

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Taylor Jones	Print:	Title: Person In Charge/ Owner Food handler
Inspected by: <i>Kelly kirkpatrick FS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Huckabees coffee	Physical Address: Summer lee	City/State: Rockwall	License/Permit # FS 2084	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Display case		Deep freezer large	20 HTT		
Egg biscuit sample only	40 F	Back up milk cooler	39/40		
Deep freezer	12				
Red Bull cooler	42				
Milk cooler	39				
Upright cooler	42-41				
Egg sandwich	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: all temps F
	Hot water in restroom at 128 F - door to be self closing
	All packaged items self service appear to have full label panels
	Hand sink equipped
	New display case is also used to keep cold various items - sample egg biscuit 40 F
	Ingredients listed in binder for macaroons etc ... all handed to customer when ordered no self service
	Espresso Wands are wiped after each one ideally or at least 4 hrs if used for the same milk
W	Sanitizer bucket has some quats binding going on with cotton towels - discussed wetting cloth towels before
	Placing them into sanitizer - microfiber is a better choice for use with quats sanitizer
	Tested the wand wiping container to be 200 ppm
	Keep an eye on drains to ice machine that it stays above drain at all times / to clean
	Watch scoops stored on lids that are touched ... watch
	Time to defrost freezer
18/cos	Watch spray bottles and keep labeled / purple starting to rub off
!!	Using strong solution of quats - dark blue in spray bottle for cleaning then rinse and then sanitize with 200 ppm in bucket
	Employee designate store area in back now
37	Address floor storage in back area
18/cos	Organize area inside upright white cabinet ... soap to be stored below food related items
	All meat items etc are precooked and rethermalized for service not hot holding
45	Need to clean under equipment and etc as needed
	Watch condition of shelving
42	Need to dust shelving over three comp sink
	Using digital thermo and test stumps in day

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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