

Retail Food Establishment Inspection Report

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

Date: 5/13/2022	Time in: 10:10	Time out: 12:00	License/Permit # FS-8299/need current	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
Establishment Name: La Madeleine			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		13/87/B
Physical Address: 1-30 Rockwall, TX			Pest control : Massey/monthly	Hood	Grease trap : city has info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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	OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health					
	✓				1. Proper cooling time and temperature		✓			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
3					2. Proper Cold Holding temperature(41°F/ 45°F)		✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
W					3. Proper Hot Holding temperature(135°F)	Preventing Contamination by Hands				
		✓			4. Proper cooking time and temperature		✓			14. Hands cleaned and properly washed/ Gloves used properly gloves used
			✓		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.)
		✓			6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations				
Approved Source						✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals				
	✓				8. Food Received at proper temperature check at receipt		✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only
Protection from Contamination						✓			18. Toxic substances properly identified, stored and used	
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing				
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		✓			19. Water from approved source; Plumbing installed; proper backflow device
	✓				11. Proper disposition of returned, previously served or reconditioned discarded		✓			20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification					
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4		✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓			28. Proper Date Marking and disposition
Safe Water, Recordkeeping and Food Package Labeling						✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe	
	✓				23. Hot and Cold Water available; adequate pressure, safe	Permit Requirement, Prerequisite for Operation				
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	W				30. Food Establishment Permit (Current/insp report sign posted) need current
Conformance with Approved Procedures					Utensils, Equipment, and Vending					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	2				31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory						✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

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	OUT	IN	NO	NA	COS	
Prevention of Food Contamination					Food Identification					
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓			41. Original container labeling (Bulk Food)
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities				
1					36. Wiping Cloths; properly used and stored	1				42. Non-Food Contact surfaces clean
1					37. Environmental contamination		✓			43. Adequate ventilation and lighting; designated areas used
	✓				38. Approved thawing method		✓			44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils					1				45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓			46. Toilet Facilities; properly constructed, supplied, and clean
	✓				40. Single-service & single-use articles; properly stored and used		✓			47. Other Violations

Retail Food Establishment Inspection Report

1st followup is free. Any additional required followup will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

Establishment Name: La Madeleine	Physical Address: I-30	City/State: Rockwall, TX	License/Permit # FS-8299	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler/ambient	36	omelet station/all TCS	47-54	under counter cooler/cheese/ham	46/47
small glass cooler/ambient	37	grill drawers/ chicken	49	hot wells/sausage	156
self serve half in half in carafes	46/50	shrimp/Pasta	47/48	left cold top/cut tomatoes	41
hot wells/soup/soup	168/149	2 door reach in/chicken salad	41	under/sausage/cooked mushrooms	41/41
hot plate/ potato cakes	122-156	cream	41	under counter to go/all TCS	50+
quiche	123-165	sandwich cold top/chicken salad	41	small glass front cooler ambient	34
salad cold top front/diced chicken	41	cut tomatoes/diced chicken	41/41	salad to go cooler ambient	34
diced chicken	41	under/ham	41	WIC/chicken/chicken/ cheese	40/39/41

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:
	Hand sink 100F. Post employee health poster at hand sink.
	Soda/tea nozzles WRS daily
2	Half n half must either cold hold at 41F or below OR use TPHC and discard every 4 hours using stickers or timers
W	On hot plate serving line, some TCS items on the far corners drop below hot holding temps of 135F. Only small amounts out for less than 4 hours. To be served/discarded well before 4 hours
42	Clean inside salad cooler/food debris
31	Need soap at serving line hand sink. Keep accessible. No lids, etc in sink. Temp at 100 F
2	All TCS foods from last night in drawers and omelet cold top discarded at over 41F. Do not use until repaired.
	Avoid use of under counter cooler until repaired. Moved cheese to alternate cooler, discarded precooked onions at 49 as never reached 41F
	Dessert not working/empty. To go soup hot well empty, not setup
32	Cabinets in need of repair, exposed wood and chipping
2	TCS foods in under counter cooler to go discarded as above 50F. Moved items loaded in last hour to alternate cooler cold holding at 41F (lemon tart 41F)
	Sani bucket 200 ppm quats
45	Clean floors/ food debris, missing grout
36	Store wiping cloths in sani buckets
	Dishwasher hand sink 100 F
	3 comp sink 110+F with sani sink setup to 200 ppm quats
	dishwasher sanitizing at 100 ppm chlorine sanitizer
	WIF ambient -5F
42	Clean ceiling over prep areas
42	Clean in/around/on equipment and generalized cleaning of walls, floors, sinks, etc
39	Store knives clean on knife magnets
39	Sanitize areas/cutting boards after using raw eggs
45	Fix doors to under counter covers to close properly
	Milk frother WRS at least every 4 hours
9	Raw egg ladle to be stored separate from ready to eat foods/do not lay on cutting board. COS by sanitize cutting board and moving ladle
	RR sinks 100+F

Received by: (signature) <i>Brooke Mayer</i>	Print: Brooke Mayer	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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