

# Retail Food Establishment Inspection Report

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

Date: <b>5/20/2024</b>	Time in: <b>2:10</b>	Time out: <b>4:00</b>	License/Permit # <b>FS-8299</b>	Est. Type	Risk Category	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: <b>La Madeleine</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>11/89/B</b>
Physical Address: <b>987 E I-30 Rockwall, TX</b>	Pest control : <b>Ecolab/4-23-2024</b>	Grease trap : <b>LES/3000gal/2-2024</b>	

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
	✓					✓					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					✓					
	✓					✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓					✓					
<b>3</b>						✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						W					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓					✓					

Received by: (signature) <i>James Burns</i>	Print: <b>James Burns</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>La Madeleine</b>	Physical Address: <b>987 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8299</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
soup wells/tomato soup	<b>190</b>	reach in cooler/cooked chicken	<b>41</b>	<b>chicken</b>	<b>181</b>
mushroom soup/potato soup	130/164	sandwich cold top/chicken salad	<b>41</b>	omelette station/mixed veggies	<b>41</b>
<b>Heat lamp/quiche</b>	<b>145</b>	<b>ham</b>	41-52	<b>cut tomatoes/beef</b>	41/41-49
<b>friand</b>	148/139	<b>turkey</b>	<b>41</b>	breakfast cold top/egg/ham	41/41
cold top/chicken salad	<b>41</b>	<b>roast beef</b>	41-50	<b>cut tomatoes</b>	<b>41</b>
pasta salad/cut leafy greens	41/41	<b>under/roast beef</b>	<b>41</b>	<b>under/quiche</b>	<b>41</b>
<b>under/pasta salad</b>	<b>41</b>	under counter cooler/ham/cheese	41/41	grill drawers/ham/turkey	44/46
<b>cooked chicken</b>	<b>41</b>	steam wells/mashed potatoes	<b>157</b>	<b>shrimp/rice</b>	41/40

**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:
W	Line hand sink 100+F/need paper towels
3	Mushroom soup (out less than 4 hours)COS to 165+F/needs to hot hold at 135+F
	Line hand sink 100+F
2	Various deli meats stacked too high/discarded baggies of meat over 41F over 4 hours
	Front hand sink 100+F equipped
2	Deli meat (beef) in omelette station to have lid and cold hold at 41F and below
2	Deli meat prepped today/needs to be cooled to 41F before placing in drawers to ensure cold holding at 41F or below
	3 comp sink 120+F
	Dishwasher sanitizing at 50ppm chlorine
	sani sink setup to 200ppm quats
W	Sani bucket at 200 ppm/hot water at 120F, will need to test at 65-75F, tested at 3 comp sink at 80F
10	To clean ice deflector panel
	Milk frother sanitized after every use
	To go hand sink 100+F equippwd
42	to clean in/around/on equipment and inside coolers and under cold top lids
45	To clean floors, walls, under equipment /replace gaskets where needed on coolers
2	Milk carafes self serve 40, 45F/supposed to be TPHC stickers but none at inspection, pulled by manager at 45F
	under counter cooler/cream 37F
	salad cooler ambient 36F
	dessert under counter cooler ambient 38F
	under counter to go chicken salad, pasta 37, 38F
	Milk cooler in espresso machine
3	To go soups tomato 109F, potato soup 135F, tomato soup discarded as over 4 hours
	Dessert display 34F ambient
	shredded cheese in ice wells 41F
	WiC rice 41, pasta 41, chicken 41, tomatoes 41F
3	hot holding reach in unit potato 127, tomato soup 117, 121/discarded as unknown out of temp
	WIF ambient 4F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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