

Retail Food Establishment Inspection Report

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

Date: 4/17/2023	Time in: 1:45	Time out: 3:45	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: _____	15/85/B
Physical Address: 2951 Ridge Rd Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Buckaroo/4-13-2023	Hood Lara/3-2023	Grease trap : owner to provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
W						✓					
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					
	✓					2					
Consumer Advisory						2					
	✓					W					

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					
	✓					✓					
	✓					Physical Facilities					
W						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Nikki Sadiku</i>	Print: Nikki Sadiku	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <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 # FS-9515	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
omelet cold top/sausage links	55	chicken hot holding on stove	167	2 door cooler/butter/turkey	42/42
chorizo/cut tomatoes	52/46	right side cold top/cut melon	43	2 door cooler/ham	42
shredded cheese	45	chicken salad	69	cooked sausage	62-78
ham	46	cheese	42		
under counter cooler/sausage	31	under/sour cream	43		
grill drawers/raw chicken	41	2 door reach in freezer ambient	6		
hamburger/ham	41/41	under counter coolrr/raw chicken	42		
steak/cheese	41/41	2 door veggie cooler/hashbrowns	41/41		

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:
	Line hand sink 114 F with soap and paper towels. Need to post employee health poster.
	Sausage and chorizo was made at 10am/still within cooling down times of 2 hours to 70 then 4 hours to 41 or below
27	Moved sausage and chorizo to freezer to rapidly cool to 41F. Best to cool to 41F before placing in cold top as these units are meant to cold hold/not rapidly cool
2	Cold top unit being checked by repairman at inspection/ must cold hold at 41F or below
32	To address cutting boards where badly scored/discolored. Replace if necessary
2	Right side cold needs to cold hold at 41F or below
	Chicken salad just prepped/advised to first cool to 41F before placing into cold top. Chicken was cooked, cooled then prepped today an hour previous
	Plans to expand into space adjacent with a WIC and more prep space/ this will be beneficial for cooling down
31	Warewash hand sink/no running water. Must repair as down to one hand sink for all prep and line cooking and warewashing/will use line hand sink
	After turning water on under the faucet, dripping from spigot/hot water at 109 F with soap and paper towels
	3 comp sink 117 F
	Dishwasher sanitizing at 50 ppm chlorine sanitizer/ test with test strips to ensure proper sanitizer levels
18	Label all spray bottles/store low and separate if chemicals
37	Discussed needing protection over tables outside when customers are seated outside/must protect food as well when serving outside
37	Discussed cleaning grease barrels outside in back/clean around without spraying into drains. Keep area clean
27	Need to cool down precooked sausage in coolers/2 hours to 70 then 4 hours to 41F or below/COS to ice slurry bath
	Utensils rolled after closing. reminder to wash hands before rolling
	Juicer when used/reminder must wash hands before use.
45	To clean floors, food debris
42	To clean in/around/on equipment
	Digital thermo on site
	Shelf stable creamers/individual
	Sani bucket 200 ppm quats
32	Some rusty shelves in reach in coolers
W	Store wiping cloths in sani buckets

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

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