

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 07/20/2023	Time in: 12:06	Time out: 12:52	License/Permit # Fs 0004053	Food handlers 2	Food managers Need another	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Huckabees coffee	Contact/Owner Name: Kim Le	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 2083 summer lee	Pest control : ABC 07/2022	Hood Na	Grease trap/ waste oil: Les 05/15/23 40 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓					✓					
Approved Source						✓					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					3					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						W					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						1					
						1					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Kevin Echagarruga	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Huckabee coffee	Physical Address: 2083 summer lee	City/State: Rockwall	License/Permit # Fs0004053	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer ice cream	-1.8	Espresso cooler	40	Dessert cooler	
Milk glass front cooler	33-39	Milk	40	Cake	41
Freezer for food items	9.4	Bev cooler	28	Tcs foods display only	
Upright cooler	40	Deep freezer	.7		
Milk	40				

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
	Time to defrost freezer
46/19	Must provide hot water in restroom / turned off due to leak
	Hot water in food prep 127
45	Need to reseal behind hand sink
42/45	General detailed cleaning of shelving etc and paint where needed
40	Avoid reuse of card board boxes for storage of towels
	Kolaches received frozen and cooked when ordered (rethermalized)
	Discussed dating milk when opening if not using with in 24 hrs
39	To store ice scoop with handle up and out of ice
	Sanitizer 200/200/200 - for Wanda etc
42	Keep an eye on condition of shelving to add bar netting commercial grade under cups etc
	To clean first
47	Gaskets on coolers to address where not tight fitting etc
	Watch storage of boxes with ice in freezer ...
	Book in back with labels //discussed allergen poster for future
39/w	Need to see less residential items and more nsf approved - avoid food containers with snap flap lids etc
	Ex - waffle irons too / tongs /
42/45	Watch clutter and general cleaning needed
	Test strips quats/ thermo on cooler digital
45	To clean drain under ice machine and pipes to under three comp etc / air gap from ice machine maintained

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

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