

# Retail Food Establishment Inspection Report

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

Date: <b>10/18/2023</b>	Time in: <b>2:10</b>	Time out: <b>4:00</b>	License/Permit # <b>FS-9515</b>	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: <b>Eggsquisite Cafe</b>	Contact/Owner Name: <b>Brian Asani</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2951 Ridge Rd Rockwall, TX</b>	Pest control : <b>owner to email</b>	Hood <b>Lara/8-28-23</b>	Grease trap : <b>owner to email</b>	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

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	
			✓									1. Proper cooling time and temperature	
			3									2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓									3. Proper Hot Holding temperature(135°F)	
			✓									4. Proper cooking time and temperature	
			✓									5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓									6. Time as a Public Health Control; procedures & records	
												<b>Approved Source</b>	
			✓									7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
			✓									8. Food Received at proper temperature <b>check at receipt</b>	
												<b>Protection from Contamination</b>	
			✓									9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
			✓									10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
			✓									11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>	
												<b>Employee Health</b>	
			✓									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
			✓									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												<b>Preventing Contamination by Hands</b>	
			✓									14. Hands cleaned and properly washed/ Gloves used properly	
			✓									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
												<b>Highly Susceptible Populations</b>	
			✓									16. Pasteurized foods used; prohibited food not offered <b>Pasteurized eggs used when required eggs cooked</b>	
												<b>Chemicals</b>	
			✓									17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
			✓									18. Toxic substances properly identified, stored and used	
												<b>Water/ Plumbing</b>	
			✓									19. Water from approved source; Plumbing installed; proper backflow device	
			3									20. Approved Sewage/Wastewater Disposal System, proper disposal	

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												<b>Demonstration of Knowledge/ Personnel</b>	
			✓									21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>	
			✓									22. Food Handler/ no unauthorized persons/ personnel	
												<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
			✓									23. Hot and Cold Water available; adequate pressure, safe	
			✓									24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
												<b>Conformance with Approved Procedures</b>	
			✓									25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
												<b>Consumer Advisory</b>	
			✓									26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>in menu</b>	
												<b>Food Temperature Control/ Identification</b>	
			✓									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✓									28. Proper Date Marking and disposition	
			✓									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
												<b>Permit Requirement, Prerequisite for Operation</b>	
			✓									30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2023</b>	
												<b>Utensils, Equipment, and Vending</b>	
			W									31. Adequate handwashing facilities: Accessible and properly supplied, used	
			W									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			✓									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												<b>Prevention of Food Contamination</b>	
			✓									34. No Evidence of Insect contamination, rodent/other animals	
			✓									35. Personal Cleanliness/eating, drinking or tobacco use	
			1									36. Wiping Cloths; properly used and stored	
			✓									37. Environmental contamination	
			✓									38. Approved thawing method	
												<b>Proper Use of Utensils</b>	
			✓									39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
			✓									40. Single-service & single-use articles; properly stored and used	
												<b>Food Identification</b>	
			✓									41. Original container labeling (Bulk Food)	
												<b>Physical Facilities</b>	
			1									42. Non-Food Contact surfaces clean	
			✓									43. Adequate ventilation and lighting; designated areas used	
			1									44. Garbage and Refuse properly disposed; facilities maintained	
			1									45. Physical facilities installed, maintained, and clean	
			✓									46. Toilet Facilities; properly constructed, supplied, and clean	
			✓									47. Other Violations	

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

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Lacy Asani</i>	Print: <b>Lacy Asani</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Eggsquisite Cafe</b>	Physical Address: <b>295q Ridge</b>	City/State: <b>Royse City, TX</b>	License/Permit # <b>FS-9515</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left side cold top/sausage	<b>41</b>	ham/turkey	<b>36/37</b>	sausage	<b>41</b>
ham/cut tomatoes	<b>41/41</b>	right side cold top/cut melon	<b>41</b>	2 door reach in/sliced ham	<b>41</b>
cheese/chicken	<b>41/41</b>	chicken salad	<b>41</b>	2 door reach in/waffle mix	<b>41</b>
under/ham/chicken	<b>41/41</b>	under/pancake batter	<b>41</b>		
under counter cooler/tomatoes	<b>41</b>	reach in freezer ambient	<b>-3</b>		
<b>sausage</b>	<b>41</b>	under counter cooler/Chicken	<b>41</b>		
right grill drawers/all TCS	<b>47-51</b>	2 door reach in/ham	<b>41</b>		
left side grill drawers/steak	<b>36</b>	chorizo	<b>41</b>		

**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:
	When seating outside, umbrellas need to be out/cover food when transferred
	Juice is made twice a week. Machine broken down and cleaned right after.
	All shelf stable creamers, individually wrapped, sugars and jellies
	line hand sink 100+F equipped
44	Need to break down boxes in Dumpster to prevent over filling
36	Need to store wiping cloths in sani buckets in cook line/COS to 200 ppm quats
	Sani bucket on cook line at 200 ppm quats
2	Right side grill drawers had been loaded for the morning 30 minutes prior/moved to alternate cooler
	Avoid use until repaired or confirmed cold holding at 41F or below
W	Warewashing hand sink 145+F. Cold water needs to be on as well. Sink may be moved during expansion.
	3 comp sink at 119F
	Dishwasher sanitizing at 100 ppm chlorine
W	Egg spinner to be sanitized at least every 4 hours
	Sani bucket at back drink counter at 200 ppm quats
	Soda and tea nozzles WRS daily
W	Some rusty shelves in reach in coolers
	Black Sheep picks up and disposes of spent grease
44	Need to clean around grease barrels and break down boxes in Dumpster to prevent overflow
	Will need to call city to ask for new dumpster/no lid or doors
20	Do not dispose mop water outside drains/dispose into mop sink drain instead
W	Advised to not store chlorine sanitizer outside as it will not hold its potency with UV light
45	To clean floors and under equipment, walls
42	To clean inside coolers, inside grill drawers, handles of coolers, etc

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)