Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

					Time in: 1:45	Time out: 3:45	F	S-9	<u>51</u>	5_					Est. Type Risk Category Page 1		
		se o i ishm			tion: 1-Routine	2-Follow U		Complai Owner N	_	4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/Some * Number of Repeat Violations:	CORE	
Εç	gs	squ	ıisi [.]	te (Cafe								1 _		✓ Number of Violations COS:	5/R	
Ph 29	ysic 51	al A Rid	_{lddre}	ess: Rd	Rockwall, TX	Bu	est control : uckaroo/4	1-13-20	23	Ho Lara		023	Gr OW	ease	e trap : Follow-up: Yes ✓ I 3/03 r to provide No ☐	ט וכ	
Ma					Status: Out = not in co	ompliance IN = in	n compliance	NO Mark ') = not ✓' a ch						plicable $COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R$	Vatch	
					•					re In	nmed	liate	Corr	recti	ive Action not to exceed 3 days		
0	Î	iance N	N	С	Time and Ter	nperature for F	Food Safety		R	O	I	iance N O	Stat N A	С	Elana Walda	R	
U T						T		U	A	o s	Employee Health 12. Management, food employees and conditional employees;						
W					1. Proper cooling time	and temperature	,				~				knowledge, responsibilities, and reporting		
3	2. Proper Cold Holding temperature(g temperature(41	(41°F/ 45°F)				13. Proper use of restriction and exclusion; No disceyes, nose, and mouth				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding temperature(13				temperature(135	5°F)	$\dagger \dagger$						Preventing Contamination by Hands				
		~			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly aloves used	\top	
		.,			5. Proper reheating pro	cedure for hot he	olding (165°	F in 2			7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
					,	olth Control, pro	anduras & r	maaanda							alternate method properly followed (AFFROVED 1, 1, 1, 1, 1)	_	
	~				6. Time as a Public He	aith Control; pro	ocedures & i	records							Highly Susceptible Populations		
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked		
	,				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals		
					destruction Sysco	1											
	~				8. Food Received at pr	oper temperature	e				~				17. Food additives; approved and properly stored; Washing Frui & Vegetables	ts	
						ı from Contami	ination			3					18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & preparation, storage, di			ood							Water/ Plumbing		
	~				10. Food contact surface Sanitized at			ed and			~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition reconditioned disc	of returned, prev	viously serve	ed or			~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal		
								ns (2 Poi							rective Action within 10 days		
O U	I	N	N	CO	Domonatratio	n of Knowledge			R	O U	N	N O	N A	C O	Food Temperature Control/ Identification	R	
T	N	0	A	S	Demonstration	ii of Kilowicuge	e/ Personnel			Т				S			
	N V				21. Person in charge p	resent, demonstra	ration of kno	wledge,		<u>т</u> 2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					21. Person in charge p	resent, demonstratified Food Man	ration of kno anager/ Poste	owledge,			~						
	~				21. Person in charge pand perform duties/ Ce 3	resent, demonstratified Food Mai	ration of kno nnager/ Poste sons/ person	owledge, ed							Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips		
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Received by: (signature) Nikki Sadiku	Print: Nikki Sadiku	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

B . 12.1		T 701 . 1 4	11	G'. /G.		Tx: 70 :: 11	I D	0 60		
	ment Name: squisite Cafe	Physical A 2951	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FS-9515	Page	<u>2</u> of <u>2</u>		
T. (7		m n	TEMPERATURE OBSERVA		T. /T			m 15		
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat			Temp F		
	t cold top/sausage links		chicken hot holding on stov	+ 107		2 door cooler/butter/turkey		42/42		
	izo/cut tomatoes	52/46	right side cold top/cut melo	10		or cooler/ha		42		
shre	edded cheese	45	chicken salad	69	COO	ked sausag	ge	62-78		
	ham	46	cheese	42						
under	counter cooler/sausage	31	under/sour crear	n 43						
grill d	rawers/raw chicken	41	2 door reach in freezer ambier	t 6						
har	mburger/ham	41/41	under counter coolrr/raw chicke	42						
st	eak/cheese	41/41	2 door veggie cooler/hashbrown	41/41						
.		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED A	ND		
	Line hand sink 114 F	with so	ap and paper towels. N	ed to po	st emplo	yee health post	er.			
	Sausage and chorizo was	made at 10	Dam/still within cooling down tir	nes of 2 hou	irs to 70 th	en 4 hours to 41 or b	elow			
27	Moved sausage and chorizo to freez	er to rapidly c	ool to 41F. Best to cool to 41F before pla	ing in cold top a	s these units a	are meant to cold hold/not ra	pidly co	ol		
2	Cold top unit being o	hecked	by repairman at inspect	ion/ must	cold ho	ld at 41F or belo)W			
32	· · · · · · · · · · · · · · · · · · ·		where badly scored/dis							
2			ld hold at 41F or below		rtopiao	o ii iioooooai y				
			to 41F before placing into cold top. Ch		ed. cooled the	en prepped today an hour	previous	<u> </u>		
	·		nt with a WIC and more prep			-				
31			pair as down to one hand sink for all pro							
31			aucet, dripping from spigot/h	-				s		
	3 comp sink 117 F		adoct, dripping from opigotri	ot water a	. 1001 W	ar soup and paper	towe			
	†	t 50 nnm	chlorine sanitizer/ test with t	act etripe to	oneuro r	propor capitizor lov	ole			
10					elisule l	nopei sanitizei iev	C12			
18	 		low and separate if ch				.4 - ! -! -			
37			outside when customers are seated							
37			outside in back/clean around			•				
27	-		ge in coolers/2 hours to 70 ther				bath			
			. reminder to wash har		e rolling	J				
	Juicer when used/reminder must wash hands before use.									
45	To clean floors, food debris									
42	To clean in/around/	on equi	oment							
	Digital themo on site	е								
	Shelf stable creame	ers/indiv	idual							
Sani bucket 200 ppm quats										
32										
W	+ ,									
D			l n : .		ı	Tra P T C	0			
Received (signature)	·		Nikki S	adikı	ا ر	Title: Person In Charge/Manager				
Inspected	d by:		Print:			<u> </u>				
(signature)	Nikki Sadiku d by: Chvisty Cov	tez, 1	Christy C	ortez,	RS	Samples: Y N #	t collect	ed_		
Form FH O	6 (Revised 09-2015)									