Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			~		Time in:	Time out:		License/Permit #					Est. Type		Risk Category	Page 1	of 2		
						99/need curred 4-Investigation						4	(04.						
Es	Purpose of Inspection:							4-Investigation 5-CO/Construction * Number of Repeat Violation ✓ Number of Violations CO:					* Number o		TOTAL/S	SCORE			
Ph	Physical Address: Pest control: I-30 Rockwall, TX Massey/monthly						Но	od			rease trap : Follow-up: Yes			13/8	37/B				
I-3					tatus: Out = not in con	IN - :	compliance) = not	obser	rved	N/			as info	L.	No D - repeat vio	lation W/-	Watch
	rk t	he app	prop	riate	points in the OUT box for	each numbered it		Mark '	√'a ch	ire In	ark in nme a	appr liate	opria Cor	te bo recti	ox for IN, NO, NA ive Action not to		site \mathbf{R} = repeat vio rk an \mathbf{X} in appropriat	e box for R	watch
O U	Compliance Status O I N N C U N O A C				Time and Temperature for Food Safety					O U	I	iance N O	N C A O		Employee Health				R
Т				S	1. Proper cooling time a	grees Fahrenhei nd temperature	-			Т				S			yees and conditional	employees;	
	~				2 P C.11 H.11'	4	OE / 450E				_				knowledge, resp			.1	
3					2. Proper Cold Holding	temperature(41	r/ 43 r)				~				eyes, nose, and		nd exclusion; No disc	charge from	
W					3. Proper Hot Holding to												ntamination by Han		
		~			4. Proper cooking time a						~				aloves us	sedîî	rly washed/ Gloves u		У
		~			5. Proper reheating procedures)	edure for hot ho	olding (165°	F in 2			~						ready to eat foods o owed (APPROVED		_)
	~	/ 			6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations				
					Approved Source						✓ Pa				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				\top
					7. Food and ice obtained		1 source; Foo	od in							eggs coo	ked	<u>. </u>		
	~				good condition, safe, and destruction	ndition, safe, and unadulterated; parasite													
	~				8. Food Received at pro		;				_				& Vegetables		and properly stored;	Washing Fr	uits
Н					check at recei	Pt from Contami	ination				~				water or 18. Toxic substa	nces properly	identified, stored an	d used	_
3					9. Food Separated & propreparation, storage, dis	otected, prevente	ed during fo	od			1					Water	r/ Plumbing		
Ë					10. Food contact surface	es and Returnabl	les ; Cleane	d and			Τ				19. Water from		ce; Plumbing install	ed; proper	
	~				Sanitized at 200 p						~				backflow device		D: 10		
	~				11. Proper disposition of reconditioned disca	returned, previ arded	iously serve	d or			~				20. Approved Sidisposal	ewage/Wastev	vater Disposal System	n, proper	
		_	_							+-	tions		$\overline{}$	_					
0	т	N	N	C	Prio	ority Founda	ation Item	ıs (2 Poi	_	_	_	_		_	rective Action w	rithin 10 days	3		D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel		R R	violat O U T	I	N O	N A	Cor C O S			e Control/ Identific	ation	R
		N O		0	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	/ Personnel	wledge,	_	O U	I	N	N	C 0	Food	I Temperatur	e Control/ Identific		R
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Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

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Establishment Name: La Madelein	2	Physical A	ddress:	City/State: Rockwa	JI TY	License/Permit # FS-8299	Page	<u>1</u> of <u>2</u>		
La Madelelli	-	1-50	TEMPERATURE OBSERVA		III, IA	1 0-0233				
Item/Location		Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
under counter c	ooler/ambient	36	omelet station/all TCS	47-54				46/47		
small glass coo	ler/ambient	37	grill drawers/ chicker	1 49				156		
self serve half in h	alf in carafes	46/50	shrimp/Pasta	47/48	·		oes	41		
hot wells/so	oup/soup	168/149	2 door reach in/chicken sala	d 41	under/sausage/cooked mushrooms		41/41			
hot plate/ po	ato cakes	122-156	cream	41	under counter to go/all TCS		50+			
quic	he	123-165	sandwich cold top/chicken sala	d 41	small glass front cooler ambient			34		
salad cold top fron	/diced chicken	41	cut tomatoes/diced chicke	41/41	salad t	to go cooler amb	ient	34		
diced ch	nicken	41	under/ham	41	WIC/ch	nicken/chicken/ che	eese	40/39/41		
Term			SERVATIONS AND CORRECT							
Item AN INSPECT NUMBER NOTED BEI		STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED A	ND		
Hand si	nk 100F. P	ost emp	loyee health poster at I	nand sink	ζ.					
Soda/te	a nozzles V	VRS dail	у							
2 Half n half	must either cold	d hold at 41	F or below OR use TPHC and	discard eve	ry 4 hours	using stickers or tim	ers			
W On hot plate serv	ng line, some TCS items	on the far corners	drop below hot holding temps of 135F. Only small	mounts out for less	than 4 hours. T	To be served/discarded well before	4 hours			
42 Clean ir	side salad	cooler/fo	ood debris							
31 Need so	ap at servin	g line ha	nd sink. Keep accessib	e. No lic	ds, etc ir	n sink. Temp at	100 F	=		
2 All TCS fo	ods from last r	night in dra	wers and omelet cold top disc	arded at o	ver 41F.	Do not use until rep	aired.			
Avoid use of	Avoid use of under counter cooler until repaired. Moved cheese to alternate cooler, discarded precooked onions at 49 as never reached 41F									
Dessert	Dessert not working/empty. To go soup hot well empty, not setup									
32 Cabinet	Cabinets in need of repair, exposed wood and chipping									
2 TCS foods in	inder counter cooler	to go discarded	as above 50F. Moved items loaded in la	st hour to alterna	ate cooler col	d holding at 41F (lemon tart	41F)			
Sani bu	cket 200 pp	m quats								
45 Clean fl	oors/ food o	lebris, m	issing grout							
36 Store w	iping cloths	in sani	ouckets							
Dishwa	sher hand s	<u>ink 100</u>	F							
			ni sink setup to 200 pp							
		ng at 10	0 ppm chlorine sanitize	er						
	WIF ambient -5F									
i i	eiling over p				<u> </u>					
			ent and generalized cl	eaning of	r walls,	tioors, sinks, et	C.			
	nives clean									
	5 55									
	Milk frother WRS at least every 4 hours 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									
		Jarate IIOIII [sady to sat 10005/00 HOLIAY OH CULLIF	y board. COS	o by SariiliZe	cutting board and movi	ny iaule	-		
INT SILIK	RR sinks 100+F									
Received by:			Print:			Title: Person In Charge	Owner			
(signature) Brook	e Mayer		Brooke	May	'er	Manager	•			
Inspected by: (signature)	ke Mayer Sisty Cov	ston 1	Print:			J				
Form EH-06 (Revised 09-2		vez, 1	RS Christy C	∪i le∠,	NO	Samples: Y N	# collect	ed		