Followup Fee of																			
	\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Allergy policy																		
Vomit clean up																			
D																			
	ite: /18	3/2	24	-	Time in: 10:25	Time out: 11:41	FS-0			53					CPFM		Food handlers 7	Page $\underline{1}$ of	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Co					3-Compla	Complaint 4-Investigation				5-CO/Cons					RE				
Establishment Name: Contact/Owner M Huckabees Coffee Ethan Randa											of Repeat of Violatio	lations COS: 10/00			/ ^				
Physical Address: Pest control : 2083 Summer Lee Dr #111 Wise Choice 1/9/24							Hood Grease trap :/ waste oil Follow-up: Yes N/a LES 11/3/23 40g No □						10/90/	Α					
Compliance Status:Out = not in complianceIN = in complianceMark the appropriate points in the OUT box for each numbered itemNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= Watch											ch								
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
O U	U N O A O Time and Temperature for Food Safety				R	U N O A O Employee Health							R						
Т				A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T S 12. Management, food employees and conditional employees; knowledge						employees;				
				2 Propar Cold Holding temperature (41°E/ 45°E)									$\left \right $	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
					2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$) See					eyes, nose, and mouth						charge nom			
				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands						nds				
				4. Proper cooking time and temperature					14. Hands cleaned and proper				•	-					
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or an alternate method properly followed (APPROVED Y Gloves											
6. Time as a Public Health C			6. Time as a Public Hea	ilth Control; procedures	& records								Highly S	Susce	ptible Populations				
					Арј			~				 Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A 							
					7. Food and ice obtained good condition, safe, an destruction Sysco							Chemicals							
	~				8. Food Received at pro Checking	per temperature				~				& Vegetables	ves; appro	oved a	and properly stored;	Washing Fruits	
					•	from Contamination				V				18. Toxic subst	ances proj	perly	identified, stored an	id used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u>				v	Vater	/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _200_ ppm/temperature					~				backflow devic	19. Water from approved source; Plumbing installed; proper packflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned Discard immediately						~						astew	rater Disposal System	m, proper				
		_				ority Foundation I		ints)	viola	tions	Req	uire	Cor	rrective Action w	vithin 10	days			
O U T	I N	N N N C N O A O S Demonstration of Knowledge/ Personnel				R	I I N N C U N O A O T I I S				e Control/ Identific	ation	R						
2					21. Person in charge pre and perform duties/ Cer 0			★		~				27. Proper cool Maintain Produ			d; Equipment Ade	quate to	
	~				22. Food Handler/ no ur	nauthorized persons/ pe	ersonnel	\square		~				28. Proper Date Good date			lisposition		
					Safe Water, Recor			~				29. Thermomet Thermal test st	ers provid rips	led, a	ccurate, and calibrat	ed; Chemical/			
						Labeling 23. Hot and Cold Water available; adequate pressure, safe Good pressure											trips current Prerequisite for O	peration	
	•				24. Required records av destruction); Packaged J		; parasite	+						30. Food Estab	lishment	Perr	nit/Inspection Curr	-	
					Commercial I	abels with Approved Proced	11705							Posted e	<u> </u>		2/31/23 oment, and Vendin	a	
0					25. Compliance with Va HACCP plan; Variance	ariance, Specialized Pro	ocess, and		T								ilities: Accessible a	0	
2					processing methods; ma					V				Equippe	d				
					Cons	sumer Advisory				~				32. Food and N designed, const			ct surfaces cleanable d	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients upon rec	inder/Buffet Plate)/ Alle				~				33. Warewashin Service sink or Equipped	curb clear		stalled, maintained, acility provided	used/	
0	I	N	N	С	Core Items (1 Poin			Actio	0) I	Ν	Ν	С	ys or Next Inspo					R
U T	N	0	A	0 S	Prevention of 34. No Evidence of Inse	of Food Contamination			U T		0	Α	O S	41.Original con			(Bulk Food)		
	~				animals 35. Personal Cleanliness					~									
					36. Wiping Cloths: prop	perly used and stored		$\left \cdot \right $	v	J				42. Non-Food C		•	s clean		
1	•				Store in solutio 37. Environmental conta		DOTTIES	*	V	~	$\left \right $			43. Adequate ve	entilation	and li	ghting; designated a	areas used	-
-	~	╡	38. Approved thawing method Refrigerator		\square	┢	~	$\left \right $			44. Garbage and	d Refuse J	prope	rly disposed; faciliti	es maintained	-			
	-					er Use of Utensils		\square	V	V,				45. Physical fac	ilities ins	talled	, maintained, and cl	ean	-
					39. Utensils, equipment dried, & handled/ In use			Π	1					46. Toilet Facili No hot w		erly c	constructed, supplied	d, and clean	*
	•				40. Single-service & sin			$\left - \right $	-					47. Other Viola					
	~				and used						~			N/a					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ethan Randall	Print: Ethan Randall	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	^{ment Name:} abees Coffee	Physical A 2083	Summer Lee Dr #111	City/State: Rockwal	l, Tx	License/Permit # Page 2 of . FS-0004053					
Item/Loc	ation	Тетр	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Temp						
	eam freezer	-14	Backup milk coole		Item/Locat						
D	isplay case	40	Upright refrigerato	r 38							
C	Carrot Cake	40	Milk	40							
C	hest freezer	7	Sausage/egg/cheese biscu	it 40							
	All items htt		Whip	40							
	d Bull cooler	38	UC cooler	36							
	p freezer larger	10	Milk/oat milk	36/36							
F	All items htt	0.7									
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI			E CONDITIONS OBSERV	ED AND				
Number	fumber NOTED BELOW: all temperatures are taken in F										
44	Restrooms equipped, no hot water, door should be self closing Hand sink equipped temp greater than 116										
	3 comp sink setup, 118, quat steramine tabs used 200ppm All self service prepackaged items have full labels on them										
	Ingredients listed in binder for macaroons										
	Expresso wands are cleaned after use with sani towel stored in solution 200ppm										
	Using tongs to handle macaroons, placed in clear bag and handled directly to customer										
W	Minor cleaning inside microwave and toaster oven										
25	Hershey's Syrup should be refrigerated according to manufacturer directions on label										
10	Red slime and mold present in ice maker, Burn ice, W/R/S entire ice bin, bottom, walls, roof and equipment										
21	Code requires a CFM onsite at all times										
37	Chest freezer needs to	be defro	osted								
	All meat items are pre-	cooked a	nd rethermalized for servic	e no hot h	olding						
	Floor drains look great, keep up the good work cleaning them										
45	FRP walls behind expresso machine need to be cleaned										
45	Minor cleaning under equipment whole coffee beans towards back next to wall										
W		•	so machine showing signs								
	Always wash/sanitize all food contact surfaces including utensils every 4 hours or as needed										
Received (signature)			Print:			Title: Person In Charge/ (Owner				
Inspected	See abov	'e	See ab	ove							
(signature)		ST	Richard	d Hill		Samples: Y N # d	collected				
Form EH-0	6 (Revised 09-2015)	54	· ·		I	-					