Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 7/29/24				ı	Time in: 11:13	Time out: 11:57		License/Permit # CPFM Food handlers 7						Page 1	of 2		
Purpose of Inspec					on: 1-Routine 2-Follow Up 3-Compla				nt 4-Investigation				n [5-CO/Construction 6-Other		TOTAL/SCORE	
Establishment Name: Contact/Owner Na Huckabees Coffee Kim							e:					Number of Repeat Violations: 2 Number of Violations COS:					
Physical Address: 2083 Summer Lee Dr #111 Pest control: Wise Choice 6/7/24							I N/	Iood ⁄a					Collow-up: Yes ✓ No ☐	7/93	/A		
Ma					Status: Out = not in copoints in the OUT box for Prio	r each numbered ite	m Mark	'√' a		mark	in app	ropria	ate bo	plicable COS = corrected on sit ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days	an X in appropriate	ation W= V box for R	Vatch
Co O U	mpli I N	ance N O	Star N A	tus C O		nperature for Foo		R		Com	pliand N		_		yee Health		R
T	14		А	S	(F = d 1. Proper cooling time	and temperature)			T		А	s	12. Management, food employe	es and conditional	employees;	
		•			2. Proper Cold Holding	g temperature(41°I	F/ 45°F)		_	r				knowledge, responsibilities, and 13. Proper use of restriction and	1 0	harge from	\perp
	'				See		•			v				eyes, nose, and mouth State hand sink form p		marge from	
		/			Proper Hot Holding Proper applies times		F)								amination by Han		
		✓			4. Proper cooking time5. Proper reheating pro		ding (165°F in 2		-	V				14. Hands cleaned and properly15. No bare hand contact with r			\perp
		'			Hours)					r				alternate method properly follow Gloves			
	'				6. Time as a Public Hea	alth Control; proce	edures & records						ı	Highly Suscep	bibited food not off	arad	
					Ap	oproved Source				V				Pasteurized eggs used when req N/A		ereu	
	~				7. Food and ice obtaine good condition, safe, and destruction Sysco							Che	emicals				
	~				8. Food Received at pro Checking	oper temperature				ı				17. Food additives; approved an & Vegetables	nd properly stored;	Washing Frui	ts
					•	n from Contamin	ation		-	v				Water 18. Toxic substances properly id	dentified, stored and	l used	
	~				9. Food Separated & pr preparation, storage, di	isplay, and tasting	C								Plumbing		
3					10. Food contact surfact Sanitized at 200	ppm/temperature	•			v	1		<u>'</u>	19. Water from approved source backflow device City approved	-		
	~				11. Proper disposition of reconditioned Disc	of returned, previo	•			v				20. Approved Sewage/Wastewa disposal	ater Disposal Systen	n, proper	
					D	anian E											
0	I	N	N	С		•		oints R) viol	0 1	N	N	С	rective Action within 10 days			R
O U T	I N	N O	N A	C O S		n of Knowledge/ l	Personnel) viol		N	-		Food Temperature			R
	I N			О	Demonstration 21. Person in charge pr and perform duties/ Ce 0	n of Knowledge/ I resent, demonstrati rrtified Food Mana	Personnel ion of knowledge, ger (CFM)) viol	0 I U I	N O	N	C	Food Temperature 27. Proper cooling method used Maintain Product Temperature	l; Equipment Adeq		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

D : 11' 1		T 751	Lo:	(G)		Tx: 00 1:4	D 0 00					
	ment Name: abees Coffee	Physical A		ty/State: Rockwal	l Tx	FS-0004053	Page <u>2</u> of <u>2</u>					
Tidon		2000	TEMPERATURE OBSERVATI		, , ,	1 0 000 1000						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp					
	eam freezer	-11	Backup milk cooler	40								
	isplay case	41	Upright refrigerator									
	Carrot Cake	41	Milk	40								
	hest freezer	8.8	Cream cheese	40								
	All items htt	40	Whip	40								
	Orink cooler	40	UC cooler	38								
•	p freezer larger	10	Milk/oat milk	38/38								
Α	All items htt		Whip	40								
Itam	AN DIODE CONTROL CONTROL		SSERVATIONS AND CORRECTIVE			W. GOVENNING						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped,											
	Hand sink equipped te											
		_	teramine tabs used 200ppm									
			ems have full labels on them									
	Ingredients listed in bir											
	,		fter use with sani towel store			• •						
	Using tongs to handle macaroons, placed in clear bag and handled directly to customer											
37												
10	All meat items are precooked and heated for service according to manufacturer specs no hot holding											
10 slime and mold present in ice maker, Burn ice, W/R/S entire ice bin, bottom, walls, roof and eq 21 Code requires a CFM onsite at all times												
W	Code requires a CFM onsite at all times Continue to watch galvanized shelf under prep table, showing beginning signs of oxidation											
45												
			s every 4 hours or as neede	<u>-</u>								
	TV/TI/O dii 100d domadi	Carrage	o overy i mound of de moode.	<u> </u>								
Received (signature)		/ <u>A</u>	See abo)VA		Title: Person In Charge/ C)wner					
Inspected			Print:									
(signature)		SI	Richard	<u>Hill</u>		Samples: Y N # c	collected					