed juice with a 3 day shelf life/then discard
	Discussed menu/asterisks and where to place appropriately
	All individual creamer, jellies, sugars, peanut butter
	When serving outside must have umbrellas out over tables/brought in for rain today

Received by: (signature) <i>Raymond Martinez</i>	Print: Raymond Martinez	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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