## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

10	ite: <b>)/1</b>	8/2	202	23	Time in: 2:10	Time out: <b>4:00</b>	FS-	Permit 951						Est. Type	Risk Category	Page 1 of	<u>2</u>
					tion: 1-Routine	2-Follow U			_	-Inve	stig	ation	1	5-CO/Construction	6-Other	TOTAL/SCO	ORE
		ishm S <b>QU</b>			ne: Cafe		Contact/Own Brian Asa							<b>★</b> Number of Repeat Violation ✓ Number of Violations COS		10/00	۸/۸
Ph 29	ysic 51	al Ad Ride	ddre ae	ss: Rd	Rockwall, TX		st control :		Ho Lara		8-23	Gı	rease /ne		ollow-up: Yes ✓	10/90	<b>//Α</b>
		Com	plia	ice S	Status: Out = not in con	mpliance IN = in	compliance	<b>NO</b> = no	t obser	rved	N	<b>A</b> = no	ot ap	plicable <b>COS</b> = corrected on site	e R = repeat viol	lation W-Wa	atch
Ma	ırk t	he ap	prop	riate	points in the OUT box for e									ox for IN, NO, NA, COS Mark a ive Action not to exceed 3 days	an 🗶 in appropriate	e box for R	
Co	mpli I	iance N	Sta	С	Time and Tem	noroturo for Fe	and Safaty	R	0		N	Stat N A	tus C				R
U T	N	0	A	o s	(F = de)	grees Fahrenhe			U		O	A	o S		ee Health		
	~				Proper cooling time as	nd temperature				~				12. Management, food employee knowledge, responsibilities, and		employees;	
					2. Proper Cold Holding t	temperature(41°	°F/ 45°F)		-					13. Proper use of restriction and	exclusion; No disc	charge from	+
3										~				eyes, nose, and mouth			
	•				3. Proper Hot Holding to					,				<b>Preventing Conta</b>			
	•				4. Proper cooking time a					~				14. Hands cleaned and properly			
	~				<ol><li>Proper reheating proce Hours)</li></ol>	edure for hot ho	olding (165°F in 2			~				15. No bare hand contact with re alternate method properly follow			
	<b>~</b>				6. Time as a Public Heal	Ith Control; prod	cedures & record	S						Highly Suscent	tible Populations		
										Ι.				16. Pasteurized foods used; proh	nibited food not off	ered	
					Арр	proved Source				~				Pasteurized eggs used when requeggs cooked	uired		
	/				<ol><li>Food and ice obtained good condition, safe, and</li></ol>									Cho	micals		
					destruction									Che	inicais		
	~				8. Food Received at prop					~				17. Food additives; approved and & Vegetables	d properly stored;	Washing Fruits	
					check at recei	IPT from Contami	nation			~				Water only 18. Toxic substances properly id	lentified, stored and	d used	
					9. Food Separated & pro												
	~				preparation, storage, disp	play, and tasting	g							Water/	Plumbing		
	~				10. Food contact surface Sanitized at 200 p	es and Returnab opm/temperature	les ; Cleaned and e			~			i	19. Water from approved source backflow device	; Plumbing installe	ed; proper	
	~				11. Proper disposition of				3					20. Approved Sewage/Wastewat disposal	ter Disposal System	n, proper	
					reconditioned disca				. ,	4:	D		C	•			
O U	I N	N O	N A	C				Points) R	0	I	N	N	C	rective Action within 10 days  Food Temperature 0	Control/ Identific	ation	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/	Personnel	R		I N				Food Temperature (27. Proper cooling method used;			R
	N V			О	Demonstration  21. Person in charge pre and perform duties/ Cert 2	of Knowledge/ esent, demonstra tified Food Mar	Personnel ation of knowledg	R	U	I N	N	N	C O	Food Temperature (27. Proper cooling method used; Maintain Product Temperature	; Equipment Adec		R
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Received by: (signature) Lacy Asani	Print: Lacy Asani	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>			
Eggsquisite Cafe	295q	Ridge	Royse (	City, IX	FS-9515					
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion		Temp 1			
left side cold top/sausage	41	ham/turkey	36/37	, ,	sausage		41			
ham/cut tomatoes	41/41	right side cold top/cut melo	41	2 door reach in/sliced ham		nam	41			
cheese/chicken		chicken salad	41	2 door reach in/waffle mix		mix	41			
under/ham/chicker		under/pancake batte	+				• •			
under counter cooler/tomatoes	4.4	reach in freezer ambien	_							
sausage	41	under counter cooler/Chicke	+ ' '							
right grill drawers/all TCs										
left side grill drawers/stea	k 36	chorizo	41							
Item AN INSPECTION OF YOUR		SERVATIONS AND CORRECT			IE CONDITIONS OPSER	VED 43	JD.			
Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
When seating out	side, um	brellas need to be out/o	over foo	d when	transferred					
Juice is made twi	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 cre	All shelf stable creamers, individually wrapped, sugars and jellies									
line hand sink 100	line hand sink 100+F equipped									
44 Need to break do	wn boxes	in Dumpster to preven	t over fill	ing						
36 Need to store wip	Need to store wiping cloths in sani buckets in cook line/COS to 200 ppm quats									
Sani bucket on co	ok line at	200 ppm quats								
	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									
	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									
	Egg spinner to be sanitized at least every 4 hours									
		ounter at 200 ppm qua	ts							
	Soda and tea nozzles WRS daily									
	Some rusty shelves in reach in coolers									
	Black Sheep picks up and disposes of spent grease									
	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									
	Advised to not store chlorine sanitizer outside as it will not hold its potency with UV light									
42 To clean inside co	To clean inside coolers, inside grill drawers, handles of coolers, etc									
Pagaiyad by		Print:		Т	Title: Person In Charge/	Owner				
Received by: (signature)  Again  Again			sani		Owner	Owner				
Lucy 7  Sun/		Drints	Jaili		VVIICI					
Lacy Asani Inspected by:  (signature)  Christy Co	HATOR. 1	RS Christy C	ortoz	B6						
Cru isty CC	11 100%, 1	Company C	oi loz,	110	Samples: Y N #	collecte	ed			