\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean up Employee health\$100 reinspection fee required after 1st FollowupCity of RockwallFirst aid kit Image: Plant clean up Employee health														
Date: Time in: Time out: License/Permit # Food handlers Food Managers										Food handlers Food Managers	Page $1 \text{ of } 2$			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai										atio	n	5-CO/Construction 6-Other / TOTAL/SCORI	E
Establishment Name: Contact/Owner N Huckabee coffee Ha le						Nam							 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	
Physical Address: Pest control :							Ноо	od				se trap: waste oil : Follow-up: Yes 6/94/A	١	
2083 summer lee ABC 01/20/2023 Compliance Status: Out = not in compliance IN = in compliance NO					NO = r	_	NA bserv	/ed	NA	4	eed ir not ap	$\begin{array}{c c} \mathbf{NO} & \mathbf{V} \\ \hline \mathbf{NO} & \mathbf{NO} \\ \hline \mathbf{NO} \\ \hline \mathbf{NO} & \mathbf{NO} \\ \hline \mathbf{NO} & \mathbf$		
Mark the appropriate points in the OUT box for each numbered item Mark Priority Items (3 Points) violations							n apj	propr	iate b	oox f	or II	N, NC	D, NA, COS Mark an $\sqrt{10}$ in appropriate box for R	_
C	Compliance Status						Jun			R				
U T	N	0		o s	(F = degrees Fahrenheit)			U T	I N	N O	N A		Employee Health	ĸ
		/	,		1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
-		2. Proper Cold Holding temperature(41°F/45°F)				+			_				13. Proper use of restriction and exclusion; No discharge from	
	r	Watch any borderline units						~				eyes, nose, and mouth Posted by hand sink		
		3. Proper Hot Holding temperature(135°F)						1				Preventing Contamination by Hands		
		4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly		
		~	,	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves / tongs tongs washed every 4 hrs	
		6. Time as a Public Health Control; procedures & records										1	Highly Susceptible Populations	
	1	-	1		Approved Source						/	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	_
	1	7. Food and ice obtained from approved source; Food in									-		Precooked	
	~	good condition, safe, and unadulterated; parasite destruction Sysco											Chemicals	
	~	1			8. Food Received at proper temperature To check cold						1	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection from Contamination						3				~	18. Toxic substances properly identified, stored and used See attached		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Т							Water/ Plumbing		
_		10. Food contact surfaces and Returnables ; Cleaned and				+							19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at <u>200</u> ppm/temperature				~				backflow device Approved	
		Image: Interpretation of the second							~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	Ι	N	N	С	Priority Foundation Items (2 P	oints R	<u>.</u>	0	Ι	Req N O	Ν	С		R
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification	
w		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Local code requires on duty at all. Times						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no unauthorized persons/ personnel All employees are certified 10 total	+						~	28. Proper Date Marking and disposition	
	Safe Water, Recordkeeping and Food Package						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
23. Hot a			1		Labeling 23. Hot and Cold Water available; adequate pressure, safe	+			•				See Permit Requirement, Prerequisite for Operation	_
-			H		24. Required records available (shellstock tags; parasite	+	-						30. Food Establishment Permit (Current/ insp sign posted)	
	~				destruction); Packaged Food labeled			W					Will be emailed to new owner	
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used Equipped	
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
	~	1			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request / labels in binder				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up but equipped	
			- -	G	Core Items (1 Point) Violations Require Correctiv		ion		to E				tys or Next Inspection , Whichever Comes First	R
U T	N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	N	N O	N A	C O S	Food Identification	ĸ
	~				34. No Evidence of Insect contamination, rodent/other animals Watch					~			41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness/eating, drinking or tobacco use Own table		1						Physical Facilities	
Γ	~				36. Wiping Cloths; properly used and stored Discussed quats binding with pic	\uparrow	1	1					42. Non-Food Contact surfaces clean See	
1		Γ			37. Environmental contamination See	1	1	H	~				43. Adequate ventilation and lighting; designated areas used	
╞		~	1	38. Approved thawing method			1	w	~				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area	
	1	Proper Use of Utensils				1	1	~				45. Physical facilities installed, maintained, and clean		
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	\top		H					46. Toilet Facilities; properly constructed, supplied, and clean	
L					Watch scoop handle 40. Single-service & single-use articles; properly stored	\perp	4	W					A7. Other Violations	
	~				40. Single-service & single-use articles; property stored and used					~			T. Outer violations	
<u>ه</u>				•		<u> </u>	•							

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Hucka	abees coffee	Physical A Summ		City/State: Rockwal	I	License/Permit # Page _ FS 2084		2 01 2			
		•••••	TEMPERATURE OBSERVA		-						
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		Temp F			
Display	y case		Deep freezer larg	9 20 HTT							
	iscuit sample only		Back up milk coole	r 39/40							
D	eep freezer	12									
Re	d Bull cooler	42									
Ν	Milk cooler	39									
Up	oright cooler	42-41									
Eg	gg sandwich	41									
OBSERVATIONS AND CORRECTIVE ACTIONS											
ltem Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number 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										
W	Espresso Wands are wiped after each one ideally or at least 4 hrs if used for the same milk Sanitizer bucket has some quats binding going on with cotton towels - discussed wetting cloth towels before										
vv		-					lowers	Delote			
	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 ar	nd keep l	abeled / purple starting to r	ub off							
!!	Using strong solution of q	uats - darl	c blue in spray bottle for cleani	ng then rins	e and the	n sanitize with 200) ppm in	bucket			
	Employee designate s										
	os 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										
40	 Need to clean under equipment and etc as needed Watch condition of shelving 										
42											
	Using digital thermo and test stumps in day										
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abov	'e									
Inspected (signature)	by: Kelly kirkpa	trick	Print:								
	(Revised 09-2015)	n un				Samples: Y N	# collecte	ed			